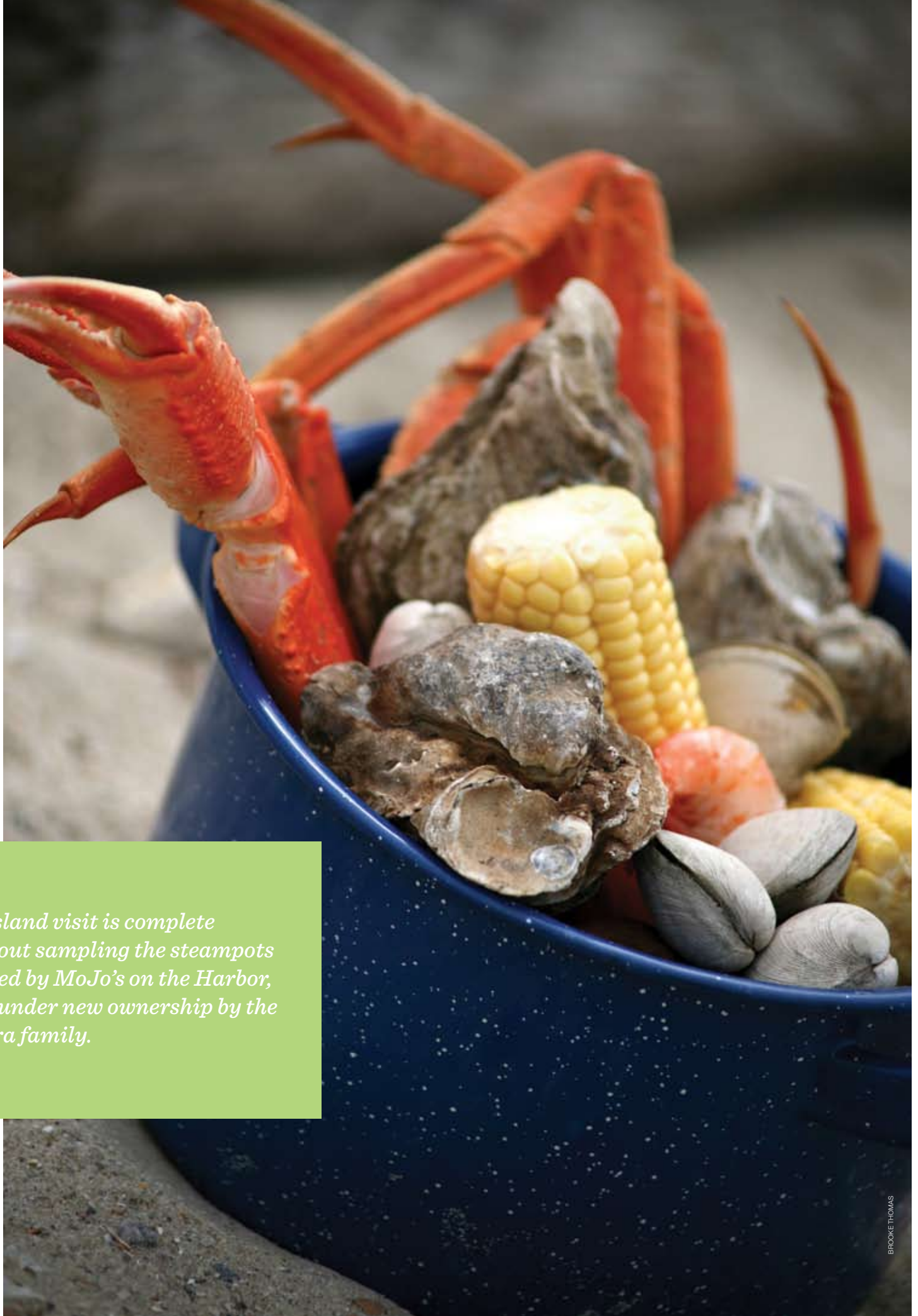


A chef in a white uniform is presenting a plate of food. The plate features a stack of salmon fillets, roasted vegetables including carrots and green peas, and a garnish of fresh herbs. The chef's hands are visible, one holding the plate from the side. The background is blurred, showing the chef's torso and arms.

Dining Guide

Options abound when it comes to dining on Bald Head Island. Grab a sandwich to take to the beach or enjoy fine cuisine with views that rival the food.



No island visit is complete without sampling the steampots offered by MoJo's on the Harbor, now under new ownership by the Pitera family.

MoJo's on the Harbor

When weather permits, breakfast, lunch, dinner or just drinks on the deck at MoJo's on the Harbor can't be beat. Count the boats as they come and go, watch the sun set or just wait for the next ferry to arrive while you dive into an appetizer.

Before you even open your menu, order a basket of hushpuppies or peel-and-eat shrimp—two Southern specialties—for the table. If you're feeling a little more adventurous, try the ceviche, a mix of fish, shrimp and scallops in a light chili-citrus bath served with warm pita bread. Fresh, flavorful and refreshing, it's a great starter year-round.

If you're in the mood for a coastal dining experience and want some fresh seafood, order one of MoJo's signature steampots. A lowlands classic, the steampot features clams, shrimp, oysters, crab legs, kielbasa, potatoes and corn served in, you guessed it, a steaming-hot pot. Be forewarned, the portions are huge and you may need some help finishing this one (although you might not want to share!).

MoJo's does seafood right, with fresh fish and a healthy approach to preparation—many dishes are grilled, broiled or steamed rather than fried—that doesn't sacrifice flavor. A great example: the fish tacos. The mahi-mahi is light and flaky, grilled to perfection and served with fresh, house-made salsa.

Not in the mood for seafood? No problem. MoJo's salads, burgers, wraps and sandwiches are big enough to share. And if the chicken wings are on the menu, be sure to get an order.

MoJo's serves a full bar, has a wide selection of bottled beer, features local and craft-brewed beer on tap, and has an impressive wine list. During the summer, live music on the deck provides great entertainment.

Will o' the Wisp

If you need a place to unwind after a day of golfing, kayaking or sailing, or you just want to enjoy drinks with friends al fresco, Will o' the Wisp is the place. Casual and relaxed, but with a refined selection of wine and beer as well as



snacks like gourmet popcorn, it will quickly become a favorite spot on the island.

Located in the harbor next to the Sail Shop, Will o' the Wisp offers views of the river and sunset over Oak Island.

Bald Head Island Club

The Bald Head Island Club offers several dining options, from the ultra-casual Pelicatessen located poolside, to the relaxed, pub-style Palms dining room to the Grille and Grille Terrace, the Club's primary dining venue. Full or temporary membership in the Bald Head Island Club is required to dine.

PELICATESSEN

The Pelicatessen—known to regulars as the Peli—serves up breakfast, lunch and dinner seven days a week. Located beside the pool, they're the de facto lunch choice for swimmers as their menu of sandwiches, pizzas, salads and kid-friendly items like grilled cheese sandwiches, PB&J (with strawberry preserves, yum) and chicken tenders makes it easy to grab a bite and head back into the water.

Pizzas at the Peli are not to be missed. They come in two sizes—9" personal pizzas and 16" pizzas to share—and you can create your own or have one of their specialty pies. The Margherita, with basil, fresh tomatoes and garlic and the Hawaiian, with ham, bacon and pineapple, are two favorites. Best of all, they're open late, so your pizza cravings don't have to go unanswered.

While you're there, cool off with a sweet ice cream treat. All ice cream is made in-house, so you know it's fresh. The Peli serves scoops, shakes, floats and a selection of toppings, and even sells ice cream by the pint or quart. Don't miss Nye's Ice Cream sandwiches—they're unlike any ice cream sandwich you've had. Fresh-baked cookies on the outside and homemade ice cream inside, they feature flavors like key lime pie and peppermint chocolate. They go fast, so get yours early (a good excuse to eat dessert first).

THE GRILLE AND GRILLE TERRACE

The Grille and Grille Terrace, open for lunch and dinner daily most of the year, offer beautiful views of the golf course and golf practice facility. The Palms' menu is served here for lunch, but the dinner menu is unique and reservations are encouraged.

Dinner at the Grille is decidedly more upscale and features a selection of mouthwatering seafood and meat dishes. For starters, try the Parmesan oysters, crab and tuna tataki (tartar) or the smoked chicken flatbread. For the second course, go with the soup du jour or the zesty chop chop Greek salad.

Entrees are divided into Farm and Garden and From the Sea selections, both offering dishes that will make your meal memorable. From a steak—tenderloin, ribeye or center-cut strip—that melts in your mouth to a lamb porterhouse, you'll find the chef at the Bald Head Island Club knows his way around red meat. The grilled Zahtar chicken, a Middle-Eastern spiced chicken breast with tabbouleh, eggplant tapenade, green beans and roasted garlic yogurt, brings some different flavors to the plate and is always a favorite among diners.

If it's seafood you want, don't miss the grouper saltimbocca, which marries the flaky local fish with classic Italian flavors. For a dish with Asian flair, order the wasabi tuna—a five-spice tuna filet, wasabi mashed potatoes, pickled ginger slaw and snow peas.

Don't forget dessert. Share a Frangelico crème brûlée, fresh brownie à la mode or homemade ice cream. The dessert menu also has a great selection of cordials, ports and dessert wines.

If you're dining in the Grille, ask for a seat on the terrace near one of the windows. Not only will you have a great view, you may see one of the resident alligators cross the golf course, going from one pond to the other.

THE PALMS

Sweeping views of the croquet greenswards and holes No. 10 and No. 18 give the Palms a unique, and stunning, view of the Bald Head Island Club's grounds. A full bar and pub-style menu make it the ideal spot to relax after a round of golf.

Order a basket of house-made potato chips with gorgonzola bleu cheese sauce or the grilled chicken wings for starters. Or try the smoked salmon "nachos"—smoked salmon on wonton chips with a vodka dill sauce, gingered arugula and wasabi tobiko—if you're feeling more adventurous.

Lunch and dinner menus offer a variety of salads, including a classic Cobb and a tropical-inspired spinach salad. Don't miss the chef's take on two southern classics in the Carolina BBQ pork sandwich and fried green tomato "BLT." Favorite entrees include fish tacos, quesadillas and the black & blue—blackened petite beef tenderloin served with wild mushrooms, red wine sauce, spinach and a gorgonzola crostini.

Maritime Market Café

You can grab breakfast or lunch (or both) at the Maritime Market Café, located inside the Maritime Market. For breakfast, classics like pancakes, biscuits, eggs and bacon are always on the menu, but if you get a chance, try one of Chef Greg's imaginative daily specials like a local seafood omelet or banana crepes.


Lunch selections include sandwiches, salads and wraps with your choice of sides (the house-made potato chips are always a favorite). Daily specials run the gamut from taco salad made with the Market's fresh ground beef to grilled shrimp and arugula salads. Dine in the café or outside on the porch, or get your order to go and have lunch at the beach or your favorite al fresco dining spot on the island.

Occasionally the Maritime Market Café also holds dinner events. From Chef Greg's theme buffets to wine dinners to monthly Howl at the Moon Parties on the beach (read more about that on page 72), these events give residents and visitors a chance to dine on great food and enjoy the Bald Head Island community. Check with the Market for upcoming events.

If you're interested in sweet treats, the kitchen bakes fresh pastries—brownies, turnovers and cookies—daily. The Café has an ice cream window where you can get cones, cups and shakes and enjoy them under the shady live oaks. The Café also features a Port City Java coffee bar, offering a full selection of hot and cold coffee beverages.

For those nights you want to cook in, the adjacent Maritime Market has what you need. This full-service grocery has a great selection of meats and seafood, fresh produce, a deli counter with a rotisserie and everything you need to make breakfast, lunch or dinner during your stay. Their excellent selection of wine and beer won't leave you wanting.



A photograph of a restaurant interior. In the foreground, a white plate holds a gourmet dish featuring a seared potato topped with a creamy sauce and garnished with red chili threads. Beside it are roasted tomatoes, green basil leaves, and small dark olives. In the background, a wine glass filled with red wine and a bottle are visible, slightly out of focus. A green text box is overlaid on the right side of the image.

You won't need to don a jacket to experience fine dining on the island, from classic steak and seafood dishes to creative vegetarian fare.

The Shoals Club

The Shoals Club, situated at the Point of Cape Fear, treats diners to the best views on the island, bar none. The dining room, lounge and terrace of the Shoals Club and the poolside Sandbar Grille overlook East and South Beaches as well as Frying Pan Shoals. The kitchen emphasizes fresh, local ingredients and thrives on creativity.

Full or temporary membership is required to enjoy dining at the Shoals Club.

SANDBAR GRILLE

Located poolside at the Shoals Club, the Sandbar Grille is a great choice for families who want to maximize pool time while still enjoying a fresh, tasty meal. The menu features burgers, salads, sandwiches and kid-friendly selections, as well as creative entrees like fish kabobs with couscous and local mahi-mahi,

served blackened on a house-baked brioche. During the summer season, the Sandbar Grille serves lunch and dinner.

DINING ROOM AND LOUNGE

The Shoals Club lounge has quickly become a favorite venue for many, so much so that reservations are recommended. The less-formal lounge has great views, a full bar and fantastic fare. On the menu, which is smaller than the dining room's, the chef features dishes like a crab and avocado parfait starter, foie-burger and a balsamic, jalapeno and molasses-glazed hanger steak.

In the dining room and on the terrace, the views aren't the only thing to please. The dining room menu is dynamic and exciting as well. With dishes like citrus-roasted halibut, mussels served with shrimp risotto, and the perennial favorite filet mignon, there's something to please every palate. Don't forget

to save room for dessert—the selections vary but are always well worth the calories.

The kitchen's devotion to seasonal offerings shows year round through a variety of menu selections that feature locally sourced seafood, meats and produce. Menus change seasonally, so be sure to contact the club or check the website to see current offerings.

Throughout the year, the Shoals Club puts on special wine dinners and holiday buffets in addition to the regular menu. The much anticipated kick-off to summer, the Memorial Day Party, features live music and a plethora of food stations.

FIND CONTACT INFORMATION FOR ISLAND RESTAURANTS IN THE ISLAND PHONE AND WEB DIRECTORY ON PAGE 123.

