



Appetizers

Prosciutto Wrapped Scallops

Fresh sea scallops wrapped with Johnston County prosciutto ham served with a housemade pepper jelly. 12

Lone Cedar Jumbo Lump Crab Dip

A warm blend of jumbo lump crab and cheeses with a hint of horseradish. Served with toasted buttered French crostini for dipping. Fresh local crabmeat from the Alligator, Croatan, Albemarle and Pamlico waters. 12

Mozzarella Stix

Encrusted fried cheese with fresh basil-tomato sauce. 9

Fried Atlantic Loligo Calamari

Lightly breaded and fried Atlantic long-finned squid served with a fresh basil-tomato sauce and creamy horseradish sauce. 12 • Medium 9

Buffalo Shrimp or Asian Shrimp

Fresh, local greentail shrimp from the Pamlico Sound caught by Sammy Williams' boats. Buffalo tossed in buffalo sauce and served with celery sticks and ranch or bleu cheese dressing. Asian tossed in a spicy, yet creamy, Asian sauce. 11

Onion Straws

Fried onion straws with ranch dipping sauce. 10 • Medium 8

From The Steam Bar

Served with drawn butter

Little Neck Clams

Fresh from Eastern North Carolina (In Season) One Dozen 8

Shrimp

Fresh local greentail shrimp from the Pamlico Sound caught by Sammy Williams' boats. Half Pound 9 • Full Pound 17

Oysters

Fresh from the waters of Dare County and Hyde County (In Season) One Dozen 8

Salads

Housemade Dressings: Ranch, Strawberry Vinaigrette, Herb Vinaigrette & Bleu Cheese

Fresh Mixed Greens With Meal 4 • Regular 6

Fresh field greens with tomatoes, cucumbers, sliced onions and croutons.

Add Grilled Chicken 4 • Add Grilled Tuna, Shrimp (Broiled or Fried) or Fried Oysters (In Season) 7

The Wedge With Meal 5 • Regular 8

Wedge of iceberg lettuce, crumbled bleu cheese, tomato and bacon with bleu cheese dressing.

Caesar Salad With Meal 4 • Regular 7

Fresh romaine lettuce tossed with Caesar dressing, Romano cheese and housemade croutons.

Add Grilled Chicken 4 Add Grilled Tuna, Shrimp (Broiled or Fried) or Fried Oysters (In Season) 7

Fresh Housemade Soups

Jumbo Lump She Crab Soup

Fresh local jumbo lumps of crabmeat from the Alligator, Croatan, Albemarle and Pamlico waters in sherry-laced cream. Cup 8 • Bowl 14

Wanchese Clam Chowder

Mama's chowder—a clear broth with clams, potatoes, onions and bacon. Cup 4 • Bowl 7

French Onion Soup

Topped with crostini and baked Muenster cheese. 7

To Blacken any entrée add 1.00
(18% Gratuity will be added to parties of 8 or more)

Your Catch

Bring in your cleaned fresh catch and we will cook it for you any style!
Served family style with four side dishes, cornbread and butter. 17

Fresh Local Seafood

Our local seafood is served with two fresh seasonal side dishes.

Shrimp

Fresh, local greentail shrimp from the Pamlico Sound caught by Sammy Williams' boats. 20

Sea Scallops

Fresh from the Atlantic Ocean (never soaked or injected). 24

Fresh Flounder

Our flounder are hand-selected and filleted on premise. Caught by local fishermen, they are the finest in the world! 21

Broiled Seafood Combo

Broiled crab cake (seasonal), shrimp, scallops, clams casino and fresh local catch.
The Mother Lode of local seafood-Rich! 28

Crab Cakes (Seasonal)

4 ounces (no filler, never pasteurized, or frozen) of fresh local jumbo lump crab from the Alligator, Croatan, Albemarle and Pamlico waters, lightly fried or broiled.

Your Choice of One -17 • Two -25 • Three -30

Shrimp and Crab Stuffed Flounder

Fresh flounder fillet stuffed with shrimp and jumbo lump crabmeat (broiled only). 27 • Medium 20

Fried Seafood Combo

Fried shrimp, scallops, fresh local catch, soft shell crab (seasonal) or jumbo lump crab cake (seasonal).
This one runs the gamut of great seafood! 28

Crab Stuffed Shrimp

Broiled shrimp with lightly seasoned jumbo lump crab. 23

House Specialties & Pastas

House Specialties served with two fresh seasonal side dishes. Pasta & Grits excluded.

Fresh Yellowfin Tuna

Caught in the Gulfstream off the Outer Banks coast. Only available when fresh, never frozen or gassed.
Grilled or seared rare and served with pico de gallo. 27 • Medium 20

Fish Grille

Three delicious fresh local game fish steaks grilled to perfection and served with our own salsas!
Ask your server for our daily fish selection. 27

Seafood Pasta

Shrimp and scallops sautéed with olive oil, garlic, scallions, white wine, mushrooms and sundried tomatoes over linguine topped with Romano cheese and served with garlic toast. 25 • Medium 19

Shrimp Pasta

Locally caught shrimp sautéed with prosciutto ham, spinach and sundried tomatoes in a butter sauce served over linguine and topped with pistachios and goat cheese. Served with garlic bread. 25 • Medium 18

Parmesan Crusted Chicken Breast

Free farm boneless chicken breast raised with no antibiotics or growth hormones and vegetable fed.
Topped with Parmesan cream sauce. 20 • Medium 16

Mixed Grille

For those of us who want it all! Slightly smaller portions of tuna, free farm chicken breast and Harris Ranch filet mignon with wild mushrooms -all grilled to perfection. 27

Shrimp & Grits (Very Spicy)

Sautéed shrimp, Andouille sausage, peppers, onions and chives over stone ground cheese grits. 21 • Medium 17

Beef and Pork Entrée Choices are Located on Reverse Side

To blacken any entrée add 1.00.
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Beef & Pork

Our beef is USDA Harris Ranch Black Angus.
Beef dishes are served with a baked potato and choice of fresh seasonal vegetable.
Add shrimp to your beef or pork entrée for an additional 6

Filet Mignon

10 ounces of tender beef grilled your way and topped with sautéed wild mushrooms. 33

Rib Eye Center Cut

A 16-ounce cut of tender beef. 27

Prime Rib

Juicy, slow roasted and served Au Jus
12-ounce cut 23 • 15-ounce cut 26

Roasted All-Natural Pork Tenderloin

Topped with a Jack Daniels pecan glaze 22

Children's Menu

Uppowoc's Shrimp 10

Agona's Cheeseburger 8

Chief Wanchese's Hot Dog 6

Chief Manteo's Cheese Pizza 6

Wingina's Linguine with Marinara Sauce or Butter 7

Wally Wano's Chicken Fingers 8

Beverages

Coffee 2

Milk 2.5

Yoo Hoo 2.5

Bottled Juices 3.5

Nantucket Nectars Lemonade 17.5 oz

Nantucket Nectars Apple Juice 17.5 oz

Waters 2.5

Aqua Panna (Still) .500ml

San Pellegrino (Sparkling) .500ml

Soft Drinks 2

Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale, Sierra Mist, or Dr. Pepper (Includes One Refill)

Bottled Soft Drinks 2.5

Stewart's Root Beer,

Stewart's Orange Cream Soda, Cheerwine

Smoothies 6

Strawberry, Banana, Pina Colada, Peach,
Passion Fruit or Mix any two.

Basnight's Catering Services

We offer catering from full service weddings to intimate dinner parties.

Visit Us On The Web At:

www.lonecedarcafe.com

(252-441-5405)

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Extra Plate Charge 4