



## STARTERS

### **OYSTERS ROCKEFELLER, CASINO, OR COMBO OF THE TWO**

Cream Spinach & Tasso Ham, Flavored with Anisette and Bacon  
and Pimento Seasoned Bread Crumbs . . . \$6.50

### **CAJUN GRILLED OYSTERS**

Live grilled with a Cajun garlic flair . . . \$5.99

### **CLAMS CASINO**

Bacon and Pimento Seasoned Bread Crumbs . . . \$6.50

### **BUFFALO BLUEWATER BITES OR SHRIMP**

with Blue Cheese Dip . . . \$6.99

### **CALAMARI**

Parmesan fried and served with Spicy Marinara . . . \$6.99

### **WARM LUMP CRAB -ARTICHOKE SPINACH DIP**

Served with Baked Toast Points . . . \$9.99

### **COCONUT FRIED SHRIMP**

With Apricot dipping cream . . . \$6.99

### **SHRIMP COCKTAIL**

Gulf Shrimp with Tangy Horseradish Sauce . . . \$6.99

## SALADS & SOUPS

### **HOUSE SALAD**

Choice of Dressing: Bleu Cheese, Light Ranch, Thousand Island,  
Red Wine Vinaigrette with Feta,  
Balsamic Vinaigrette, and Poppy Seed . . . \$2.99

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### **WARM MUSHROOM SALAD**

Sauteed Wild Mushrooms served atop a bed of Baby Greens with Pecans, Goat's Cheese, Roasted Tomatoes, and Balsamic Dressing  
... small \$4.99; large \$8.99

### **WARM SPINACH SALAD**

Red onion, Egg, Mushrooms, and Tomato with Bleu Cheese Bacon vinaigrette ... \$5.99

### **CREAMY CRAB SOUP**

Sherry Infused Cream Soup with Lump Crab  
Cup ... \$3.99      Bowl ... \$5.99

### **MANHATTAN CLAM CHOWDER**

Rich tomato broth with vegetables  
Cup ... \$3.99      Bowl ... \$5.99

### **FRENCH ONION AU GRATIN**

Caramelized Onions with Apple Brandy topped with Provolone Cheese  
Cup ... \$3.99      Bowl ... \$5.99

## **SPECIALTIES**

### **FLOUNDER FLORENTINE**

Broiled local Flounder topped with Spinach, Mushrooms, Seafood and Gouda cheese ... \$25.99

### **FLOUNDER WITH LUMP CRAB**

Cajun Broiled Flounder and Jumbo Lump Crab served with Tangy Cucumber Salsa, and Scallion Creme Fraiche ... \$23.99

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### **LUMP CRAB CAKES**

Broiled and served with Dill Aioli and fresh Salsa . . . \$22.99

### **SEAFOOD BOUILLABAISSSE**

Sauteed Shrimp, Scallops, Clams, and Fish in a Rich Saffron Broth over  
Rice

finished with Asiago and Garlic Crustini . . . \$ 22.99

### **CRISPY OYSTERS**

Cornmeal Fried Oysters atop Black Pepper Fries and Spiced Jalapeno  
Tartar . . . \$19.99

### **SMOKY FILET OSCAR**

8 oz Filet Mignon served with Jumbo Lump Crab, Asparagus, Potatoes,  
and finished untraditionally with a Smoked Gouda Cream . . . \$37.99

### **HONEY-HICKORY BBQ RIBS**

Served with Black Pepper Fries and Cajun Slaw  
Half Rack . . . \$18.99      Full Rack . . . \$25.99

### **CHICKEN and RIBS**

Grilled Free-Range Chicken Breast and a half rack of Hickory Ribs . . .  
\$22.99

### **BRONZED CHICKEN**

A Cajun Cast Iron Seared Free-Range Chicken Breast served with  
Sauteed Shrimp tossed with Pasta Alfredo finished with Fresh Salsa  
and Spring Onion Creme Fraise . . . \$19.99



### **STUFFED PORK**

10 oz Bone-in Pork Chop stuffed with Apple-Wild Mushroom Stuffing,  
Port Wine Demi and Potatoes . . . \$18.99

### **FREE-RANGE CHICKEN**

Sweet and Smokey seared Free-Range Chicken . . . \$18.99

## **FROM THE GRILL**

*Served Flame Broiled with Fried Tobacco Onions*

**FILET MIGNON** 8oz . . . \$28.99  
(served also with Bearnaise)

**RIBEYE** 12oz . . . \$24.99  
with Bourbon Molassas glaze

**NY STRIP** 12oz . . . \$22.99  
With Shrimp or Scallops (Fried, Sauteed, or Grilled) . . . \$26.99

**LONDON BROIL** . . . \$17.99

### **PRIME RIB**

Black Angus rubbed with Chefs Spice's and Slow Roasted  
Served with Horseradish Sauce and Soaked with Au Jus  
12 oz . . . \$24.99    16 oz . . . \$29.99

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## FROM THE SEA

### SEAFOOD NORFOLK

The perfect combination of Sauteed Shrimp, Scallops,  
and Jumbo Lump Crab in a Sherry Garlic Butter . . . \$24.99

### PAN SEARED SCALLOPS

Fresh Atlantic Scallops, pan seared plump and tasty . . . \$19.99

### GULF SHRIMP

Fried or Sauteed in Butter and Garlic . . . \$19.99

### FLOUNDER

Some Small Bones Possible, Fried or Broiled . . . \$18.99

### NC SEAFOOD COLLECTION

NC Flounder, Shrimp, Scallops, and Crab Cake, Fried or Broiled . .  
. \$24.99

### SOFT SHELL CRABS

A Dare County Favorite, Golden Fried (Seasonal)

2 Crabs . . . \$19.99      3 Crabs . . . \$25.99

All Entrees served with a Dinner Salad, Starch,  
Vegetable, Fresh Baked Bread & Sweet Potato Biscuits.

### *Choice of Dressings:*

Bleu Cheese, Ranch, Thousand Island,  
Red Wine Vinaigrette with Feta, Balsamic Vinaigrette, and Poppy Seed

*Continued*



## PASTA

### CHICKEN

Seared Chicken tossed with Vegetables, Pasta,  
and a Pancetta Bacon-Roasted Red Pepper Cream . . . \$18.99

### SHRIMP AND SEA SCALLOPS

Seared Shrimp and Scallops tossed with Pasta,  
and a spicy Scampi sauce topped with Asiago Cheese . . . \$21.99

### VEGETARIAN

Pan Seared Seasonal Vegetables and Wild Mushrooms, Pasta,  
and a Roasted Tomato Pesto . . . \$15.99

### FETTUCINI ALFREDO

Jumbo Lump Crab with our house made Alfredo sauce over pasta. . .  
\$15.99

## FROM THE STEAMER

### OYSTERS . . . Steamed or Raw

\$4.00 half dozen      \$7.50 dozen

### CLAMS . . . Steamed or Raw

\$4.00 half dozen      \$7.50 dozen

### STEAMED SPICED SHRIMP

Already Peeled (spiced on request)

\$ 10.00 per half pound      \$16.00 per pound

### CRAB LEGS . . . Steamed

\$16.00 per pound

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## EARLY BIRD

**SERVED FROM 4:30-5:30pm Memorial Day through Labor Day  
and FROM 5-6pm all other times of the year.**

*Served with a Dinner Salad, Starch, Vegetable, Fresh Baked Bread & Sweet  
Potato Biscuits*

**LONDON BROIL . . . \$15.99**

**FLOUNDER (Broiled or Fried) . . . \$15.99**

**SHRIMP (Sauteed or Fried) . . . \$15.99**

**GRILLED CHICKEN BREAST . . . \$13.99**

**CRAB CAKES (Broiled) . . . \$17.99**