

Steamers available all day!

Carolina Spiced Shrimp 21-25 count (that's big)
half pound *11.99* whole pound *18.99*

Jumbo Snow Crab Leg Clusters what everyone wants
half pound *12.99* whole pound *19.99*

Alaskan King Crab Legs the "big daddy" of all legs
half pound *16.99* whole pound *28.99*

Salads & Soup

available all day!

House mixed greens, grape tomatoes, red onions, cucumbers and candied pecans tossed in balsamic vinaigrette
4.99

Seared Rare Local Tuna on top of Currituck Co. mixed greens, grape tomatoes, red onions, cucumbers, red peppers, carrots and sesame ginger dressing, with wasabi cream on the side
11.99

Caesar the real deal with parmesan reggiano and garlic herbed croutons
5.99

Salmon Caesar grilled salmon filet on a Caesar topped with parmesan reggiano and garlic herbed croutons
12.99

Chef Pok's Salad it's all here... grilled chicken, ham, bacon, hard boiled egg, shredded cheddar and your pick of dressing (house balsamic, ranch, blue cheese, honey mustard) **HUGE!**
10.99

Steak Salad mixed greens topped with sauteed sliced rib eye, peppers, mushrooms, onions crumbled bleu cheese and creamy peppercorn dressing – can't get this one anywhere else!
11.99

SOU

Crab Bisque - 4.99 small bowl large bowl 7.99

Daily soup - ask your server because we switch it up constantly
small bowl 3.99 large bowl 6.99

Sides

Salads

house 2.99 caesar 3.99

Pasta Salad 1.99

Mashed Potatoes & OBBS
gravy 2.49

Wasabi Mashed Potatoes only mildly spicy but super green!
2.49

Seaweed Salad Asian comfort food (try this!) 3.99

Mac & Cheese Made with black truffle oil 4.99

Edamame - Japanese soy beans & sea salt 3.99

Add to your salad

Grilled Chicken 3.99

Grilled Shrimp 4.99

Fried Oysters 4.99

Seared rare tuna 4.99

Grilled Salmon 6.99

Dinner Apps available after 5

Shrimp'n Grits seared white shrimp over NC's finest stone ground grits, red eye gravy, and Miss Grandy sweet potato chips extremely addictive
8.99

St. Louis Style Ribs sauced up, served with our hand-cut Miss Grandy sweet potato chips
11.99

Pub Oysters cornmeal dusted and fried, a saute of baby spinach, surrounded by remoulade and diable sauces
9.99

Mussel Bowl a major mound of mussels sauteed in chardonnay with fresh parsley, shallots, and garlic with grilled house bread
9.99

Tuna Stack the first bite is with your eyes! Pepper seared sushi grade Hatteras tuna served rare with Asian cucumber salad, wasabi aioli and sweet soy reduction
10.99

Local Scallops big pan seared scallops riding on a risotto with English May peas, mushrooms, and NC country ham

Dinner Entrees

available after 5

add a side house salad for 2.99 or a side caesar for 3.99 to any entree

SEAFOOD

Sesame Seared Tuna with wasabi mashed potatoes, snow peas, carrots, and ginger cream sauce **the house specialty**
19.99

North Cackalakee Fried Shrimp from our waters, beer battered in "Olsch" beer and fried, served with mango salsa, cole slaw, and wedge fries
18.99 LOCAL

Chef's Special Pasta – always different, always delicious

Shrimp'n Grits dinner sized portion of our favorite appetizer - seared NC white shrimp over North Carolina's finest stone ground grits and red eye gravy and Miss Grandy sweet potato chips
15.99 LOCAL

Local Scallops big pan seared scallops riding on a risotto with English May peas, mushrooms, and NC country ham – **Ridiculous!**
20.99 LOCAL

Crabcakes Pan fried jumbo lump crabmeat, served with mashed potatoes, grilled local asparagus and fresh fruit salsa
23.99 LOCAL

Salmon grilled with local asparagus over mushroom risotto and tomato balsamic salsa 20.99

Local Catch of the Day pan seared and served with saute of new potato, artichoke, red onions, roasted red peppers, and kalamata olives finished with a classic caper gremolata sauce **delicate flavors for the foodie in you!**
Market price LOCAL

Mixed Grill –a great way to try several different fresh offerings! served with rice pilaf and mixed veggies market price LOCAL

Pan Fried Pork Chops White Marble Farm pork over summer black truffle oil mac & cheese, sauteed mixed local vegetables and red eye gravy **unreal good**
17.99 LOCAL

Grilled 8 oz Choice Mignon with smashed red potatoes, grilled local asparagus and demi glace topped with lump crabmeat and bearnaise sauce
29.99

The Petite Filet - 4 oz. version of the above with all the trimmings
19.99

Grilled NY Strip 10 oz blackened, topped with blue cheese butter and crispy fried onions, served with mashed potatoes and sauteed green beans **This is why people go out to eat!**
23.99

Chicken Plate half a NC Ashley Farm chicken smothered in barbeque sauce and finished on the grill with green beans, smashed red potatoes, and jalapeno cheddar cornbread
16.99 LOCAL

Chicken & Ribs as above but also with a rack of St. Louis style BBQ ribs...**hearty!**
22.99

Ribs double rack served with smashed red potatoes and green beans
22.99

Bratwurst Sausage Plate 3 big brats from **Kitty Hawk Farmer2Fork** cooked in house beer with mashed potatoes, sauerkraut, mixed vegetables and creamy whole grain mustard
15.99 LOCAL

Meat

vegetarians
and
almost
vegetarians

Cheese Tortellini Primavera stuffed with ricotta, with local mixed vegetables tossed in a roasted garlic cream
15.99

Fried Tofu with mixed vegetables and sauteed in coconut red curry and Thai basil, served with jasmine rice
14.99

Bowtie Pasta with eggplant, sundried tomatoes, onions, and spinach tossed in a pesto sauce topped with parmesan cheese
13.99

*The first round of our house bread and house made herb oil is complimentary with entree purchase, subsequent rounds and when ordering from bar side: \$1.49 extra sauces \$.49
Substitution charges will be applied when appropriate*

Bar Menu available all day!

Calamari fried and served with remoulade dipping sauce, our most popular dish
7.99 add marinara sauce .49

Fried Okra welcome to the SOUTH! dip into ranch required
4.99

Brewer's Wings no lie: the absolute biggest on the beach
8.99

Jalapeño Bottle Caps Sliced, battered and fried! Served with ranch. For serious spicy lovers only!
5.99 add pepper jack cheese dip for 1.99

Fried Tuna Bites Caribbean Jerk Seasoned tuna bites served with mango salsa
8.99

Wedge Fries skin-on wedges
3.99 add pepper jack cheese dip for 1.99

Basket of Hushpuppies self explanatory dirty dozen
3.99

Onion Rings big rings of "O"
5.99

Chip & Dip Plate spicy house-made black bean dip, hand cut corn chips and secret recipe fresh salsa
6.99 add pepper jack cheese dip for 1.99

Old School Crab Dip crab and artichoke dip with grilled house bread
9.99

*All Sandwiches come with wedge fries or Italian pasta salad
Substitutions: side salad 1.99, onion rings 1.49*

add to your
burger or
sandwich...

cheddar, bleu
provolone, pepper
jack or swiss
.99

bacon
.99

extra cheese
.99

crispy fried onions
.99

sautéed mushrooms
.99

Burger half pound of beef burger made with garlic, and worcestershire (*burgers are cooked medium well or above by NC law*)
7.99

Veggie Chipotle Burger black bean burger on a toasted roll (no dairy)
6.99

OBBS Steak Sandwich with sauteed slices of rib eye and filet, shiitakes, caramelized onions, red peppers, provolone on a toasted hoagie roll
11.99

North Carolina Pork BBQ Sandwich from Hardison's Barbecue in Jamesville and it is smokin' good – served with hushpuppies, sweet baked beans and cole slaw (no fries on this)
8.99

Yard Bird fried chicken breast sandwich with cilantro lime aioli people come here just for this
8.99

Crab Cake Sandwich lightly fried lump crabmeat with remoulade and cole slaw
10.99

Bratwich grilled with sauteed onions and peppers, sauerkraut and creamy mustard on a hoagie roll
8.99

Oyster Po' Boy Wrap cornmeal dusted fried oysters with mixed greens, red onions, pepper jack cheese, and house made remoulade in a sun dried tomato wrap
7.99

Chicken Wrap grilled chicken with crispy bacon, ranch, romaine and shredded parmesan in a sun dried tomato wrap
7.99

Fried Flounder Platter a pile of beer battered fried flounder with our famous remoulade dipping sauce
9.99 Make it a sandwich on a sub roll instead 8.99

Brewben our own style corned beef with sauerkraut, 1000 island dressing, Swiss cheese on rye bread – Classic!
8.99

Portabella Press marinated and grilled portabella, red onions, mozzarella, sun dried tomato tapenade, spinach & pesto on house bread
6.99

Backyard Margarita Pizza marinara, basil from our garden, tomatoes and mozzarella on Brewer's spent grain pizza dough
7.99 top your pizza off with shrimp, grilled chicken or sausage for 1.99

Desserts Made in House!!!

Vanilla Bean Creme Brulee with a house made cookie **compare this to anywhere else!**

6.99

Key Lime Cloud Cake Somewhere in the clouds between cheesecake and key lime pie - so light and fluffy you'll have room for the strawberry sauce

5.99

Chocolate Lava Cake a little hot chocolate mountain with an eruption of chocolate with port cherry and raspberry sauce

6.99

Add ice cream \$1 - better than any brownie sundae ever!!!!

Peanut butter bombe chocolate ice cream with a peanut butter filling on a chocolate brownie and caramelized bananas - **Yum!!**

5.99

Carrot Cake the real reason Eric married Tina (besides the orange and caramel sauce with those beautiful candied pecans)

5.99

Dessert Wines

Quady 'Essensia', **Orange Muscat** California '06 Served chilled

5/glass

Smith Woodhouse, **Late Bottled Vintage Porto** '95

7/glass

Elderton, **Botrytus Semillon**, Australia '07 (375 ml.)

7/glass 31/bottle

90 pts. Wine Advocate -served chilled

Chambers, Rutherglen **Muscat**, Australia (375 ml)

8/glass 36/bottle

93 pts. Wine Advocate -served room temperature

Warres 'Otima'. **Tawny Port**, Portugal (500ml)

9/glass 42/bottle

Ask about our live music schedule!

*Two liter Beer Growlers \$19.00
filled with the beer of your choice
Refills only \$14.00*

*We have 5 gallon Olsch kegs
available upon request for \$60 + tax*

*Don't miss Sushi Sundays! OBBS Sushi
available at 5 pm every Sunday,
along with Open Mic night starting at 10pm*

**CHECK OUT OUR EXPANDED
RETAIL SECTION WITH WIND**

**TURBINE T'S, NEW BEER T'S, TIE DYES, GIRL'S T'S, &
LOGO GLASSWARE**

Check us out at: www.obbrewing.com

Email: thecrew@obbrewina.com

**Enjoy the backyard with
pirate ship playground!!**

Rules and Disclaimers

- ⇒ **Bare feet at your own risk
(but never inside)**
- ⇒ **Sorry, no dogs allowed**
- ⇒ **By allowing your child in
play area, you are
assuming all risks
inherent with playing!!**
- ⇒ **Don't flick your cigarettes**
- ⇒ **No outside food or drinks**
- ⇒ **All guests are expected to
eat, drink, talk, enjoy**

Our staff at the Brewing Station works hard to give our guests the best possible service. To help them achieve this goal, we ask that you, the guest, try to understand why we make the following statements:

- **We can only serve drinks to those with proper ID. Please be prepared to show your ID!**
- **Drink responsibly. Leave your car, take a taxi, walk, anything but DON'T DRIVE.**
- **NC is now a smoke-free state so please enjoy your smoky treats outside.**
- **Parties of 7 or more are subject to 20% gratuity (because it's less math for everyone).**
- **One check per table is highly recommended. If you need separate checks, be prepared to wait because it really does take time to get it straight and run multiple transactions. Parties with 3 or more separate checks are subject to 20% gratuity.**