

DRAFT BEER

Check the blackboard for today's selections

WINE BY THE GLASS

Sparklers

Mio Sparkling Sake (Japan)	\$10/ 300ml
Zardetto Prosecco Private Cuvee (Veneto, Italy)	\$5/ 187ml
Codordiu Cava Brut (Spain)	\$5/ 187ml
Chandon Brut Classico (Napa, CA)	\$9/ 187ml
Blanc de Bleu (CA)	\$9/ 187ml
Mumm Napa Brut (Napa, CA)	\$12/ 187ml
Pommerey POP (Champagne, France)	\$17/ 187ml
Allure Moscato –white, Rose, or Peach (CA)	\$6/ 187ml
Saracco Moscato di Asti (, Italy)	\$12/ 375ml

Whites

	6oz	btl
Cap Cette Picpoul de Pinet (Languedoc, France)	\$6	\$16
Ziobaffa Pinot Grigio (Puglia, Italy)	\$7	\$19
Los Dos –Muscat/Chardonnay (Campo de Borja, Spain)	\$6	\$13
L-oiseau d'Or Mucadet (Loire, France)	\$6	\$14
Bonterra Organic Sauvignon Blanc (Mendocino, CA)	\$7	\$17
Bonterra Organic Viognier (Mendocino, CA)	\$7	\$17
Bonterra Organic Chardonnay (Mendocino, CA)	\$7	\$17
Simmonet-Febvre Chablis (Burgundy, France)	\$9	\$25
Starry Night Russian River Chardonnay (Sonoma, CA)	\$8	\$22

Rose

Sanctuary Vineyards Wildflower Rose (Currituck, NC)	\$6	\$16
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Reds

	6oz	btl
Cardwell Hills Pinot Noir (Willamette, OR)	\$10	\$30
Louis Latour Gamay (Burgundy, France)	\$7	\$18
Eikeboom Pinotage (Western Cape South Africa)	\$9	\$25
J Lohr Merlot '11 (Paso Robles, CA)	\$8	\$22
Trifula (Barbera/Nebbiolo) (Piedmonte, Italy)	\$6	\$16
Starry Night Zinfandel Nervo Sta. Vineyard (Alexander Valley, CA)	\$10	\$36
1221 Cabernet Sauvignon (Sonoma,CA)	\$9	\$26

Selection of Port, Sherry, and full bar also available.

We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price –no corkage fee!



OYSTER BAR & WINE BAR CAFE

Lunch Menu

proud member of:



1 Ocean Blvd. Southern Shores, NC 27949
252-480-0023

www.coastalprovisionsOBX.com

Lunch Menu

Daily 11am-5pm

DELI FAVORITES with French Fries (sub Sweet Potato Fries \$1.00)

Country Ham \$ 8.99
The Real Deal –from Smithfield NC; slow cooked in our kitchen and shaved thin with honey mustard on ciabatta

House Roast Beef & Cheddar \$ 9.99
Our own prime roast beef perfectly slow cooked and sliced thin on ciabatta with aged cheddar, vine ripe tomato, aioli & arugula

Roast Turkey & Brie \$ 8.99
Our house roasted turkey breast shaved thin on ciabatta with double crème Brie, honey mustard, lettuce and vine ripe tomato

Maple Bourbon Ham and Swiss \$ 8.99
Our maple bourbon glaze smoked ham, swiss cheese, lettuce and vine ripe tomato with dijon mustard on ciabatta

Tomato Motz \$ 8.99
Vine ripe tomatoes and our handmade fresh mozzarella with basil pesto on ciabatta with aioli & balsamic vinaigrette

Ultimate Brie LT \$ 8.99
Double crème brie, thick sliced peppered bacon and vine ripe tomato with leaf lettuce and mayo on ciabatta

The Salumeria \$8.99
Cappicola, Genoa & Mortadella with provolone, hot pepper relish, lettuce, tomato, balsamic vinaigrette on a ciabatta

HOT SANDWICHES with French Fries

CPM Crabcake Sandwich \$13.99
Our Award-winning 'Best on the Beach' crabcake with lettuce, tomato, & our remoulade sauce on a soft roll.

Pork Belly Pastrami Sandwich \$10.99
Our BBQ Award-Winning Pork Belly Pastrami with swiss cheese, dijon and pickle slices on soft pretzel roll

Carolina BBQ Sandwich \$8.99
Eastern style Pulled Pork with our bluegrass slaw on a soft roll.

La Playa Grilled Chicken Wrap \$9.99
Grilled chicken breast with jack cheese, lettuce, tomato, chili lime mayo and guacamole.

TACOS

Fish Tacos (2) \$8.99
Today's local catch, with jicama slaw, mango salsa & chili lime mayo on corn tortillas **GF**

Sesame Tuna Tacos (2) \$8.99
Sesame crusted seared tuna bites with nappa, snow pea and pickled ginger slaw, & wasabi mustard on flour Tortillas

Greentail Shrimp Tacos (2) \$8.99
Chili dusted local shrimp with jicama slaw, roasted corn & tomato salsa, chili lime mayo on corn tortillas **GF**

Oyster Po'Boy Tacos (2) \$10.99
Crispy fried oysters, lettuce, tomato, old bay tartar sauce on flour tortillas

SALADS

Caesar Salad with garlic toast croutons \$5.99

Howard's Craving \$8.99
Grilled chicken, fresh mozzarella, & tomatoes on arugula with balsamic vinaigrette **GF**

Salad Caprese \$8.99
Our house made fresh mozzarella, tomatoes & arugula with balsamic vinaigrette **GF**

Triple B Salad \$8.99
Beets, Brussels, & Blue Cheese with Spiced Walnuts over mixed greens with Balsamic **GF**

*Ask your server for details on adding a protein to your salad

OYSTERS & MORE

Oysters on the Half* \$market
Serve on the half with cocktail sauce & hog island mignonette. See the chalkboard for today's selections. **GF**

Oysters Rockefeller \$12.99
Half dozen broiled on the half with fresh spinach, peppered bacon, Blue Cheese and White Wine Cream Sauce.

Blue Crab Cocktail \$15.99
Jumbo lump crab tossed with our special dijon sauce topped with guacamole and pico, served with fresh tortilla chips **GF**

STEAMED

Steamed Spiced Shrimp \$15.99
One-pound Local Shrimp steamed with old bay seasoning served with cocktail sauce **GF**

Snow Crab \$15.99
One pound of snow crab clusters served with drawn butter **GF**

King Crab \$25.99
One pound of king crab legs served with drawn butter **GF**

Steamed Clams \$9.99
One dozen middleneck clams steamed in wine & garlic butter, grilled ciabatta slices (GF without)

Steamed Mussels \$9.99
One and a half dozen prince edward island mussels steamed in wine & garlic butter, grilled ciabatta (GF without)

FRIED

Crab Bites & Chips \$14.99
Our Award-winning crabcakes in bite size served with remoulade sauce & fries.

Fish & Chips \$9.99
Beer battered wahoo with our seasoned fries And our special cocktail mayo.

Shrimp & Chips \$12.99
Lightly dusted shrimp with our seasoned fries And our special cocktail mayo. **GF**

Fried Oysters \$11.99
Crisp shucked oysters served with tartar sauce and fries **GF**

KID STUFF

Fish Sticks w/Fries \$5.99
Chicken Fingers w/Fries \$5.99
Grilled Cheese w/Fries \$4.99

SIDES

Basket o Fries \$2.99
Sweet Potato Fries \$3.99
Hushpuppies w/Honey Butter \$3.99
Bluegrass Mustard Slaw GF \$1.50
Red Bliss Potato Salad GF \$1.50

*Consuming raw or undercooked meats, seafood and shellfish may increase the risk of foodborne illness.

GF =gluten free

Menu and pricing subject to change

Coastal Provisions Oyster Bar & Wine Bar Café

1 Ocean Blvd. Southern Shores, NC 27949

252-480-0023

www.coastalprovisionsOBX.com



OYSTER BAR & WINE BAR CAFE

Proud member of



1 Ocean Blvd. Southern Shores, NC 27949
(252)480-0023
www.coastalprovisionsOBX.com

Dinner Menu

Mon-Sat from 5PM

Starters To Share

Bread & Four \$4
Fresh baked rosemary & sea salt ciabatta bread with four dippers.

Antipasti \$11
Selection of premium salumi & prosciutto di Parma, with olives and grilled ciabatta

Cheese Tray \$market
Selection of artisan cheese with fruit garnish and Ciabatta crisps

Oysters

On The Half — *chalk board listing* \$market
Cocktail sauce and hogwash mignonette

BBQ Oysters \$12
Six local oysters baked on the half with house BBQ sauce

Oysters Rock (6) \$13
Fresh spinach, gorgonzola, bacon, cream & Parmesan

Oysters Imperial (6) \$18
Baked on the half shell with lump crab meat, creamy herbed brie

Oysters Oreganata (6) \$13
Baked on the half shell topped with oregano, garlic, olive oil breadcrumbs.

Crab

Mini Crab Cakes (6) \$13
Award-winning recipe served with remoulade sauce

Crab Dip \$11
Topped with melted Parmesan served with grilled ciabatta

Crab Pasta \$14
Our handmade squid ink angel hair pasta with jumbo lump crab meat, wine and garlic butter

Scallops

Guy's Scallops (3) \$12
Lobster sauce and truffle oil

Duck Scallops (3) \$13
Smoked duck breast, balsamic fig glaze on mashed

Asian Scallops (3) \$12
With Chinese Black Bean Sauce, Gingered Napa Slaw, Fried Wonton

Shrimp

Steamed Local Shrimp \$16
One pound, local style (peel & eat) w/Cocktail Sauce

Scampi \$12
Six sautéed w/garlic butter & white wine

Shrimp & Grits (3) \$12
Small plate version of our famous entree

Clams

Classic Steamed \$10
Garlic butter, white wine

Bianco \$11
White wine cream sauce

Rosso \$12
Garlic, tomatoes, sausage, wine

Mussels

Classic Steamed \$10
Garlic butter, white wine

21 Federal \$11
Saffron & rosemary cream

Arrabiatta \$12
Sausage, tomatoes, wine, garlic

Salads

Caesar Salad \$6lg \$4sm
Romaine, Caesar dressing, garlic bread croutons

Mixed Greens \$6lg \$4sm
Tomatoes, cucumbers, balsamic vinaigrette

Grilled Romaine \$6lg \$4sm
Tomatoes, onion, feta cheese, Kalamata olives

Salad Caprese \$9lg only
house made fresh Mozzarella and vine ripe tomatoes, arugula and balsamic vinaigrette

Triple B Salad \$9lg only
Beets, Brussels Sprouts, & Blue Gorgonzola, spiced walnuts, over mixed greens with balsamic vinaigrette

Entrees

Crab Cakes (2) \$26
Served with Remoulade Sauce, Seasoned Fries and Bluegrass Mustard Slaw.

Steaks – *Grilled to your liking, lightly basted with our house made oyster sauce topped with fried onions, served with seasoned fries (substitute mashed and vegetable \$2.99 additional)*

Prime NY Strip (12oz) \$29
Ribeye (14oz) \$30
Filet Mignon (9oz) \$29
Surf & Turf (5oz filet and Crabcake) \$32

Add ons: make your own surf & turf by adding to any of our steaks

Lobster Tail (4oz) \$12
Crabcake (4oz) \$10
Grilled Shrimp (5) \$9

Grilled Pork Chop \$28
Topped with oyster Bar-BBQ sauce, served with sweet potato fries.

Shrimp & Grits \$25
Local Shrimp sautéed with NC Smoked Sausage, tomatoes, white wine & garlic butter over stone ground local grits.

Scallop Pasta \$28
Six dry-pack sea scallops seared and served on hand made egg fettuccine, pesto cream, pancetta, Parmesan.

Rosemary Crusted Chicken Breast \$22
Rosemary Breaded Fried Chicken Breast with pesto aioli sauce served with mixed greens balsamic vinaigrette, heirloom tomatoes & fresh mozzarella

Daily Specials

Oyster on the Half Shell*
Served with cocktail sauce and Hog Island Mignonette

Fresh Outer Banks Catch
Served with mashed potatoes and vegetable, and your choice of accompaniment:

Lemon Butter Sauce
or
Mango Salsa
(best with most white wines)
Or
Savory Mushroom Ragout
(best with most red wines)

**consuming raw or undercooked meats, seafood and shellfish may increase the risk of foodborne illness.*

Proud member of:



Dan Lewis, Chef/Proprietor, Sommelier
Greg Sniegowski, Chef de Cuisine
Brittany Chenoweth, Restaurant General Manager & Catering Manager

Sparklers

Mio Sparkling Sake (Japan)	\$10/ 300ml
Zardetto Prosecco Private Cuvee (Veneto, Italy)	\$5/ 187ml
Codordiu Cava Brut (Spain)	\$5/ 187ml
Chandon Brut Classico (Napa, CA)	\$9/ 187ml
Chandon Brut Rose (Napa, CA)	\$9/ 187ml
Blanc de Bleu (CA)	\$9/ 187ml
Mumm Napa Brut (Napa, CA)	\$12/ 187ml
Pommerey POP (Champagne, France)	\$17/ 187ml
Allure Moscato –white, Rose, or Peach (CA)	\$6/ 187ml
Saracco Moscato di Asti (Italy)	\$12/ 375ml

Whites

	<u>6oz</u>	<u>btl</u>
Cap Cete Picpoul de Pinet (Languedoc, France)	\$6	\$15
Marisco's King's Thorn Pinot Gris (Marlborough, New Zealand)	\$8	\$22
Chateau de la Ragotiere Muscadet (Loire, France)	\$7	\$19
Fritz Muller Perlewein Muller-Thurgau (Rheinhessen, Germany)	\$7	\$19
Bonterra Organic Sauvignon Blanc (Mendocino, CA)	\$7	\$17
Bonterra Organic Viognier (Mendocino, CA)	\$7	\$17
Pacific Rim Organic Riesling (Columbia Valley, WA)	\$7	\$19
Bonterra Organic Chardonnay (Mendocino, CA)	\$7	\$17
Michel Louis et Fils Chablis (Burgundy, France)	\$10	\$30
Starry Night Chardonnay (Sonoma, CA)	\$8	\$23

Rose

Sanctuary Vineyards Wildflower Rose (Currituck, NC)	\$6	\$16
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Reds

	<u>6oz</u>	<u>btl</u>
Crimson Quartz Pinot Noir (Mendocino, CA)	\$6	\$16
Nicolas Pinot Noir (Languedoc, France)	\$6	\$16
Louis Latour Gamay (Burgundy, France)	\$7	\$18
Bonterra Organic Merlot (Mendocino, CA)	\$7	\$19
Quara Malbec (Valle de Cafayate, Argentina)	\$6	\$16
Bonterra Organic Zinfandel (Mendocino, CA)	\$7	\$19
1221 Cabernet (Sonoma, CA)	\$9	\$26

Oyster Shooters (21 and over)

Oystertini –w/Kettle One, olive	\$6
Bloody Bivalve –w/Bloody Mary, vodka	\$6
Dubliner –w/Fly Dog Pearl Necklace Oyster Stout	\$5
Cucumber Mojito - mint, Kill Devil Rum	\$6
Sonoma Slider –w/Sonoma Habanero Cider	\$6
Sake Tumi –w/Ty Ku Cucumber Sake, Wasabi Salt Rimmer	\$6

Fortified

<u>Port</u>	<u>3oz</u>
Dow's Fine Ruby Port	\$4
Dow's Fine Tawny Port	\$4
Dow's Late Bottled Vintage Port	\$5
Graham's Six Grape Porto	\$6
Terra d' Oro Zinfandel Port	\$6
Bogle Petit Syrah Port	\$8
Childress Starbound NC Blueberry Port	\$8
<u>Sherry</u>	<u>3oz</u>
Hartly & Gibson Dry Fino Sherry	\$4
Hartly & Gibson Manzanilla Sherry	\$4
Hartly & Gibson Amontillado Sherry	\$4
Hartly & Gibson Oloroso Sherry	\$4
Sandeman Armada Oloroso Sherry	\$5
Hartly & Gibson Cream Sherry	\$4
Hartly & Gibson Pedro Ximenez Sherry	\$6

Special

	<u>3oz</u>
Gerard Bertrand Banyuls	\$5
Leacock's Rainwater Madiera	\$4

Flights

Sherry:	\$15
Fino, Amontillado, Oloroso, Pedro Ximenez	
Porto:	\$15
Ruby, Tawny, LBV, Zinfandel	

Dessert Wines

	<u>btl</u>
Sanctuary Vineyards 'The Plank' Muscadine	\$18/500ml
Banfi Rosa Regale Brachetto di Asti	\$15/375ml
Dom. De Beaumalric Muscat de Beames de Venice 2010	\$22/375ml
S. Balboa Late Harvest Torrentes	\$32/500ml
S. Balboa Late Harvest Malbec	\$32/500ml
Chateau d'Quem	\$200/375ml

We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price –no corkage fee!

Menu & prices subject to change.

Please note that split checks do take time and compromise prompt service to other guests.

A five dollar fee may apply for each split check.

**1 Ocean Blvd. Southern Shores, NC 27949
(252)480-0023**

www.coastalprovisionsOBX.com

Sparklers

Mio Sparkling Sake (Japan)	\$10/ 300ml
Tiamo Prosecco DOC (Veneto, Italy)	\$5/ 187ml
Codordiu Cava Brut (Spain)	\$5/ 187ml
Chandon Brut Classico (Napa, CA)	\$9/ 187ml
Blanc de Bleu (CA)	\$9/ 187ml
Mumm Napa Brut (Napa, CA)	\$12/ 187ml
Pommerey POP (Champagne, France)	\$17/ 187ml
Allure Moscato –white, Rose, or Peach (CA)	\$6/ 187ml
Saracco Moscato di Asti (Italy)	\$12/ 375ml

Whites

	<u>6oz</u>	<u>btl</u>
Cap Cette Picpoul de Pinet (Languedoc, France)	\$6	\$16
Ziobaffa Pinot Grigio (Italy)	\$7	\$19
L'oiseau d'Or Muscadet (Loire, France)	\$6	\$14
Los Dos –Muscat/Chardonnay (Campo de Borja, Spain)	\$6	\$13
Bonterra Organic Sauvignon Blanc (Mendocino, CA)	\$7	\$17
Bonterra Organic Viognier (Mendocino, CA)	\$7	\$17
Bonterra Organic Chardonnay (Mendocino, CA)	\$7	\$17
Louis Latour Montagny 1er (Burgundy, France)	\$9	\$25
Starry Night Chardonnay (Sonoma, CA)	\$8	\$22

Rose

Sanctuary Vineyards Wildflower Rose (Currituck, NC)	\$6	\$16
Amie Roquesante Cotes de Provence (Provence, France)	\$6	\$16

Reds

	<u>6oz</u>	<u>btl</u>
Wild Horse Pinot Noir (Central Coast, CA)	\$8	\$22
Louis Latour Gamay (Burgundy, France)	\$7	\$18
Sanctuary Vineyards Coastal Collage (Currituck, NC)	\$9	\$25
J Lohr Merlot '11 (Paso Robles, CA)	\$8	\$22
Trifula (Barbera/Nebbiolo) (Rioja, Spain)	\$6	\$16
Starry Night Zinfandel (Alexander Valley, CA)	\$10	\$36
1221 Cabernet (Sonoma, CA)	\$9	\$26

Oyster Shooters (21 and over)

Oystertini –w/Kettle One, olive	\$6
Bloody Bivalve –w/Bloody Mary, vodka	\$6
Dubliner –w/Fly Dog Pearl Necklace Oyster Stout	\$5
Cucumber Mojito - mint, Kill Devil Rum	\$6
Sonoma Slider –w/Sonoma Habanero Cider	\$6
Sake Tumi –w/Ty Ku Cucumber Sake, Wasabi Salt Rimmer	\$6

Fortified

<u>Port</u>	<u>3oz</u>
Dow's Fine Ruby Port	\$4
Dow's Fine Tawny Port	\$4
Dow's Late Bottled Vintage Port	\$5
Graham's Six Grape Porto	\$6
Terra d' Oro Zinfandel Port	\$6
Bogle Petit Syrah Port	\$8
Childress Starbound NC Blueberry Port	\$8
<u>Sherry</u>	<u>3oz</u>
Hartly & Gibson Dry Fino Sherry	\$4
Hartly & Gibson Manzanilla Sherry	\$4
Hartly & Gibson Amontillado Sherry	\$4
Hartly & Gibson Oloroso Sherry	\$4
Sandeman Armada Oloroso Sherry	\$5
Hartly & Gibson Cream Sherry	\$4
Hartly & Gibson Pedro Ximenez Sherry	\$6

<u>Special</u>	<u>3oz</u>
Gerard Bertrand Banyuls	\$5
Leacock's Rainwater Madiera	\$4

Flights

Sherry:	\$15
Fino, Amontillado, Oloroso, Pedro Ximenez	
Porto:	\$15
Ruby, Tawny, LBV, Zinfandel	

We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price –no corkage fee!

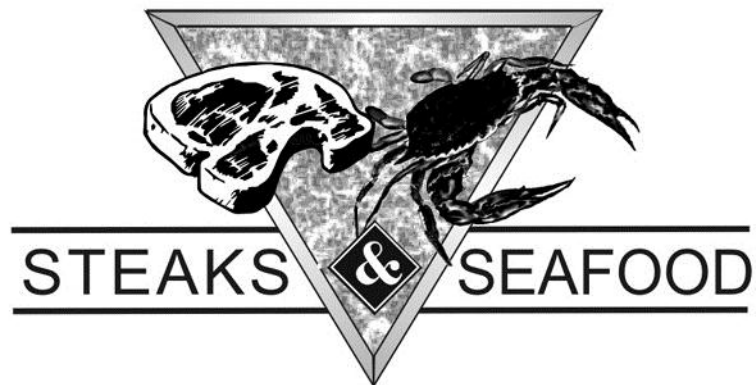
*Menu & prices subject to change.
To ensure prompt service for all, please **no more than one split check per table** (\$5 for each additional)*

1 Ocean Blvd. Southern Shores, NC 27949

(252)480-0023

www.coastalprovisionsOBX.com

CRAVINGS



DUCK • NC

Breakfast 8-11AM
Lunch from 11AM
Dinner from 5PM

Duck, NC 27949
(252) 480-0032
www.cravingsobx.com

Breakfast Sandwiches

8AM – 11AM

Crabcake Sunrise	\$8.99
<i>Our famous Award-Winning Crabcake with Remoulade Sauce, Smoked Ham, Egg & Cheese</i>	
Lobster Benny	\$9.99
<i>Maine Lobster Meat, Eggs, Smoked Ham & Hollandaise on a soft roll</i>	
Three Little Piggies	\$5.99
<i>Smoked Ham, Pulled Pork & Bacon with Egg & Cheese on a soft roll</i>	
Larry's Sausage & Egg Wrap	\$4.99
<i>Larry's NC Smoked Sausage, Eggs, and Cheese in a whole-wheat wrap</i>	
Baby Brie LT	\$4.99
<i>A breakfast sized version of our Market's best selling sandwich –Bacon, Lettuce, Tomato and Brie Cheese on a soft roll with mayo</i>	
Bacon, Egg & Cheese	\$4.29
<i>on a soft roll Gluten Free Sandwich Roll \$2.00 extra</i>	

A la Carte

Biscuit	\$1.50	Crème Brulee Muffin	\$2.00
Sausage (2)	\$2.00	Bacon (3)	\$2.50
Hashbrowns	\$2.00	Pancakes	\$4.99

Lunch Menu

11AM-5PM

Sandwich Baskets –served with our seasoned fries
Gluten Free Sandwich Roll \$2.00 extra

CPM Crabcake Sandwich	\$13.99
<i>Our Award-winning 'Best on the Beach' Crabcake with Lettuce, Tomato, & our Remoulade on a soft roll</i>	
La Playa Grilled Chicken Wrap	\$9.99
<i>Chipotle Chicken Breast, Cheddar and Jack Cheese, Lettuce, Tomatoes, Chili Lime Mayo & Guacamole</i>	
Carolina Pork BBQ	\$ 9.99
<i>Slow Smoked Pulled Pork Eastern Carolina Style on Soft Roll w/ our Bluegrass Mustard Slaw on the side</i>	
Prime Cheese Burger	\$ 10.99
<i>Hand Trimmed & Freshly Ground Prime Natural Beef Burger with Lettuce and Tomato</i>	
Fish Taco (2)	\$9.99
<i>Beer Battered Wahoo with Jicama Slaw, Chili Lime Mayo, and Tomatoes on flour tortilla.</i>	
New England Lobster Roll	\$17.99
<i>Cold water Lobster with hint Mayo, Lemon and Old Bay Server on a Soft Bunn</i>	

Deli Favorites –served with our seasoned fries

Hot Roast Beef & Cheddar	\$10.99
<i>Our Prime Roast Beef on Ciabatta with Aged Cheddar, Lettuce, Tomato, Balsamic and Aioli</i>	
Maple Bourbon Ham and Swiss	\$ 8.99
<i>Our Maple Bourbon Glaze Smoked Ham, Swiss cheese, Lettuce and Vine Ripe Tomato with Sharp Dijon Mustard on Ciabatta</i>	
Roast Turkey & Brie	\$ 8.99
<i>Our House Roasted Turkey Breast shaved thin on Ciabatta with Double Crème Brie, Honey Mustard, Lettuce and Vine Ripe Tomato</i>	
Tomato Motz	\$ 8.99
<i>Vine Ripe Tomatoes and our handmade Fresh Mozzarella with Basil Pesto on Ciabatta with Aioli & Balsamic Vinaigrette</i>	
Ultimate Brie LT	\$8.99
<i>Double Crème Brie, thick sliced Bacon and Vine Ripe Tomato with Leaf Lettuce and Mayo on Ciabatta</i>	
The Salumeria	\$ 9.99
<i>Cappicola, Genoa & Mortadella with Provolone, Hot Pepper Relish, Lettuce, Tomato, Aioli, Balsamic Vinaigrette on Ciabatta</i>	

Dinner Menu

5PM TO 9PM

Small Plate

Famous Hushpuppies	\$4.99	Beer Battered Spuds	\$8.99
One dozen House-Autry, North Carolina Hushpuppies, served with whipped butter		Sidewinder Potatoes, Makers Mark BBQ Sauce, Crumbled Blue Cheese, Bacon, Green Onions and Side Chipotle Mayo	
Crab Dip	\$10.99	Loaded Potato Skins (6) with Bacon, Cheddar, Green Onions and Sour Cream	\$7.99
Jumbo Lump Crab Folded with Cream Cheese and Parmesan, served with Toasted Ciabatta		Oysters Rockefeller (6) Carolina Style with Peppered Bacon, Spinach & Blue Cheese Cream Sauce	\$11.99
Mini Crab Cakes (6) with Remoulade Sauce	\$12.99	Thai BBQ Pork Wings (8)	\$9.99
Camel Wings (8)	\$8.99	Saffron Mussels (18) Steamed with Rosemary, Saffron Cream served with Grilled Ciabatta	\$9.99
Duck Wontons Served with Creole Lobster Sauce and NC smoked Sausage	\$9.99		

Salads

Mixed Greens with Tomatoes, Cucumbers and Balsamic Vinaigrette	\$5.99	Southwestern Crispy Chicken Salad Romaine Hearts and Iceberg Tossed in our Honey Mustard with Tomatoes, Hard Boiled Eggs, Kidney Beans, Roasted Peppers and Green Onion	\$8.99
Grilled Romaine Salad with Feta, Olives, Tomatoes, Red Onions and Balsamic Vinaigrette	\$6.99	The Wedge Crisp Iceberg Lettuce, Tomatoes, Bacon, Crumbled Blue and Blue Cheese dressing	\$8.99
Caesar Salad with Toasted Ciabatta	\$6.99		

Off the Grill

Served with *Potato & Vegetable of the Day*

Chicken Marsala Grilled Chicken, Portobello, Roasted Garlic Marsala Sauce	\$16.99
Prime NY Steak 12oz	\$28.99
Ribeye Steak 14oz	\$26.99
Natural Filet Mignon 9oz	\$27.99
Surf & Turf – 6 oz. Filet Mignon & Crab Cake	\$29.99

Seafood

Crab Cakes (2) served with Remoulade Sauce, Bluegrass Mustard Slaw and Seasoned Fries	\$26.99
Crab Fettuccini Alfredo with Bacon, Spinach and Mushrooms (sub Chicken Alfredo \$16.99)	\$24.99
Broiled Shrimp & Scallops N.C. Shrimp & Scallops w/ Artichokes, Tomatoes, Garlic and Butter	\$22.99
Lobster Ravioli Sweet Cold Water Lobster filled Raviolis in a Lobster Brandy Cream Sauce	\$24.99
Seared Scallops “Guy’s Favorite” a-top our Lobster Sauce w/ <i>Rice & Vegetable of the Day</i>	\$26.99

As featured by The Food Network’s Guy Fieri on Diners, Drive-Ins and Dives

Steamers & Baskets

Steamed Seafood (à la carte)

Spiced Shrimp	\$16.99
<i>One pound of Local Shrimp steamed with Old Bay seasoning served with Cocktail Sauce</i>	
Snow Crab	\$17.99
<i>One pound Atlantic Snow Crab served with Drawn Butter</i>	
King Crab	\$32.99
<i>One pound Alaskan King Crab Legs served With Drawn Butter</i>	

Fried Seafood Baskets

Fried Clam Strip Basket	\$10.99
<i>Battered Clam Strips with our Seasoned Fries and Tarter Sauce</i>	
Fish & Chips	\$11.99
<i>Beer Battered Wahoo with our Seasoned Fries With our Cocktail Mayo</i>	
Shrimp & Chips	\$14.99
<i>Panko crusted Shrimp with our Seasoned Fries With our Cocktail Mayo</i>	

Wine

<u>Whites</u>	<u>gl</u>	<u>btl</u>
Mac Murray Pinot Gris '13		\$16
Zonin Pinot Grigio '14	\$7	\$22
Ferrari Pinot Grigio '13		\$24
Martin Codax Alberino '13	\$7	\$24
Bonterra Sauvignon Blanc (Organic)	\$7	\$26
Kim Crawford Sauvignon Blanc '14		\$29
J Lohr Riesling '14	\$7	\$22
Bonterra Viognier (Organic)		\$29
Matchbook Chardonnay '14	\$7	\$24
Starry Night Chardonnay '13		\$28
Bonterra Chardonnay (Organic)	\$7	\$29
Silver' Unoaked Chardonnay '13		\$30
<u>Sparklers</u>	<u>gl</u>	<u>btl</u>
Kenwood Cuvee Brut (175ml)	\$7	\$7
Riondo Prosecco (Italy)	\$7	\$18
Riondo Moscato (Italy)		\$18

<u>Reds</u>	<u>gl</u>	<u>btl</u>
Ritual Pinot Noir		\$26
Meiomi Pinot Noir '13	\$9	\$34
Mollydooker, The Boxer Shiraz '14	\$9	\$32
Sasyr Sangiovese Syrah '12	\$7	\$26
Montes Malbec	\$7	\$26
Hahn Merlot '13		\$24
Bonterra Merlot (Organic)	\$	\$29
Grand Barossa Shiraz '11		\$69
Rotie Little G '11 100% Grenache		\$120
Alexander Valley Redemption Zinfandel	\$8	\$26
Bonterra Cabernet (Organic) '1	\$8	\$29
Louis Martini Napa Cabernet '12	\$11	\$48
John Anthony Napa Cabernet '12		\$89
August Briggs Sonoma Cabernet '11		\$99
Robert Mondavi Oakville '11		\$129
Opus One Overture		\$149
Wine Flight – 2oz pours of four by the glass selections \$10		

Beer

Local Draft Beer \$6	
Carolina Blonde	Lost Colony Brown
Hoppyum IPA	Lost Colony Irish Red
Mystery Seasonal	Carolina October Fest
	Wild Flower Witbier
Import/Micros \$5	
Bottled Beer: Domestic \$5	
Beer Flight – 4oz pours of our four draft beers \$6	

Beverage

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Mr Pibb	
Fresh Brewed Unsweet & Sweet Tea	\$1.99
Aqua Panna	(Small) \$2.00 (Large) \$4.99
San Pellegrino	(Small) \$2.00 (Large) \$4.99
Coconut Water	\$4.50

Cocktails

Crav-A-Rita	\$9.00
Tequila, Cranberry Juice, Roses Lime, Triple Sec and Lemon Lime Soda	
Apple Crunch	\$10.00
Malibu, Apple Liquor, Triple Sec, Cranberry, Pineapple and Lemon Lime Soda	
Cravings Punch	\$9.00
Bacardi, Peach Schnapps, Cranberry, Pineapple, Orange and Myers Rum	
Key Lime Martini	\$10.00
Stoli Vanilla, Nellie & Joe's Key Lime Juice & Pineapple	
Espresso Martini	\$10.00
Espresso, Stoli Vanilla, Patron Café, Godiva	

After Dinner

Cravings Coffee	\$2.00
Steamed Chai Tea	\$3.70
Cravings Café	\$9.00
Coffee, Bailey's, Kahlua, Frangelico and Steamed Milk	
Jamaican Coffee	\$9.00
Coffee, Island Rum and Whipped Cream	
St. Michaels Irish Americano	\$9.00
Coffee, Baileys, Jameson and Espresso	
Café Tuaca	\$9.00
Coffee, Tuaca, and Whipped Cream	



CATERING MENUS

Buffets

Prepared for a minimum of 20 guests

Dinner buffets are accompanied by a beverage station which includes:
unsweet tea, lemonade & water, with disposable plastic cups.

Enhance any dinner buffet by adding some homemade specialty appetizers.

CAROLINA BBQ

Choice of 2 Entrees:

Fried Chicken

BBQ Pulled Pork

Grilled Chicken Breasts with BBQ Sauce

Dry Rub Smoked BBQ Chicken (add \$2pp)

Choice of 3 Sides:

Baked Beans

Baked Macaroni & Cheese

Red Bliss Potato Salad

Bluegrass Mustard Slaw

Corn on the cobb *(seasonal)*

Marinated Cucumber, Tomato & Onion Salad

Three Bean Salad

Iceberg Lettuce, Tomato, Bacon, Blue Cheese

Crumbles and dressing

*All selections come with soft rolls, whipped butter
& BBQ Sauce*

\$20pp

Seafood Boil

OBX Boil: \$23pp

Snow Crab Legs

Spiced Shrimp

Oysters

Clams

Corn on the Cobb

Boiled Red Potatoes

NC Sausage

Northern Boil: \$28pp

4oz Lobster Tail

Clams

Mussels

Scallops

Corn on the Cobb

Boiled Red Potatoes

NC Sausage

*All Boils Come with Cocktail Sauce,
Drawn Butter & Lemons*

Enhance Your Boil:

1lb Spiced Shrimp \$15.99

1lb Snow Crab Legs \$15.99

1lb King Crab Legs \$25.99

Clams \$.60ea

Oysters \$.60ea

Mussels \$1.25 per ¼ lb

Corn \$1ea

Sausage \$1.50ea

Red Potatoes \$.50ea

**Chef Required*

Buffets

Prepared for a minimum of 20 guests

Dinner buffets are accompanied by a beverage station which includes:
unsweet tea, lemonade & water, with disposable plastic cups.

Enhance any dinner buffet by adding some homemade specialty appetizers.

Italian Delight

One Entrée \$18pp Two Entrees \$25pp

Choice of Entrée:

Chicken Parmesan

Eggplant Roulades

Veal Parmesan (add \$5pp)

Chicken Picatta

Meat Lasagna

Vegetarian Lasagna

Choice of 2 Sides:

Penne with choice of Pesto Cream, Marinara
or Alfredo

Rosemary Roasted Potatoes

Grilled Asparagus with Balsamic Reduction

Mediterranean Grilled Vegetables

Choice of 1 Salad:

Mixed Green with Balsamic Vinaigrette

Caesar Salad

Caprese Salad

Penne Pasta, Tomatoes, Balsamic & Basil

Orzo with Mediterranean Grilled Vegetables

All selections come with Garlic Bread

Mexican Fiesta

Taco Bar: \$16pp

Chipotle Marinated Shredded Chicken
Ground Beef

Fajita Bar: \$22pp (choice of 2)

Marinated Grilled Steak, Grilled Chicken or
Grilled Shrimp (\$2pp)

Served with Sautéed Peppers and Onions

Choice of 2 Sides:

Spanish Rice

Green Chili Rice

Refried Beans

Black Beans with Peppers & Onions

Jicama Slaw

Enhance your Fiesta with:

Guacamole \$3.50pp

Queso Dip \$3pp

Fire Roasted Salsa \$2pp

**All Served with Tortilla Chips*

*All selections come with corn & flour tortillas,
lettuce, onions, sour cream,
shredded cheddar & pico de gallo*

Chef Attended Stations

Prepared for a minimum of 20 guests
Stations are accompanied by a beverage station which includes:
unsweet tea, lemonade & water, with disposable plastic cups.
Chef attendant fee required per station \$120 fee
Station may require more than one chef depending on number of guests

Raw Bar

Choice of 3:
Local Shrimp Cocktail (3pp)
Raw Oysters on the Half (3pp)
Seafood Gazpacho
Ceviche: Shrimp, Scallop or Rockfish (seasonal availability) (add \$2)
Blue Crab Claws (add market \$ pp)
All Selections come with Lemons, Mignonette, Cocktail Sauce, Saltines & Tabasco

\$27pp

Pasta Station

Penne, Cheese Tortellini, Farfalle
Marinara, Alfredo Sauce, Pesto
Mushrooms, Roasted Tomatoes, Spinach,
Broccoli & Parmesan Cheese
Choice of 3:
Shrimp(\$2pp), Grilled Chicken, Pancetta,
Meatballs

Station is accompanied by Garlic Bread

\$12pp

Carving Station

Rosemary & Garlic Beef Tenderloin \$12pp
Herb or Smoked Roasted Pork Loin with
Oyster Bar-BBQ Sauce \$10pp
Slow Roasted or Smoked Turkey Breast with
Cranberry Chutney \$8pp

All Selections come with Assorted Dinner Rolls and Butter Florets

Stir Fry Station

Choice of 2 Proteins:
Chicken, Beef, Pork or Shrimp(\$2pp)

*All Selections come with:
Broccoli, Carrots, Snap Peas,
Mushrooms, Water Chestnuts
Sweet Chili Sauce, Teriyaki Glaze,
Sesame Oil & Hot Thai Sauce, Jasmine Rice*

\$14pp

Station Enhancements

Ask Your Catering Specialist How to Add Appetizers to Enhance Your Cocktail Hour

Salad Bar

Choice of 1:

Mixed Greens or Romaine

Salad Bar Includes:

Feta & Blue Cheese, Cherry Tomatoes, Red
Onion & Cucumber

Balsamic Vinaigrette & Ranch Dressing

Enhance Salad Station:

Grilled Chicken Breast \$4pp *(served chilled)*

Grilled Shrimp *(5pp)* \$6pp *(served chilled)*

\$5pp

Sides

Rosemary Roasted Potatoes

Stuffed Potatoes: Broccoli & Cheddar or Goat
Cheese

Wild Rice Pilaf

Grilled Seasonal Vegetables

Grilled Asparagus with Balsamic Reduction

Green Beans with Red Peppers
& Garlic Butter

\$4pp

Mashed Potato Bar

Creamy & Sweet Mashed Potatoes

Station Includes:

Whipped Butter, Garlic & Herb Butter, Apple
Wood Smoked Bacon, Cheddar Cheese, Blue
Cheese, Sour Cream & Scallions

\$8pp

Mac & Cheese Bar

Sharp Cheddar & 4 Cheese White
Macaroni & Cheese

Station Includes:

Apple Wood Smoked Bacon, Caramelized
Onions, Oven Roasted Cherry Tomatoes,
Marinated Wild Mushrooms & Parmesan
Cheese

\$8pp

Custom Plated or Buffet Selections

All Selections come with assorted rolls and butter florets & drink station that includes unsweet tea, lemonade & water with disposable plastic cups. If you are giving your guests a choice between entrees please provide us with selections 30 days prior, you must also provide a diagram with number of entrees per table & specially marked escort cards.

Plated or Buffet

\$30pp

2 apps

1 Display

1 Salad

1 Entrée

2 Sides

Buffet

\$40pp

2 apps

1 Display

1 Salad

2 Entrées

2 Sides

Buffet

\$50pp

4 apps

1 Display

1 Salad

2 Entrées

2 Sides

Appetizer Selections

House Specialties (2pp)

***Mini Crab** Cakes with Creole Remoulade

Tunapica Latain-Asian Tartar in a Cucumber Noodle Wrapped Fork

Kona Crusted Beef on Cucumber round with Maui Onion Relish

***Scallop Wrapped in Duck Bacon** seared on a rosemary skewer (add \$2pp)

Sesame Seared Tuna on a Cucumber Round with Wasabi Mustard

*Sticks & Bones (2pp)

Beef Satay Prime NY Strip Grilled to Perfection (add \$1pp)

Grilled Lamb Chops with Minted Zucchini (add \$2pp)

Chicken Teriyaki Skewers with Sesame Seeds

Chicken Satay with Choice of Spicy Peanut Sauce or Sweet Chili Sauce

Pork Wings with Thai BBQ Sauce

Cheese & Vegetarian (2pp)

***Mac & Cheese 'Toast'** Crispy Breaded Mac & Cheese Bites with Smoked Bacon

Goat Cheese & Tomato Bruschetta on Grilled Ciabatta

***Parmesan Risotto Ball** with Spinach & Pancetta

***Gorgonzola Tartlet** Bake in Filo Shell Topped with Olive Tapenade

***Stuffed Mushrooms** Choice of Three Cheese, Sausage or Crab (add \$1pp for Crab)

Mediterranean Skewers Mozzarella, Tomato, Artichoke, Olive with Basil & Balsamic

Fresh Fruit Skewers Strawberry, Pineapple, Cantaloupe, Honeydew

Grilled Vegetable Gazpacho Shooters Add Shrimp or Crabmeat (\$1pp)

**Denotes Hot Item*

Appetizer Selections

Seafood (2pp)

*Clams Casino

Tuna Tartar on a Wonton Crisp with Wasabi Mustard

Local Shrimp (3pp) (add \$1pp)

Shrimp Cocktail Served with Cocktail Sauce

***Coconut Fried Shrimp** Served with a Sweet Chili Sauce (add \$2pp)

***Carolina Bourbon BBQ Shrimp**

***Chimichurri Grilled Shrimp**

***Oysters (3pp) Stationed Appetizer (add \$2pp)**

Carolina Rockefeller baked on the half with Peppered Bacon, Spinach & Blue Cheese

Oysters Imperial baked on the half with Lump Crab Meat & Creamy Herb Brie (add \$2pp)

Oysters Oreganata baked on the half topped with oregano, garlic & olive oil breadcrumbs

BBQ Roast Oysters baked on the half with hour made BBQ Sauce

Ceviche (add \$2pp)

Shrimp with Ancho Chili, Orange and Toasted Corn

Scallop with Thai Chili, Coconut, Peanut & Lime

Rockfish with Chili, Lime & Cilantro (seasonal availability)

**Denotes Hot Item*

Displays & Salads

Displays

Fruit & Cheese Display Artisan & Imported Cheeses with Fresh Fruit & Crackers

Antipasti Display Sliced Prosciutto di Parma, Assorted Salumi with Italian Cheese, Olives & Marinated Vegetables, served with Rustic Grilled Bread Slices (add \$1pp)

Bruschetta Bar Tomato Basil, Portobello & Olive Tapenade & Eggplant Caponata toppings served with Rustic Grilled Bread Slices

Vegetable Crudit  Basket with Spinach & Artichoke Dip

***CP Crab Dip** served with Grilled Bread Slices & Pita Chips (add \$1pp)

***CP Spinach & Artichoke Dip** served with Grilled Bread Slices & Assorted Crackers

Salads

Mixed Greens Salad with Cucumber, Tomatoes & Balsamic Vinaigrette

Grilled Romaine Salad with Tomatoes, Kalamata Olives, Red Onion, Feta Cheese & Balsamic Vinaigrette

Caesar Salad with Parmesan Cheese & House-Made Croutons

Caprese Salad House Made Mozzarella with Tomatoes, Arugula, Balsamic & Pesto

Spinach Salad with Toasted Walnuts, Strawberries, Goat Cheese in a Champagne Vinaigrette (Spring-Summer Salad only)

Triple B Salad Mixed Greens, Beets, Fried Brussel Sprouts, Gorgonzola Blue Cheese & Balsamic Vinaigrette (Fall-Winter Salad only)

**Denotes Hot Item*

Entrees

Rosemary Crusted Chicken Breast Panko Breaded Served with Pesto Aioli
Chicken Picatta with Lemon Butter Cream Sauce & Capers
Stuffed Chicken Breasts Choice Between: Roasted Red Pepper, Basil & Mozzarella;
Sundried Tomato & Spinach or Mozzarella & Prosciutto
Rosemary & Garlic Beef Tenderloin *(add \$5pp)*
London Broil with Balsamic Grilled Onions *(add \$2pp)*
Prime NY Strip *(add \$6pp)*
Surf & Turf Choice Between NY or Filet Mignon & Lobster Tail or Crabcake *(add \$10pp)*
Smoked Pork Loin with House Made Oyster Bar-BBQ Sauce
Crabcakes(2) with Creole Remoulade *(add \$4pp)*
Shrimp & Grits with NC Smoked Sausage, Tomatoes, Touch of Old Bay, White Wine &
Garlic Butter over Stone Ground Local Grits *(grits count as a side item)* *(add \$3pp)*
Crab Stuffed Flounder Roulade Topped with Lemon Butter Sauce *(add \$1pp)*
Fresh Catch *(add \$market pp)* **Choice of Sauce:** Lemon Butter, Mango Salsa & Mushroom Ragout
The Outer Banks provides a Variety of Fish & Seafood that Can Be Prepared to Your Tastes. Fresh
Fish May Include but is Not Limited to: Tuna, Red & Golden Snapper, Mahi-Mahi, Grouper,
Swordfish, Rockfish, Flounder & Halibut

Sides

Vegetables

Green Beans with Almonds or Caramelized Shallots
Mediterranean Grilled Vegetables
Broccoli with Red Pepper and Herb Garlic Butter
Grilled Asparagus with Balsamic Reduction
Green Beans with Truffle Oil & Caramelized Shallots

Starch

Rosemary Roasted Potatoes
Creamy Mashed Potatoes
Southern Style Sweet Potatoes
Potato Gratin *(add \$2pp)*
Wild Rice Pilaf
Stuffed Potatoes Choice between: Broccoli & Cheddar; Bacon, Cheddar, Sour Cream &
Chives; Spinach, Ricotta, Parmesan & Garlic