

STARTERS

New England Clam Chowder

Cup \$4.29 Bowl \$5.99

Soup of the Day

Cup \$4.29 Bowl \$5.99

Spinach and Artichoke Dip

Served warm with seasoned tortilla chips. \$8.99

Baja Chicken Eggrolls

Fried wontons stuffed with chicken, spinach, rice, corn, and black beans with avocado sour cream \$7.99



Hot Maryland Crab Dip

Served warm with pita points. \$10.99

Parrot Wings

Crispy, tender, delicious chicken wings & drum sticks w/ Blue Cheese or Ranch & celery \$9.99 Choose from:

- Citrus BBQ ● Jamaican Jerk ● Szechuan
- Chili Lime ● Tang & Bang



The Triple Dip

Spinach dip, buffalo chicken dip & guacamole with seasoned tortilla chips \$11.99

Firecrackers

Breaded chicken breast tenders \$9.99 choose from:

- Spicy Hot Sauce ● Bang Bang Style



Bang-Bang Shrimp

Fried shrimp tossed in a sweet n spicy chili sauce \$9.99



Smoked Tuna Dip

Local smoked tuna, served chilled with pickled vegetables & flatbread crackers. \$9.29

Island Mac n' Cheese

Baked with 3 cheeses, Caribbean spice & topped with panko bread crumbs \$7.99

* Ahi Tuna Bowl

Rare sushi grade tuna, jasmine rice, avocado, marinated cucumber, honey soy glaze & spicy tiger sauce \$10.99

Coconut Shrimp

Coconut breaded and fried with mango scotch bonnet dipping sauce. \$8.99



Loaded Cheesy Chips

Home cooked potato chips topped with pulled chicken, bacon, melted spicy queso cheese & green onions \$9.29



Kill Deviled Eggs

Applewood bacon, sweet & tangy red sauce \$5.99

* Bacon Jam Sliders

Smoked gouda, bacon jam, mustard sauce on three fresh mini angus beef patties & buns \$9.99

Guacamole del Cabo

Made to order, fresh Hass avocados & our homemade pico de gallo, served with seasoned tortilla chips \$8.99

Gyros Nachos

Chopped lamb and beef over lettuce, tomato, green onion, feta cheese, black olives, fried pita chips and drizzled with tzatziki sauce \$8.99

SALADS

All entrée salads served with 4oz of dressing, \$.59 for extra dressing. Add ½ avocado \$1.99

Side Mixed Green Salad

Greens, tomatoes, onions, croutons your choice of dressing: Blue Cheese, Buttermilk Ranch, Italian, Raspberry Vinaigrette, Lemon Vinaigrette or Balsamic Vinaigrette \$4.99

Caesar Salad

Chopped romaine lettuce, croutons, parmesan cheese and Caesar dressing. with Chicken \$10.59

Shrimp \$11.59 * Steak or Salmon \$12.59

Side Caesar Salad \$4.99



* Steak Cobb Salad

Steak, mixed greens, egg, cheddar, onions, tomatoes, bacon and blue cheese vinaigrette. \$12.59

My Big Fat Greek Salad

Mixed greens, tomatoes, onions, carrots, feta cheese, kalamata olives, pepperoncini peppers and Greek dressing. \$9.59

add chicken or gyros meat \$2.99

Asian Salad

Mixed greens, julienne carrots, snow peas, orange segments, red peppers, green onions, crispy fried noodles and Asian vinaigrette.

Chicken \$10.59 Shrimp \$12.59 or *Tuna \$13.59



Santa Fe Chicken Salad

Mixed greens, southwestern spiced chicken, red onions, tomatoes, corn, black beans, tortilla strips, cheddar and tangy buttermilk dressing. \$10.59

BBQ Chicken Salad

Mixed greens, grilled chicken, tomatoes, cheddar cheese, crispy fried onion rings and our own BBQ Ranch Dressing. \$10.59

* Bacon Cheeseburger Salad

Chopped sirloin, mixed greens, tomatoes, red onion, pickles, bacon, cheddar, crispy shoestring fries with yellow mustard vinaigrette \$11.59

Crispy Fried Chicken Salad

Mixed greens, tomatoes, onions, bacon, cheddar cheeses, croutons and buttermilk ranch dressing. \$10.59

SANDWICHES

All sandwiches served with French fries. Orzo Salad can be substituted. Gluten Free Buns available \$1.99 extra 



Steak & Cheese Sub

Chopped ribeye, lettuce, tomato, mayonnaise and provolone cheese on an oven toasted sub roll
6" - \$8.99 / 12" - \$16.99

Philly Steak Sub

Chopped ribeye, sautéed onions, green peppers, mayonnaise & American cheese on an oven toasted sub roll
6" - \$8.99 / 12" - \$16.99

Fish Tacos

Caribbean spiced fish, shredded lettuce, cheddar mix, tomato salsa & lime-cilantro sour cream \$10.99
(sorry no fries)

Blackened Chicken Breast Sandwich

Pepper jack cheese, lettuce, tomato, onions, and spicy mayonnaise on a Kaiser roll. \$8.99 add bacon \$1.50

Southwestern Veggie Burger

A black bean-mixed vegetable patty topped with provolone cheese & avocado sour cream \$8.99



* The Texas Beast Burger

½ lb. of ground Angus Sirloin topped with American cheese, crispy fried onion rings, BBQ ranch dressing, lettuce and tomato between two bacon grilled cheese sandwiches...can you finish the Beast?!?! \$15.99

* The "Bernie" Burger

½ lb of ground Angus Sirloin with lettuce, tomato, onions, and pickle on a Kaiser roll. \$8.99
Add: cheddar, swiss, american, provolone, feta, pepper jack, mushrooms, sautéed onions \$.99 each
bacon, crispy fried onion rings \$.1.50 each

Mahi Mahi Sandwich

Griddle seared with mild or spicy Caribbean rub, lettuce, tomato, onions & key lime tartar sauce on a Kaiser roll
\$11.99 add cheese \$.99 extra

Gyro Sandwich

Sliced lamb & beef, lettuce, tomatoes, onions, homemade tzatziki sauce wrapped in grilled pita. \$9.29
MAKE IT A PLATE - open faced including feta & kalamata olives \$10.99 extra meat add \$2.99

Caribbean Crab Cake Sandwich

Sautéed with lettuce, tomato and remoulade sauce on a Kaiser roll \$11.99



Rock Lobster Roll

Langusta lobster salad, green leaf lettuce on a toasted brioche roll \$13.99

KITTY HAWK PIZZAS

10" pan pizzas, please no substitutions

Bacon Cheeseburger Pizza

Ground sirloin, bacon, tomato sauce, cheddar and mozzarella, provolone \$12.29

Pesto Margherita Pizza

Pesto sauce, diced tomatoes, cheese mix \$11.99

Hawaiian Punch Pizza

Ham, pineapple, cheese mix, and white sauce. \$12.29

Jimmy's Supreme

Pepperoni, green pepper, onion, mushroom, sausage, ground beef, tomato sauce, mozzarella and provolone cheeses \$14.29

Seafood Sensation Pizza

Shrimp, crabmeat, diced tomatoes, cheese mix and Cajun Alfredo sauce \$14.99



Mexican Chicken Pizza

Shredded chicken, tomato, green onion, black beans, chili sauce, cheddar & mozzarella \$13.29

Gluten-free crust available, \$1.99 extra 

The Tomato Patch Pizza

Tomatoes, onions, green peppers, mushrooms, spinach, cheese mix and tomato sauce. \$13.29

The Mighty Meaty

Pepperoni, ham, sausage, ground beef, bacon, mozzarella cheese mix and tomato sauce. \$14.29



Zorba The Greek

Tomatoes, feta cheese, spinach, black olives, garlic, cheese mix and olive oil. \$13.29

BBQ Chicken Pizza

BBQ Sauce, chicken, red onions & smoked provolone cheese mix \$13.29



Buffalo Chicken Pizza

Spicy blue cheese sauce with buffalo chicken, green onions, mozzarella & crumbled blue cheese \$13.29

White Style Pizza

White sauce, mozzarella and provolone \$11.99

Build Your Own Pizza

Start with tomato sauce, mozzarella and provolone cheeses then you add the rest. \$10.99 \$1.29 per topping

Now Offering DAIYA® Dairy Free Mozzarella Cheese for Substitution on Gluten-Free Pizzas \$1.00 extra

LAND LOVERS

All entrees served with daily sides unless otherwise specified

Jamaican Jerk Pork

Sweet & spicy glazed pork shanks w/ a mango-corn salsa and black beans & rice \$16.99

St. Lucia BBQ Chicken

Caribbean spice rubbed chicken breasts, tropical rum BBQ sauce topped with salsa verde, black beans & rice. \$14.99

Pollo Loco Chicken

Twin sautéed chicken breasts with peppers & onions and topped with hot & spicy melted queso cheese with black beans & rice \$15.99

Ka Pow Chicken and Shrimp

Sautéed shrimp and chicken with julienne carrots, snow peas, green onions, jasmine rice and coconut curry sauce. \$15.99

Aloha Chicken

Twin chicken breasts grilled with a teriyaki glaze and topped with a tropical fruit salsa, jasmine rice and a fresh daily side \$14.99

Baby Back Ribs

Slow roasted baby back pork ribs with homemade Citrus BBQ sauce & fries. 1/2 rack.....\$14.99 full rack.....\$23.99

* Brazilian Steak Carnival

Brazilian spiced and grilled steak smothered with melted queso cheese, bacon, green onion and decorated with crispy tri-colored tortillas over jasmine rice \$19.99

* Cuban Style Steak

Marinated steak topped with chimichurri sauce, black beans and rice. \$18.99

* Fireball Glazed Pork Chop

Grilled 10oz bone in French cut pork chop, apple-Fireball cinnamon bourbon glaze \$16.99

Chicken Health Stack (under 550 calories)

Grilled Chicken
Topped with a tomato-kale bruschetta, steamed vegetables and ancient grain & kale medley \$15.99

SEA LOVERS

All entrees served with daily sides unless otherwise specified

Baked Seafood Trio

Sea scallops, shrimp and lump crab meat broiled in a lemon herb butter \$23.99

Jerk Mahi Mahi & Shrimp

Jerk rubbed Mahi and grilled shrimp with mixed vegetables over jasmine rice topped with a pineapple-mandarin orange glaze \$21.99

* South Pacific Tuna

Sliced sesame seared tuna, topped with honey soy glaze, dynamite and sweet wasabi cream sauces, jasmine rice and marinated cucumbers \$18.99

Caribbean Style Crab Cakes

Twin sautéed Caribbean style crab cakes over mixed greens tossed in a lemon vinaigrette with mango-corn salsa and remoulade sauce \$22.99

Seafood Enchiladas

Sautéed fresh fish & shrimp rolled in corn tortillas topped with chili pepper sauce and melted queso cheese, rice & black beans \$17.99

* Honey Glazed Salmon

Seared Atlantic Salmon with a sweet honey-mustard glaze \$17.99

Carolina Shrimp & Grits

Spicy cheddar cheese grit cake, sautéed shrimp, Andouille sausage, mixed vegetables & homemade red-eye gravy \$17.99

Catch In A Bag

Bernie's favorite! South Florida seasoned seafood catch of the day and mixed vegetables baked in a parchment bag \$17.99

Coconut Shrimp Dinner

Coconut breaded and fried with mango scotch bonnet dipping sauce. \$17.99

Pub Style Fish & Chips

Yuengling beer battered Atlantic Cod, salt & vinegar seasoned waffle fries, homemade tartar sauce & cole slaw. \$15.99

Rockfish Health Stack (under 550 calories)

Baked Striped Bass topped with a tomato-kale-avocado bruschetta, steamed vegetables and ancient grain & kale medley \$16.99

PASTAS & GUMBO



Seafood Gumbo

Shrimp, scallops, fresh fish, chorizo sausage & jasmine rice w/ a spicy Louisiana gumbo sauce \$16.99

Littleneck Clam Linguine

Littleneck and chopped clams with white wine butter or red sauce. \$15.99

Chicken Jambalaya

Linguine noodles, chicken, andouille sausage, sautéed peppers and onions in a spicy Cajun cream sauce. \$14.99

Chicken & Shrimp Pad Thai (HOT)

Chicken, shrimp, carrots, snow peas, noodles, green onions & peanuts with spicy Thai Goo sauce. \$16.99



Fruits de Mar ("Fruits of the Sea")

Scallops, shrimp, clams. and spinach tossed in a seafood cream sauce with linguini pasta \$17.99

Penne Pasta Bolognese

Penne pasta topped with a hearty ground beef, herb, tomato-vegetable ragout \$14.99

Margarita Shrimp Angel Hair

Sautéed shrimp, red onion, tomatoes tossed in a light cilantro tequila-lime cream sauce \$15.99

STEAMED SEAFOOD

Steamed Shrimp

Peel & eat shrimp w/ old bay seasoning, served with cole slaw. ½ lb \$9.99 1 lb \$18.99

Steamed Clams

1 dozen clams, served with cole slaw. \$9.99

Steamed Alaskan Snow Crab Legs

1 pound of delicious Alaskan snow crab clusters, Served with cole slaw. \$Market Price

Steamed Seafood Sampler

1 Alaskan snow crab cluster, ½ pound of shrimp, 6 littleneck clams Served w/ cole slaw. \$Market Price

KIDS MENU

Apple sauce may be substituted as a side

Kids Soda \$2.25

Grilled Cheese Sandwich

With French fries \$5.99

Chicken Fingers

With French fries \$6.99

Penne Pasta

With butter or tomato sauce \$5.99

Small Cheese Pizza

Tomato sauce and mozzarella \$5.99

Mini Hamburgers

With French fries \$6.99

Doggy Dog Hot dog with fries \$5.99

Kids Fish n' Chips

Crispy fried fish with fries \$6.99

Shrimp n' Chips

Fried popcorn shrimp with fries \$8.99

* Steak & Mashed Potatoes

5oz sliced tenderloin with mashed potatoes \$8.99

Grilled Chicken Breast w/ veggies \$6.99

10" Gluten Free Cheese Pizza \$12.99

Substitute DAIYA® Dairy Free Mozzarella Cheese \$1 Extra

SIDES

Basket of French Fries.....\$3.50

Basket of Sweet Potato Fries.....\$4.95

Black Beans.....\$2.50

Jasmine Rice.....\$2.50

Orzo Salad.....\$2.50

Cole Slaw.....\$2.75

Salt & Vinegar Waffle Fries...\$4.50

Crispy Onion Tangles.....\$3.95

Flavored Quinoa.....\$2.50

Marinated Cucumbers.....\$2.50

Mashed Potatoes.....\$2.50

Ancient Grains & Kale.....\$3.50



Barefoot Bernie's Signature Item

For dishes under 550 calories, check out our Lean-a-Licious Menu

Denotes Gluten Free Meals Denotes meal may become Gluten Free with slight Modification (ask your server for details)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BEVERAGES

- Coke, Diet Coke, Mr. Pibb, Lemonade, Barq's Root Beer, Sprite, Ginger Ale**.....\$2.50
Ice Tea, Coffee.....\$2.50 **Flavored Tea**.....\$3.50
Milk, Orange, Pineapple, Grapefruit, Cranberry or Apple Juice.....\$2.75
Bottled Water.....\$2.75 **Perrier Sparkling Water**.....\$2.75

DRAFT BEERS

- Bud Light, MO 4.2%**\$4.25 **Yuengling Lager, PA 4.5%**\$4.25
Bell's, Amber Ale, MI 5.8%\$5.50
Barefoot Bernie's Beach Pail Ale, Pale Ale, NC 5.0%\$6.00
Duck Rabbit, Milk Stout, NC 5.7%\$5.50
Founders, All Day IPA, MI 4.7%\$5.00
Lagunitas, IPA, CA 6.2%\$4.80
Oskar Blues, Mamas Little Yella Pils, NC 5.3%\$5.50
Lost Colony, Kitty Hawk Blonde, NC 5.0%\$6.00
Shock Top, Belgian White, MO 5.2%\$4.50
Sierra Nevada, Hazy Little Thing, IPA, NC 6.7%\$6.00
White Street, Kölsch, NC 5.2%\$5.50
Local Craft regional craft beer ask your server.....\$6.00
North Carolina Craft NC state craft beer ask your server.....\$6.00
"Bernie's Pick" craft beer ask your server.....Prices Vary

BOTTLE & CAN BEERS

- Anderson Valley, Melon Gose, NC 4.2%**..\$5.50 **Heineken, Netherlands 5%**\$5.20
Bold Rock, Apple Cider, NC 4.7%....\$5.50 **GF** **Highland, Oatmeal Porter, NC 5.9%**\$5.50
Budweiser, MO 5%\$4.25 **Hi-Wire, Bed of Nails, Brown Ale, NC 6.1%** ..\$5.50
Bud Light, MO 4.2%\$4.25 **Michelob Ultra, MO 4.2%**\$4.75
Bud Light Orange, MO 4.2%\$4.75 **Miller Lite, WI 4.2%** \$4.25
Coors Light, CO 4.2%\$4.25 **Mother Earth, Blackbeard's Booty Ale, NC 4.9%**.. \$6.00
Corona, Mexico 4.6%\$5.20 **Narragansett, Del's Shandy, 16 oz RI 4.7%**... \$5.50
Corona Light, Mexico 4.1%\$5.20 **New Belgium, Glutiny, Pale Ale, CO 6.0%**..\$5.50 **GM**
Coronado, Orange Ave Wit, CA 5.2%\$6.00 **O'Doul's N/A, MO**.....\$4.00
Devils Backbone, Vienna Lager, VA 4.9%..\$5.50 **Red Stripe, Jamaica 4.7%**\$4.80
Foothills, Seeing Double IPA, NC 9.5% ..\$7.00 **Stella Artois, Belgium 5%**\$5.50
Guinness Stout Can, Ireland 4.2%\$7.00 **Uinta, Mango Lime Pilsner, UT 4.0%**....\$5.00

WINES BY THE GLASS

White

- Salmon Creek, Pinot Grigio, CA**.....\$5.00 **Villa Pozzi, Mascato, Italy**.....\$6.00
Ecco Domani, Pinot Grigio, Italy.....\$6.00 **Seaglass, Riesling, CA**.....\$6.75
Manu, Sauvignon Blanc, NZ.....\$6.75 **Barefoot Bubbly, Champagne Split, CA**.....\$6.75
Redwood Creek, Chardonnay, CA.....\$5.00 **Lunetta, Prosecco Splits, Italy**.....\$8.50
Hess Select, Chardonnay, CA.....\$6.50 **Wycliff, California Champagne Brut Rosé**.....\$5.00
Beringer, White Zinfandel, CA.....\$5.00 **Bieler Pere & Fils, Rosé, France**.....\$7.25

Red

- Red Diamond, Merlot, WA**.....\$6.25 **Louis Martini, Cabernet Sauvignon, CA**...\$8.00
Cupcake, Pinot Noir, CA.....\$6.25 **Murphy Goode, Red Blend, CA**...\$6.50
Kenwood Yulupa, Cabernet Sauvignon, CA....\$6.25 **Alamos, Malbec, Argentina**.....\$6.25

Please See Our Table Top Display Menu for Wines by the Bottle & Specialty Drinks