

AUTHENTIC "ITALIAN" WOOD FIRED OVEN PIZZAS

Pizzas are ten inches (gluten free crust add... \$2.50)

CLASSICO

Marinara sauce, oregano and mozzarella...\$11.99


PEPPERONI

Marinara sauce, pepperoni, oregano and mozzarella...\$12.99

VEGGIE

Marinara sauce, bell peppers, red onions, tomatoes, black olives, oregano, mushrooms and mozzarella...\$12.99

SOUTHWEST

Chicken,  barbeque sauce, cheddar cheese, oregano, bacon and red onions...\$13.99

HAWAIIAN

Marinara sauce, ham, pineapple, oregano, cheddar and mozzarella...\$12.99

SUPREME

Marinara sauce, pepperoni, Italian sausage, mushrooms, red onions, oregano and bell peppers...\$13.99

MARGHERITA

Created and Named in 1889 for Queen Consort of Italy,
Margherita of Savoy!

Tomatoes, fresh basil, olive oil, garlic, oregano and fresh mozzarella...\$13.99

MEAT LOVERS

Marinara sauce, pepperoni, Italian sausage, bacon, ham, oregano & mozzarella...\$13.99

SEAFOOD

Parmesan sauce, shrimp, tuna, tomatoes, red onions, oregano and mozzarella...\$13.99

WHITE PIZZA

Olive oil, garlic, herbs, spinach, mushrooms, tomatoes, and fresh mozzarella...\$12.99

Add Jalapeño or hot banana pepper rings to any pizza...\$1.99

PASTA

CAJUN CHICKEN

Chicken, shrimp, Andouille sausage, spinach, Cajun spices and a touch of cream over bow tie pasta...\$16.99

CARBONARA

Plump sea scallops or shrimp or both. Sautéed with bacon, garlic, red onions And finished with cream and tossed with penne pasta...\$19.99

MEDITERRANEAN

Fresh spinach, artichoke hearts, tomatoes, red onions, capers, ripe olives, shallots, Feta cheese, olive oil, white wine and penne pasta...\$15.99

ALFREDO

Rich and creamy parmesan sauce with linguine and vegetables...\$14.99
With shrimp and vegetables...\$17.99 With chicken and vegetables...\$16.99

“Banquet rooms available for Private Parties”

FROM THE SEA

Served with two sides

CRAB LEGS (GF)

1 and ½ pound of Alaskan Snow crab legs steamed...Market Price

SEAFOOD TRIO (GF)

Fresh jumbo shrimp, sea scallops and Blue crab meat-Broiled to perfection...\$24.99

BAKED STUFFED FLOUNDER (GF)

N. C. flounder with our Blue Crab Imperial and baked with white wine and butter...\$23.99
(some small bones may be present)

SEAFOOD SAMPLER

Broiled or deep fried shrimp, sea scallops, flounder and petite crab cake...\$28.99

N. C. FLOUNDER

Broiled (GF) or deep fried (some small bones may be present)...\$17.99

FRIED SHRIMP

One dozen golden fried jumbo shrimp...\$19.99

SEA SCALLOPS

Succulent sea scallops broiled (GF) in lemon butter or deep fried...\$26.99

CRAB CAKES

Broiled or deep Fried with Cajun remoulade...\$23.99

CRAB NORFOLK

Jumbo lump crabmeat sautéed with butter, scallions and a touch of sherry...\$26.99

SANDWICHES

MAKOS FAMOUS EIGHT OUNCE 100% ANGUS BURGER

We can substitute our beef burger with grilled or blackened tuna or mahi,
grilled chicken breast or fried Mahi

Your choice of swiss, cheddar, provolone or american cheese

On a Kaiser roll with lettuce, tomato, onion, kosher pickle and french fries...\$9.99

Add Applewood bacon...\$1.99 Add sautéed mushrooms & onions...\$1.99

FISH TACOS

Three soft flour tortillas filled with fried Mahi, shredded lettuce, cheddar cheese,
Pico de Gallo, chipotle sour cream with black beans and rice pilaf...\$12.99

THE GRINDER PANINI

Genoa salami, Cappicola and Applewood ham with lettuce, tomato, onion,
provolone cheese, oil & vinegar, salt & pepper on Ciabatta bread with french fries...\$10.99


TURKEY HEAVEN PANINI

All natural oven roasted turkey, provolone cheese, cranberry chutney with pecans, mandarin
oranges and pineapple on Ciabatta bread with french fries...\$9.99

FRENCH DIP

Thin sliced Angus beef and provolone cheese on a hoagie roll and au jus dipping sauce
With french fries...\$9.99

PULLED PORK BARBEQUE

Our own slow roasted pulled pork on a Kaiser roll with a side of  barbeque sauce
With french fries and slaw...\$9.99

CRAB CAKE

Golden fried on a Kaiser roll with lettuce, tomato, onion
and Cajun remoulade with french fries...\$11.99

“We hope you enjoy your experience”

STARTERS

HOT CRAB AND ARTICHOKE DIP

Baked Blue Crab in creamy parmesan and cream cheese dip with fried pita wedges...\$9.99

WOOD OVEN BAKED OYSTERS ROCKEFELLER

Baked with Applewood bacon, shallots and cream spinach...\$9.99

SPICY BBQ WINGS (GF)

Four marinated and grilled full size chicken wings...\$8.99

AHI TUNA (GF)

Black pepper crusted Sashimi grade tuna-sliced thin with marinated seaweed salad, wasabi, pickled ginger and soy sauce ...\$11.99

WOOD OVEN FOCACCIA BREAD

Fresh baked dough topped with parmesan cheese with marinara dipping sauce...\$7.99

PEEL N' EAT STEAMED SHRIMP (GF)

Half pound... \$10.99 Full pound... \$18.99

GOLDEN CALAMARI

Lightly breaded and "flash fried" with marinara and pesto cream sauces...\$10.99

FRIED MOZZARELLA

Battered and fried mozzarella sticks with marinara dipping sauce...\$7.99

SALADS AND SOUPS

HOUSE SALAD

Fresh salad greens, tomatoes, cucumbers, croutons and carrots...\$5.99
add to dinner...\$2.99

CAESAR SALAD

Crisp romaine tossed with croutons, parmesan Cheese and our homemade dressing...\$6.99
add to dinner...\$3.99

GREEK SALAD (GF)

Romaine, red onion, black olives, green & red bell peppers, tomatoes, cucumbers, Feta cheese, Artichoke hearts, olive oil, oregano and lemon...\$10.99

CHEF SALAD (GF)

Crispy salad greens, Applewood smoked ham, oven roasted turkey, egg, swiss and cheddar cheeses, tomatoes, red onions and bacon bits...\$10.99

DRESSINGS:

Bleu Cheese, Pepper Parmesan, Ranch, Raspberry Vinaigrette, Thousand Island, French and Lo Fat Italian

Add grilled chicken to any salad...\$5.99

Add grilled or blackened tuna or mahi to any salad...\$7.99

NEW ENGLAND CLAM CHOWDER

Creamy chowder with bacon, onions and lots of clams
Cup...\$4.99 Bowl...\$7.99

CHEF'S SOUP OF THE DAY

Made Fresh daily
Cup...\$4.99 Bowl...\$7.99

"Welcome to The Outer Banks"

SPECIALTIES

Served with two sides

YELLOWFIN TUNA STEAK (GF)

Grilled Yellowfin tuna topped with our garlic Chimichurri made with minced garlic, parsley, olive oil, oregano and white wine...\$20.99

PARMESAN CRUSTED GROUPER AND JUMBO SHRIMP

Pan seared with Pesto cream, roasted red peppers and shitake mushrooms...\$24.99


SPICY JAMAICAN JERK CHICKEN (GF)

One half Jerk seasoned chicken- slow roasted and finished on the grill with black bean and corn salsa...\$15.99

HERB CRUSTED CHICKEN

Lightly breaded and seasoned chicken breast filets-sautéed with fresh spinach, mushrooms and a white wine cream sauce...\$16.99

BARBEQUE PORK SHANKS (GF)

Slow Roasted/Fall off the bone pork shanks. Slathered with  barbeque sauce with black bean and corn salsa...\$16.99

GRILLED MAHI MAHI (GF)

Grilled Mahi Mahi with mango and coconut cream drizzle...\$18.99

SHRIMP AND GRITS

Shrimp, Andouille sausage, Applewood bacon sautéed in Cajun seasonings over stone ground yellow cheese grits...\$18.99

ATLANTIC SALMON AND JUMBO SHRIMP

Pan seared in compound butter with shallots, dill and parsley...\$22.99

CHAR GRILLED AGED BLACK ANGUS BEEF

Served with two sides

PRIME RIB OF BEEF AU JUS (GF)

Slow Roasted with garlic and rosemary – can be blackened!
Regular 12 ounce cut...\$25.99 King Kong cut 18 Ounce...\$32.99

DELMONICO STEAK (GF)

12 Ounce ribeye grilled or blackened...\$25.99

FILET MIGNON (GF)

Five ounce cut...\$22.99 Eight ounce cut...\$29.99
Delicious topped with our garlic Chimichurri add...\$1.99

SIDES

Steamed fresh vegetables	Jasmine & Wild rice pilaf	Applesauce
Yukon Gold mashed potatoes	French fries	Creamy Cole slaw
House salad in place of a side	add...\$1.99	
Caesar salad in place of a side	add...\$2.99	
Cup of New England clam chowder or soup of the day in place of a side	add...\$1.99	

“We’re Glad You’re Here”

HOUSE SPECIALTY DRINKS

MAKO ATTACK

Vodka, Peach Schnapps, Raspberry liqueur, orange juice, pineapple juice and grenadine...\$8.75

RUM RUNNER

Rum, Crème de Banana, Black Raspberry liqueur, grenadine, pineapple, orange juice and topped with Bacardi 151 rum...\$8.75

LONG ISLAND ICED TEA

Vodka, Rum, Tequila, Gin, Triple Sec, sour mix and a splash of cola!...\$9.25

CARIBBEAN RUM PUNCH

Crème de Banana, Chambord Raspberry liqueur, Malibu Coconut Rum, Coco Lopez and pineapple juice...\$8.75

COOLER BY THE OCEAN

White Wine, Cranberry juice, Peach Schnapps and a splash of sweet & sour and Sierra Mist...\$7.25

MAI TAI

Light Rum, Dark Rum, 151 Rum, grenadine and pineapple juice...\$8.75

PAIN KILLER

Meyers Dark Rum, Malibu Coconut Rum, pineapple, juice, orange juice and grenadine...\$8.25

HURRICANE

Meyers Dark Rum, Light Rum, orange juice, pineapple juice and grenadine...\$8.50

BAHAMA MAMA

Meyers dark rum, Bacardi 151 Rum, Kahlua coffee liqueur, pineapple juice and a splash of sweet and sour mix...\$9.50

FROZEN DELIGHTS

BUSHWACKER

Malibu Coconut Rum, Vodka, Baileys, Kahlua, Amaretto, Coco Lopez and ice cream-swirled with chocolate syrup and topped with Nutmeg...\$10.50

MANGO MADNESS

A Scrumptious blend of Puerto Rican Rum, Captain Morgan Spiced Rum and fresh mango...\$7.50

PINA COLADA

Light Rum, pineapple juice and Coco Lopez...\$6.75

STRAWBERRY DAIQUIRI

Light Rum, strawberries, lime juice, triple sec and sugar...\$6.75

BANANA BANSHEE

Vodka, Banana liqueur, Crème de Cacao and ice cream...\$7.50

STRAWBERRY SHORTCAKE

Amaretto, strawberry and vanilla ice cream...\$7.25

Clean souvenir glass...\$4.50

Ask your server for details!!!

WHITE WINES

ECCO DOMANI PINOT GRIGIO

Crisp with dry subtle flavors and a snappy finish!
Glass...\$ 6.75 Bottle...\$23.95

POLKA DOT REISLING

Floral aromas, slightly sweet with light fruit flavors
Glass...\$6.75 Bottle...\$23.95

KENDALL JACKSON CHARDONNAY

Excellent-medium body with a dry finish
Glass...\$7.75 Bottle...\$28.95

DARK HORSE CHARDONNAY

Flavors of baked apple & pear, toasted oak with notes of caramel & brown spice-smooth finish!
Glass...\$7.00 Bottle...\$23.95

CANYON ROAD MOSCATO

A sweet wine with flavors of juicy peach & apricot
Glass...\$5.75 Bottle...\$21.95

RED WINES

DARK HORSE CABERNET SAUVIGNON

Black cherry & blackberry supported with firm tannins, brown spice and dark chocolate
Glass...\$7.00 Bottle...\$23.95

McWILLIAMS SHIRAZ

Vanilla overtones with a hint of spice
Glass...\$7.25 Bottle...\$24.95

MIRRASOU PINOT NOIR

Medium tannin, ripe cherry & spicy herbal nose
Glass...\$7.00 Bottle...\$23.95

APOTHIC RED

A blend of Zinfandel, Merlot, Shiraz & Cabernet
Glass...\$7.25 Bottle...\$24.95

RED ROCK MERLOT

Medium to full body. ripe plum & cherry flavors
Glass...\$7.25 Bottle...\$24.95

ALAMOS ARGENTINA MALBEC

Balanced and full flavored
Glass...\$6.75 Bottle...\$23.95

HOUSE WINE

COPPERIDGE

Chardonnay Cabernet White Zinfandel
Canyon Road Merlot
Glass...\$6.50 ½ Carafe...\$13.95 Carafe...\$23.95

BOTTLED BEER

Bud...\$3.75 Bud Light...\$3.75 Miller Lite...\$3.75
Coors Light...\$3.75 Rolling Rock...\$3.50 O'Doul's...\$3.75
Michelob Ultra...\$4.00 Michelob Light...\$4.00
Bass Ale...\$4.25 Corona...\$4.50 Heineken...\$4.50
Sam Adams Lager...\$4.50 Red Stripe...\$4.50

DRAUGHT BEER (PINT)

Yuengling Lager...\$5.25 Stella Artois...\$6.25
New Belgium Fat Tire...\$5.75 Blue Moon...\$5.50

BEVERAGES

Free refills on sodas, iced tea and coffee!
Pepsi, Sierra Mist, Diet Pepsi, Orange Soda,
Pink Lemonade, Dr Pepper...\$2.50

Hot tea...\$2.25 each Hot Chocolate...\$2.50
Blue Mist still water...\$3.00 Perrier sparkling water...\$3.00
Arizona raspberry tea \$2.75 A & W Long neck root beer \$2.75
Cheerwine bottle soda \$2.75