

## Appetizers

**Carolina Crab Dip** crabmeat mixed with sour cream, horseradish, cream cheese, baked and served with baguette rounds 12.95

**Calamari** lightly breaded and flash fried, served with lemon herbed vinaigrette and Fra Diavolo sauces 10.50

**Sesame Seared Tuna** served rare with seaweed salad, wasabi, pickled ginger and soy dipping sauce 12.95

**Coconut Shrimp** rolled in fresh coconut, lightly fried, orange Creole sauce 12.95

**One Half Rack of Owens' Dry Rubbed, Slow Roasted St. Louis Style Ribs** served with a side of Jack Daniels barbeque sauce 11.95

**Shrimp Cocktail**, a classic, poached shrimp, chilled served with housemade cocktail sauce 12.95

**Pecan Crusted Sea Scallops** golden fried, Jack Daniel's toasted pecan butter sauce 14.95

**Little Neck Clams** sautéed in a Chardonnay and garlic butter 11.95

**Escargot** classic presentation, served with crostinis 11.95

**Jumbo Lump Crabmeat Remick** jumbo lump crabmeat prepared with a blend of herbs and spices, topped with mozzarella 14.95

**Chicken Satay** skewered chicken, grilled, with a spicy Thai peanut dipping sauce 9.95

**Vegetable Stuffed Mushrooms** with roasted vegetables, onions, parmesan and bread crumbs finished with an aged balsamic drizzle 9.95

## Soups

**Carolina Gumbo** shrimp, scallops, Andouille sausage and Tasso ham, mildly spicy cup 11.95 bowl 12.95

**Lobster Bisque** Maine lobster in a creamy soup, laced with sherry cup 12.95 bowl 14.95

**Clam Chowder** a clear broth Hatteras style, with tender local clams, potatoes and bacon cup 5.95 bowl 7.95

**All Entrees are served with Cheese Crock and Crackers,  
Freshly Baked Bread and our Famous Hushpuppies**



## Salads and Small Plates

*House Made Dressings are Bleu Cheese, Ranch, Tomato Basil, Champagne Vinaigrette, Raspberry Vinaigrette and Poppyseed. All with the Finest of Ingredients.*

**Salad of crisp leaf and mixed greens**

*with garden tomatoes, cucumber and red onion 6.95*  
*with entrée 4.00*

**Caesar Salad** *classic with housemade ciabatta croutons 7.95*  
*with entrée 4.95*

**Carolina Blue Salad** *with baby iceberg, tomatoes, applewood bacon, blue cheese, lemon basil drizzle 9.95*  
*with entrée 5.95*  
*with sautéed jumbo lump crabcake 19.95*

**Baby Spinach and Arugula Salad** *goat cheese with herbs, dried cranberries, toasted almonds, ciabatta croutons, tossed with Champagne vinaigrette 9.95*  
*with grilled salmon 18.00*  
*with grilled shrimp or chicken 15.95*

**Barbequed Grilled Beef Tenderloin Tips** *served with blue cheese grits and topped with crispy fried onions, asparagus 19.95*

**Shrimp Skewers** *served with vegetable and almond wild rice 19.95*

**Boneless Chicken Breast**, *free range, sautéed with capers, garlic, lemon, and Chardonnay served with asparagus and almond wild rice 18.95*

*Dressings may be purchased by the Pint or Quart*

## Fish and Shellfish Specialties

**Pan Seared Scallops** *with wilted spinach and a brown butter pan sauce, with almond wild rice 32.95*

**Yellowfin Tuna** *ginger soy laquered, grilled, toasted sesame dressing, almond wild rice 29.95*

**Carolina Jambalaya** *of shrimp, crawfish, sea scallops, Tasso ham, and Andouille sausage, white rice, mildly spicy 29.95*

**Carolina Shrimp and Grits** *shrimp and Surry, Virginia, sausage sautéed with peppers, onions, garlic and herbs, over mascarpone grits 27.95*

**Pecan Crusted Sea Scallops** *golden fried, with Jack Daniel's toasted pecan butter, almond wild rice 32.95*



## Coastal Comforts

**Coconut Shrimp** fresh coconut and beer batter,  
golden fried, Creole orange sauce, almond wild rice 26.95

**Jumbo Shrimp** golden fried, with crispy french fries or broiled  
with lemon herb butter, almond wild rice 24.95

**Seafood Mariner** filet of local fish, jumbo shrimp, sea scallops,  
and jumbo lump crabmeat remick broiled  
with lemon herb butter, seabreeze potatoes 32.95

**Seafood Outer Banks** filet of local fish, jumbo shrimp,  
sea scallops and jumbo lump crabcake, all fried to a  
golden brown, crispy french fries 33.95

**Hatteras Combination** jumbo shrimp, sea scallops and jumbo  
lump crabmeat, broiled with lemon herb butter,  
seabreeze potatoes 32.95

**Carolina Bouillabaisse** shrimp, sea scallop, mussels, calamari  
and local gamefish poached in a plum tomato  
saffron broth 31.95

**Full Rack of Owens' Dry Rubbed, Slow Roasted, St. Louis Style Ribs**  
served with cole slaw and seabreeze potatoes,  
housemade Jack Daniel's barbeque sauce on the side 27.95

**Mixed Grill** petite filet mignon, teriyaki marinated tuna and a  
brochette of shrimp and vegetables,  
with almond wild rice 33.95

## Most Requested Pastas

**Shrimp Aristotle** shrimp sautéed with julienne sundried  
tomatoes, Kalamata olives, fresh herbs and garlic,  
angel hair pasta, feta cheese and scallions 29.95

**Shrimp and Clam Linguini** jumbo shrimp and clams sautéed with  
garlic, clam, and Chardonnay butter sauce, tossed with linguini,  
and topped with grated parmesan cheese 26.95

**Pan Roasted Airline Chicken Breast** free range, over angel hair pasta,  
fresh asparagus, served with a country ham  
and parmesan butter sauce 25.95

**Veggie Pasta** fresh seasonal vegetables with choice of olive oil, traditional marinara  
or herbal cream sauce served over linguini 18.95

**Split Dinner Service 4.00**



## Lobster and Crab

**Crabmeat Remick** jumbo lump crabmeat prepared with a blend of herbs and spices, topped with mozzarella cheese, almond wild rice 33.95

**Miss O's Crabcakes** large crabcakes made with jumbo lump crabmeat, sautéed, with almond wild rice or golden fried with crispy french fries   Single   26.95  
Two   32.95

**Seafood Norfolk** jumbo lump crabmeat, shrimp, and one-half Maine lobster tail, broiled in butter, seabreeze potatoes 38.95

**Filet Oscar** petite prime filet mignons, grilled, topped with jumbo lump crabmeat, asparagus and béarnaise sauce, seabreeze potatoes 38.95

**Lobster Tail Dinner** a single broiled Maine lobster tail, drawn butter, seabreeze potatoes 42.95

**Surf and Turf** ten ounces of filet mignon paired with a lobster tail, drawn butter, seabreeze potatoes 59.95

**Live Maine Lobster** selected from our tank, one and one-half pound Maine lobster, steamed, seabreeze potatoes Market

## Prime Beef

**New York Strip** fourteen ounces of Prime Western aged beef, seared on the grill, Marchands de Vin butter, seabreeze potatoes 34.95

**Prime Rib** slowly roasted Prime Western aged beef, with horseradish sauce, and Seabreeze potatoes (temperature preferences more done than medium rare are finished on the grill for tenderness and enhanced flavor)  
10 oz Prime Rib 29.95  
14 oz Prime Rib 34.95

**Ribeye** fourteen ounce cut of Prime Western aged beef, grilled, Marchands de Vin butter, seabreeze potatoes 34.95

**Filet Mignon** Prime Western aged beef, seared on the grill Marchands de Vin butter, seabreeze potatoes  
5 oz Filet Mignon 26.95  
10 oz Filet Mignon 34.95

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