

# MENU

## STARTERS

### SHRIMP WONTON

Peppers, onions, chili glaze, over crispy wontons and finished with yum yum sauce 14

### CRAB DIP

Blue crab with creamy cheese and pita points. 15

### ZUCCHINI FRIES

Hand cut with chipotle ranch. 9

### FISH BITES

Golden fried, honey lime sriracha. 15

### BAKED CAPRESE (GF)

tomato, mozzarella, balsamic reduction, fresh basil. 11

### CALAMARI

Golden fried, sweet chili aioli. 14

### SEARED TUNA

Wasabi, pickled ginger, soy reduction. 17

### BUFFALO OYSTERS

Flash fried on a bed of arugula. 16

### OYSTERS ROCKEFELLER (5) 16

Creamy spinach bacon bits

### CHARBROILED OYSTERS (5) 16

Butter, garlic, parmesan, lemon

## RAW OYSTERS

BEAUFORT NC OYSTERS 1/2 dozen 16 / 27

## OBX CLAM CHOWDER

Creamy based clam chowder (GF) 9

## SALADS

(add blackened fish bites or jumbo shrimp \* \$12)

### HOUSE SALAD (GF)

Romaine, onions, tomatoes, cucumbers, bell peppers, carrots, red cabbage, shaved parmesan. 6/10

### GREEK SALAD (GF)

Romaine, tomatoes, feta cheese, onions, bell peppers, kalamata olives, pepperoncini, cucumbers. 7/12

### CAESAR SALAD

Romaine, shaved parmesan, croutons, bacon. 6/10

### WEDGE SALAD

Iceberg pickled onions, bacon bits, gorgonzola. 11

## CHEFS CHOICE

### PORK BELLY + SCALLOPS (GF)

Arugula, smoked gouda grits, honey chipotle glaze. 32

### JUMBO SHRIMP + FILET TIPS\* (GF)

Peppers, onions, shiitake mushrooms, spinach, rice. 29

### OBX SEAFOOD FETTUCCINI

Shrimp, scallops, clams and spinach, in a creamy roasted pepper sauce. 33

### LOBSTER RAVIOLI

Jumbo shrimp and lobster, sun dried tomatoes, and spinach tossed in a pinot cream sauce. 32

## ENTREES

With your choice of two, seasoned wild rice, Yukon gold mashed potatoes or seasonal vegetable

### CRAB STUFFED MAHI

Baked with and topped with dijonaise 34

### BLACKENED SHRIMP (GF)

Seared with lemon herb grill sauce. 26

### SEARED YELLOWFIN TUNA\*

Lightly blackened with our home-made soy reduction. 28

### BLACKENED SALMON\* (GF)

Seared with honey lime sriracha. 28

### SEARED SEA SCALLOPS (GF)

Lightly blackened topped with lemon herb sauce. 32

### CARIBBEAN CHICKEN + SHRIMP (GF)

Chargrilled with mango chutney & honey lime sriracha. 27

### LAMB CHOPS (GF)

Light seasoned and charbroiled, with lemon herb sauce. 33

### RIBEYE (12 oz) \* USDA Prime (GF)

Lightly seasoned and charbroiled. 39

### FILET MIGNON (8 oz) \* USDA Prime (GF)

Lightly seasoned and seared center cut filet. 44

## HAND HELDS

### FISH OR SHRIMP TACOS

Two flour tortilla, shredded, cabbage, chili sauce and wild rice. 17

### T9 BURGER

Black angus chuck, grilled onions, mushrooms, bacon, chipotle aioli and smoked gouda. 16

\*eating raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Animal-derived foods can be cooked to order. May contain raw ingredients and can be cooked to order.