

TABLE 9

STARTERS

CRAB & CHEESE DIP

served with pita points. 14

ZUCCHINI FRIES

with chipotle ranch. 10

FISH BITES

golden fried, honey lime sriracha. 13

CALAMARI

golden fried, sweet chili aioli. 13

BAKED CAPRESE (GF)

tomato, mozzarella, balsamic reduction, fresh basil. 10

SEARED TUNA

wasabi, pickled ginger, gluten free soy reduction. 15

BUFFALO OYSTERS

flash fried on a bed of arugula 15

CHOWDER & SALADS

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

HOUSE SALAD (GF)

romaine, onions, tomatoes, cucumbers, bell peppers, carrots, red cabbage, shaved parmesan. 10

GREEK SALAD (GF)

romaine, tomatoes, feta cheese, onions, bell peppers, kalamata olives, pepperoncini, cucumbers. 12

CAESAR SALAD

romaine, shaved parmesan, croutons, bacon crumbles, fried capers. 10

WEDGE SALAD

iceberg pickled red onions, bacon bits, gorgonzola. 11

SALMON SALAD

arugula, goat cheese, cherry tomatoes, cucumbers, pistachios, pomegranate vinaigrette. 24

OBX CLAM CHOWDER (GF) 9

HANDHELDS

FISH TACOS* wild rice, assorted cabbage, honey chipotle, lemon herb. 17

FRIED SHRIMP TACOS wild rice, assorted cabbage, honey chipotle, lemon herb. 17

T9 BURGER* fries, angus beef, smoked gouda, caramelized onions, mushrooms, bacon, chipotle aioli. 14

STEAMED SHRIMP (GF)
1 lb. 28
½ lb. 15

Steam bar & oysters locally, wild-sourced in the U.S.

ENTREES

(add a house or caesar salad \$4)

SEARED YELLOWFIN TUNA

over wild rice, seasonal vegetables, citrus soy glaze. 28

JUMBO SHRIMP + FILET TIPS* (GF)

peppers, onions, shiitake mushrooms, spinach, rice. 26

BLACKENED SALMON* (GF)

over wild rice, seasonal vegetables, honey lime sriracha. 24

SEARED SEA SCALLOPS (GF)

over garlic mashed potatoes, zucchini, lemon herb sauce. 30

CARIBBEAN CHICKEN + SHRIMP (GF)

over wild rice, mango chutney, honey lime sriracha. 24

BLACKENED SHRIMP (GF)

over wild rice, zucchini, lemon herb. 25

RIBEYE (12 oz)* USDA Prime (GF)

over mashed potatoes, seasonal vegetables. 36

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

over mashed potatoes, seasonal vegetables, lemon herb. 39

LOBSTER RAVIOLI

jumbo shrimp and lobster, sun dried tomatoes, and spinach tossed in a pinot cream sauce. 27

JUMBO LUMP CRAB CAKES

mashed potatoes, arugula, lemon emulsion. 33

CHEF'S CHOICE

CRAB STUFFED MAHI

mashed potatoes, zucchini, lemon emulsion. 32

PORK BELLY + SCALLOPS (GF)

arugula, smoked gouda grits, honey chipotle glaze. 29

OBX SEAFOOD FETTUCCINI

shrimp, scallops, clams and spinach, in a creamy roasted pepper sauce. 28

FRIED FAVORITES

(served with fries and cole slaw)

Flounder 25 Shrimp 25 Select Oysters 27

OYSTERS

CRAB STUFFED OYSTERS (5)

arugula, parmesan, lemon. 16

CHARBROILED OYSTERS (6) (GF)

butter, garlic, parmesan, lemon. 16

OYSTER ROCKEFELLER (5) (GF)

spinach, garlic, parmesan, and bacon. 16

***RAW OYSTERS** (GF)

½ dozen. 16