

RED FISH GRILL

STARTERS

Bacon Wrapped Scallops ^{GF} 14.95

Seared, honey chipotle sauce

Calamari 12.95

Flash fried, with sweet chilli sauce

Crab Dip ^{GF} 13.95

Lump crab meat, cheese blend, toasted pita

Zucchini Fries | 9.95

Chipotle ranch dressing

Seared Tuna Sashimi* ^{GF}

small 13.95 large 23.95

Wasabi, pickled ginger, Asian glaze

Fish Bites 12.95

Golden fried, Cajun sauce

Blazing Oysters 14.95

Flash fried, Cajun sauce

Buffalo Fried Shrimp 13.95

Blue cheese dressing

SALADS & CHOWDER

Add blackened fish bites or shrimp

\$12.95

Creamy Clam Chowder ^{GF} 5.95/ 8.95

Garden Salad ^{GF} 4.95 | 9.95

Romaine, tomatoes, cucumbers, onions

Greek Salad ^{GF} 5.95 | 10.95

Garden salad, feta cheese, kalamata olives

Caesar Salad ^{GF} 4.95 | 9.95

Romaine, bacon, croutons, Parmesan cheese

ENTREES

Mixed Grill ^{GF} 22.95

Chicken, shrimp, mashed potatoes, grilled zucchini

Pork Medallions* ^{GF} 19.95

Marsala mushroom sauce, mashed potatoes, grilled zucchini

Grilled Chicken Skewers 18.95

Grilled Pita bread, tzatziki sauce, and cucumber salad, lemon herb sauce

Crab Cake BLT 17.95

Bacon, lettuce, tomato, cajun aioli on brioche bun and fries

Black Angus Cheeseburger* 14.50

Lettuce, tomato, onions, mayo, fries

Shrimp & Grits 22.95

Sausage, peppers, scallions, Mushrooms, smoked gouda

Black Angus Ribeye* ^{GF} 33.95

12oz. center cut, mashed potatoes, grilled zucchini

Chicken Parmesan 19.95

Baked with a blend of cheeses and pomodoro sauce over linguini

Islander 29.95

Shrimp and scallops in a creamy Spinach and feta sauce

Blackened tuna burger 16.95

Seared rare, with lettuce, tomato, onions ,cajun aioli and fries

Tuna Tacos(2)* 16.95

Flour tortillas, seared tuna, assorted cabbage, honey chipotle sauce, rice

SEAFOOD FEATURES

With your choice of seasoned wild rice or golden mash potatoes and seasonal veggies

Crab Stuffed mahi 29.95

Baked and topped with creamy cheese sauce

Stuffed Flounder ^{GF} 28.95

Shrimp, spinach, and feta

Seared Sea Scallops ^{GF} 29.95

Lightly Blackened topped with our lemon herb sauce

Blackened Jumbo Shrimp ^{GF} 23.95

Lemon herb sauce

Seared Tuna Steak (Rare)* ^{GF} 25.95

Lemon herb sauce, Asian glaze

Mahi & bacon scallops ^{GF} 29.95

Honey chipotle glazed

Crab cakes 32.95

Maryland style crab cakes with spicy remoulade

SOUTHERN FRIED SEAFOOD

Served with Fries & Slow

Shrimp 23.95 ■ Flounder 23.95 ■

Select Oysters 26.95 ■

*Consuming 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.

RED FISH GRILL

WHITE WINES

Parolvi Pinot Grigio Italy 8/28

Nicolas Sauvignon Blanc France 8/29

Prosecco (split) italy 9

Sileni pinot gris New Zealand 9/30

Cavit Riesling (Split) italy 9

Mia Moscato (split) Spain 8

Seven Daughters Moscato Italy 29

Beringer White Zinfandel (split) 7

Silver Gate Chardonnay California 8/29

La Crema Chardonnay California 11/42

Lue Belaire Rare Brut Rose 45

Veuve Clicquot Champagne France 95

Beers on Tap

Crystal coast Blonde Ale, Morehead city, Nc

Pernicious IPA, Winston Salem, Nc

Peach Wheat Shortway brewery Newport, Nc

Bottled & Can Beer

Budweiser, Bud lite, Michelob Ultra

Miller Lite, Coors lite, Corona, Stella Artois

Kiss my Grits Lager(NC)

COCKTAILS & MULES

\$9

Moscow Mule

Vodka, ginger beer +lime

Blueberry Mule

Blueberry Vodka, fresh blueberries, ginger beer

Bourbon Smash

pineapple juice, ginger ale

Kentucky Mule

Bourbon, ginger beer +lime

Wicked Beach

Absolute Mandrin vodka, triple sec, grapefruit juice, lime

Hooked up

Malibu Mango Rum, pineapple juice, orange juice, grenadine

Painkiller

Spiced Rum, pineapple juice, orange juice, coconut cream, nutmeg

Spicy MargaRita

Tequila, triple sec, housemade sour mix, habanero syrup, lime, salt

Old Fashioned

Bourbon, luxardo cherries bitters with an orange twist

Spiked Lemonade

Vodka Limon, Cranberry, Lemonade

RED WINES

Meiomi Pinot Noir California 11/42

Silver Gate Cabernet Sauvignon California 8/29

Portillo Malbec Argentina 9/34

Canyon Road Merlot California 7/26

Apothic Red Blend California 7/26

Hess shirtail cabernet california 38

If You See Kay red Blend California 14/44

Bonanza Cabernet sauvignon 14/44

Bele Glos Pinot noir California 59

Penfolds Shiraz Australia 35



T- SHIRTS \$15.00

