

# DINNER MENU



## SOUP

NC COAST GUMBO 11  
THE HOLY TRINITY, BISON SAUSAGE & SEASONAL NC  
COAST SEAFOOD IN A RICH TOMATO BROTH (GF)

## SALADS

TIGER'S BITE 15  
MIXED GREENS, CRUNCHY CABBAGE, TEAR DROP  
PEPPERS, CUCUMBERS & CARROTS WITH A CRISPY  
PORK BELLY TOSSED IN AN ASIAN LACQUER,  
WONTON CRISPS & BABY G DRESSING  
• PAIRED WELL WITH OUR SIDE TUNA POKE\*  
• (GF)(^) WITHOUT WONTONS

SOUTHERN VINE CAPRESE 17  
MIXED FIELD GREENS, SLIVERED RED ONION,  
HEIRLOOM TOMATOES, FIRE ROASTED RED BELL  
PEPPERS, MINI MOZZARELLA PEARLS, FRESH BASIL &  
A HONEY LEMON BALSAMIC DRESSING (GF)

SEXY SOUTHERN CAESAR\* 15  
HEARTS OF ROMAINE, SLICED AVOCADO, PICKLED RED  
ONION, HARD- BOILED EGG, PARMESAN CHEESE, SALT  
& VINEGAR CHICHARRON; HOUSE CREAMY CAESAR  
DRESSING (GF)(^)

## ADD ANYWHERE

TOFU 8  
CHICKEN | CHIMICHURRI BISTRO STEAK 11  
SHRIMP | FISH OF DAY\* 13  
SALMON\* | CRAB CAKE 16  
SCALLOPS | TUNA POKE\* 18

## TO SHARE

MEXICAN POUTINE 16

LAYERD SWEET POTATO FRIES, CHILI INFUSED QUESO,  
MOJO PORK, FRESH CILANTRO, HOUSE PICKLED  
JALAPEÑOS, PICO DE GALLO, QUESO FRESCA (GF)(^)

"GO- GHO" CAULIFLOWER 15  
COCONUT MILK MARINATED, QUICK FRIED, TOSSED IN  
HOUSE GOCHUJANG KOREAN SWEET CHILI SAUCE  
(VEG)(V)

NC COAST OYSTERS 17  
LOCAL OYSTERS OVEN ROASTED ON THE HALF SHELL,  
PIMENTO CHEESE, CRISPY PORK BELLY, HOUSE-  
PICKLED JALAPEÑO (GF)(^)

CAROLINA CRAB DIP 17  
THREE CHEESE JUMBO LUMP CRAB DIP SERVED WITH  
OLD BAY DUSTED FRIED CORN TORTILLA CHIPS WITH  
PICO DE GALLO (GF)(^)

TUNA PATRON\* 17  
SEARED RARE TUNA SERVED ON AN AVOCADO MANGO  
SALSA & CRISPY WONTON MATCHSTICKS; PATRON  
GASTRIQUE TO FINISH  
• (GF)(^) WITHOUT WONTONS

STEPPIN' INTO THE BROTH 17  
CHEF WES STYLE PEI MUSSELS SAUTÉED IN A ZESTY  
CURRY-HERB TOMATO BROTH WITH GARLIC & FRESH  
HERBS. GRILLED CIABATTA MAKES THIS COASTAL  
CLASSIC A HANDS- ON EXPERIENCE

## SIDES 8

SALT & VINEGAR FRIES  
SWEET POTATO FRIES  
MAC 'N CHEESE

## OCEAN INFUSED

## OCEAN IMPAIRED

CRAB CAKE BABY G JUMBO LUMP CRAB CAKES WITH SEASONAL VEG ON IDAHO POTATO RISOTTO FINISHED WITH A CILANTRO GINGER AIOLI	42
RED SKY'S CLASSIC SHRIMP 'N GRITS NC SHRIMP, APPLEWOOD SMOKED BACON, CAROLINA CAJUN CREAM SAUCE, REDNECK RISOTTO & PICO DE GALLO TO FINISH (GF)	33
KILT- LESS SALMON* PISTACHIO CRUSTED GRILLED SCOTTISH SALMON, GRILLED VEGGIES, POTATO RISOTTO; CHINESE 5 SPICE LOCAL HONEY BUTTER (GF)	37
TUSCAN SEAFOOD TRINITY* CHEF'S PASTA, NC GREENTAIL SHRIMP, LARGE SEA SCALLOPS & LOBSTER PAN- SAUTÉED WITH SUN-DRIED TOMATOES IN A LEMON- BASIL CREAM SAUCE, FINISHED WITH A DUSTING OF PARMESAN SNOW	44
SEARED & SASSY SCALLOPS* PLUMP LOCAL SEA SCALLOPS, CAST- IRON SEARED ATOP WILD MUSHROOMS, IDAHO POTATO RISOTTO ON A BED OF FRESH ARUGULA & BLISTERED BRUSSELS WITH A SEDUCTIVE BLACK CHERRY GASTRIQUE (GF)	38

TOMAHAWK CHOP* CHEF'S FAVORITE! CLASSIC TOMAHAWK PORKCHOP, GRILLED & FINISHED WITH A JALAPEÑO RUM SPIKED BACON JAM SERVED OVER QUICK FRIED TRUFFLE POTATOES & SEASONAL VEG (GF)	39
RIBEYE ROYAL* NC GRASS FED HERITAGE BEEF RIBEYE CHARGRILLED TOPPED WITH CHIMICHURRI & WHIPPED HERB CHEESES SERVED WITH QUICK FRIED TRUFFLE POTATOES & SEASONAL VEGGIES (GF)(^)	46
DUCK RICE BOX HALF OF A CRISPY DUCK OVER JASMINE RICE & SEASONAL VEGGIES; THAI CHILI GLAZE (GF)(^)	37
COCONUT CURRY BOWL CURRY & COCONUT BROTH STEEPED SEASONAL VEGGIES SERVED OVER JASMINE RICE (GF)(VEG) (V)	26
CHICKEN & THE GOAT CHEFS PASTA WITH A DECADENT CREAM TOPPED WITH CAJUN SEARED CHICKEN BREAST FINISHED WITH HOUSE MADE PICO & CRUMBLÉD CHÈVRE	28

ASK YOUR SERVER ABOUT OUR CHEF'S SPECIALTY BOARD!

### STEAMERS\*

(SERVED WITH COCKTAIL SAUCE & DRAWN BUTTER)

CRAB LEGS {LB}	44
SHRIMP {LB}	28
DOZEN CLAMS	25
DOZEN OYSTERS	28

(RAW\* OR STEAMED)



### THE UNDERBOARD

(SERVED WITH COCKTAIL SAUCE & DRAWN BUTTER)

165
2 LBS. CRAB LEGS
1 LB. SHRIMP
DOZEN CLAMS
DOZEN OYSTERS
CHEF'S VEGGIES

GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

(^) WE DO NOT HAVE A DESIGNATED GLUTEN FREE FRYER. PLEASE LET YOUR SERVER KNOW IF YOU HAVE CELIAC DISEASE!

\*ITEMS CONTAIN INGREDIENTS THAT MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.