

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

CRAB CAKE BABY G	42
JUMBO LUMP CRAB CAKES WITH SEASONAL VEG ON IDAHO POTATO RISOTTO FINISHED WITH A CILANTRO GINGER AIOLI	
RED SKY'S CLASSIC SHRIMP 'N GRITS	33
NC SHRIMP, APPLEWOOD SMOKED BACON, CAROLINA CAJUN CREAM SAUCE, REDNECK RISOTTO & PICO DE GALLO TO FINISH (GF)	
KILT- LESS SALMON*	37
PISTACHIO CRUSTED GRILLED SCOTTISH SALMON, GRILLED VEGGIES, POTATO RISOTTO; CHINESE 5 SPICE LOCAL HONEY BUTTER (GF)	
TUSCAN SEAFOOD TRINITY*	44
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	
SEARED & SASSY SCALLOPS*	38
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)	

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 (RAW* OR STEAMED)	28



OCEAN IMPAIRED

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

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.