

DINNER MENU



SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth **9**

THE BABY BEET

Roasted red beets, clementines, pickled red onion, goat cheese, dusted pistachios over twisted greens; creamy avocado dressing (VEG) (GF) **12**

FOREVER STRAWBERRY FIELD

Balsamic stung strawberries, goat cheese, crispy pork belly bites & tortilla matchsticks on a bed of bitter greens; balsamic glaze & extra virgin olive oil (GF) **11**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, salt & vinegar chicharrons; house creamy caesar dressing (GF) **11**

ADD ANYWHERE

Chicken | Bulgogi Beef **9**

Shrimp | Fish of the Day **10**

Salmon | Scallops | Crab Cakes **13***

SMALL PLATES

MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca (GF) **15**

“GO-GHO” FRIED CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) **12**

NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeño (GF) **15**

TUNA PATRON*

Seared rare tuna served on an avocado, mango salsa, fresh cilantro & corn tortilla matchsticks; Patron gastrique to finish (GF) **15**

CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips (GF) **16**

SRIRACHA SHANKS

Quick-fried pork shanks and Korean slaw; tossed in Sriracha kewpie **12**

(V) Vegan (VEG) Vegetarian
(GF) Gluten Free

ENTREES

OCEAN INFUSED

CRAB CAKE BUBBLE & SQUEAK

Jumbo lump crab cake over house "Bubble & Squeak," an English potato, cabbage & tri-colored carrot hash; stoned mustard aioli **35**

RED SKY'S CLASSIC SHRIMP 'N GRITS

NC shrimp, applewood smoked bacon, Carolina Cajun cream sauce, redneck risotto and pico de gallo to finish **30**

KILT-LESS SALMON*

Pistachio crusted grilled Scottish salmon; grilled veggies, potato risotto; Chinese 5 spice local honey butter (GF) **31**

SEAFOOD TRINITY*

Red wine glazed scallops, shrimp & lobster over shitake laced pasta with a touch of cream and ricotta cheese to finish **37**

BLOOD ORANGE SCALLOPS*

Pan seared sea scallops, wild mushrooms, arugula and potato risotto; blood orange gastrique (GF) **36**

OCEAN IMPAIRED

TOMAHAWK CHOP*

Chef's favorite!

Long bone-in pork chop, quick fried truffle potatoes, garlic grilled veggies; jalapeno bacon jam (GF) **33**

OCEAN IMPAIRED*

NC grass fed and finished Heritage Beef ribeye, chargrilled over fried truffle new potatoes and grilled veggies; Mojo onion chimichurri **35**

DUCK RICE BOX

Half a crispy duck over jasmine rice and grilled veggies; Thai chili glaze **31**

COCONUT CURRY BOWL

Red curry & coconut broth steeped butternut squash, zucchini, squash, sweet onion, and julienned carrots served over jasmine rice (GF) (VEG) (V) **24**

THE CHICKEN & THE GOAT

Southwestern seared chicken breast served over parmesan cream pasta finished with fresh pico, goat cheese crumbles and corn tortilla chips **28**

STEAMERS*

{Served with cocktail sauce & drawn butter}

Crab legs {lb} **28**

Shrimp {lb} **22**

Dozen clams **15**

Dozen oysters **17**

{raw or steamed}



UNDERBOARD **125**

2 lbs. crab legs

1 lb. shrimp

Dozen clams

Dozen oysters

Chef's Veg

Gratuity will be added to parties of six or more

*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