

LUNCH 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 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

(V) VEGAN

(VEG) VEGETARIAN

(GF) GLUTEN FREE

(*) PLEASE CHECK BACK OF MENU FOR
DESCRIPTION

SIGNATURES

RED SKY'S CLASSIC 20
SHRIMP 'N GRITS

NC SHRIMP, APPLEWOOD SMOKED BACON, CAROLINA
CAJUN CREAM SAUCE, REDNECK RISOTTO & PICO DE GALLO
TO FINISH (GF)

PESCADO STREET TACOS 19

CILANTRO- STUNG & CHAR- GRILLED FISH OF THE DAY,
HOUSE SLAW, GUACAMOLE, QUESO FRESCA, PICO DE GALLO
ON GRIDDLED WHITE CORN TORTILLAS WITH PERI PERI
SAUCE (GF)

COCONUT CURRY BOWL 18

RED CURRY & COCONUT BROTH STEEPED SEASONAL
VEGGIES SERVED OVER JASMINE RICE (GF)(VEG)(V)

MOTHER EARTH FISH 'N
CHIPS 19

BEER BATTERED FISH, SALT & VINEGAR FRIES, HOUSE
SLAW & A CREAMY TARTER SAUCE

STEAMERS*

(SERVED WITH COCKTAIL SAUCE & DRAWN BUTTER)

CRAB LEGS {LB} 44

SHRIMP {LB} 28

DOZEN CLAMS 25

DOZEN OYSTERS 28

(RAW* OR STEAMED)

SIDES 8

SALT & VINEGAR FRIES

SWEET POTATO FRIES

MAC 'N CHEESE

HANDHELDS

SERVED WITH SALT & VINEGAR FRIES

DAMN GOOD BURGER 18

TWO STACKED BEEF BURGER PATTIES, ASHE COUNTRY
CHEDDAR CHEESE, PERI PERI SAUCE & "ALL THE FIXINS"

PERUVIAN CHICKEN BLT WRAP 18

SEASONED & GRILLED CHICKEN BREAST WRAPPED IN A
FLOUR TORTILLA WITH APPLE SMOKED BACON, FRESH
MOZZARELLA, LETTUCE, PESTO & GREEN SAUCE SERVED
HOT

THE FIG & THE PIG 18

HOUSE ROASTED PULLED PORK, CRISPY BACON, BITTER
GREENS, BRIE CHEESE & FIG JAM ON GRILLED SOURDOUGH

THE LOBSTER BOMB 24

CREAMY MAINE LOBSTER SALAD & CRISPY BACON ON A
BUTTERED & TOASTED BOMBOLINI ROLL

THE POMPAS WRAP 18

GRILLED CHIMICHURRI FLAT IRON STEAK, BABY SPINACH &
A TOUCH OF RICE, WRAPPED IN A WARM FLOUR TORTILLA.
FINISHED WITH MOLTEN QUESO, HOUSE PICO DE GALLO &
GUACAMOLE ON THE SIDE

THE EMBER CHICKEN STACK 18

GRILLED CHICKEN LAYERED WITH SAUTEED SPINACH,
SUNDRIED TOMATOES, GOAT CHEESE, HOUSE MADE
TOMATO GARLIC PESTO & A DRIZZLE OF BALSAMIC GLAZE
SERVED ON TOASTED CIABATTA

DOCKSIDE CRUNCH 19

CRISP- FRIED LOCAL CATCH STACKED ON CHEFS BREAD
WITH SEASONAL GREENS, GUACAMOLE, & A BOLD HIT OF
PERUVIAN GREEN SAUCE. FRESH, FAST & PURE COASTAL
FLAVOR

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.