

# 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

## HANDELDHS

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.