## LUNCH MENU

## SOUP & SALAD

### NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth (GF) 11

### SOUP OF THE MOMENT MKT

### TIGER'S BITE

Mixed greens, crunchy cabbage, tear drop peppers, cucumbers & carrots with a crispy pork belly tossed in an Asian lacquer, wonton crisps & Baby G dressing 15

- > paired well with our side tuna poke
- ► (GF) (^) without wontons

### STRAWBERRY CAPRESE

Mixed field greens, strawberries, slivered red onion, mini mozzarella pearls, candied pecans, fresh basil & a honey lemon balsamic dressing (GF) 17

### SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, parmesan cheese, salt & vinegar chicharrons; house creamy Caesar dressing (GF) (^) 15

### ADD ANYWHERE

Tofu 8
Chicken | Chimichurri Bistro Steak 11
Shrimp | Fish of the Day 13
Salmon | Crab Cake 16
Scallops | Tuna Poke 18



## TO SHARE

### MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca (GF) (^) 16

### "GO-GHO" CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) 15

### NC COAST OYSTERS

Local oysters oven roasted on the half shell, pimento cheese, crispy pork belly, house- pickled jalapeño (GF) (^) 17

#### CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips with pico de gallo (GF) (^) 17

### TUNA PATRON\*

Seared rare tuna served on an avocado, mango salsa & crispy wonton matchsticks; Patron gastrique to finish 17

 $\triangleright$  (GF) ( $^{\land}$ ) without wontons

(V) Vegan (VEG) Vegetarian (GF) Gluten Free (T.F.) Tastefully Fit

(^) Please check back of menu for description

## **SIGNATURES**

# RED SKY'S CLASSIC SHRIMP 'N GRITS

NC shrimp, applewood smoked bacon, Carolina Cajun cream sauce, redneck risotto & pico de gallo to finish (GF) **20** 

### PESCADO STREET TACOS

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) 19

### COCONUT CURRY BOWL

Red curry & coconut broth steeped seasonal veggies served over jasmine rice (GF) (VEG) (V) 18

### MOTHER EARTH FISH 'N CHIPS

Beer battered fish, salt & vinegar fries, house slaw & a creamy tarter sauce 19

## STEAMERS\*

(Served with cocktail sauce & drawn butter)

Crab Legs {lb} 44 Shrimp {lb} 28 Dozen Clams 25 Dozen Oysters 28 {raw or steamed}



### HANDHELDS

Served with salt & vinegar fries

### DAMN GOOD BURGER

Two stacked beef burger patties, Ashe Country cheddar cheese, peri-peri sauce & "all the fixins" 18

### PERUVIAN CHICKEN BLT WRAP

Seasoned & grilled chicken breast wrapped in a flour tortilla with apple smoked bacon, fresh mozzarella, lettuce, pesto & green sauce served hot 18

### THE FIG & THE PIG

House roasted pulled pork, crispy bacon, bitter greens, brie cheese & fig jam on a grilled sourdough 18

### THE LOBSTER BOMB

Creamy Maine lobster salad & crispy bacon on a buttered & toasted bombolini roll **24** 

### THE ARGENTINE

Chimichurri laced flat iron steak served with sautéed onions & arugula on Ciabatta bread with a chili spiked queso sauce finished with Aji Amarillo Aioli on the side 18

### THE EMBER CHICKEN STACK

Grilled chicken layered with sauteed spinach, sundried tomatoes, goat cheese, house made tomato garlic pesto & a drizzle of balsamic glaze served on toasted ciabatta 18

### CHEFS COASTAL CATCH

Fresh catch of the day served on a toasted ciabatta with seasonal greens, tomatoes, guacamole & a Peruvian green sauce – prepared in the style of the day 19

### SIDES 8

Salt & Vinegar Fries Sweet Potato Waffle Fries Mac 'n Cheese

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!