

LUNCH MENU



SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth **10**

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 **14**

- *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) **16**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, parmesan cheese, salt & vinegar chicharrons; house creamy Caesar dressing (GF) (^) **14**

ADD ANYWHERE

Tofu **7**

Chicken | Chimichurri Bistro Steak **10**

Shrimp | Fish of the Day **12**

Salmon | Crab Cake **15**

Scallops | Tuna Poke **17**

TO SHARE

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" CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) **14**

LOBSTER TOP

Local oysters with a signature lobster bomb topping roasted on the half shell with a brie cheese au gratin with crispy pork belly (GF) (^) **16**

CAROLINA CRAB DIP

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

TUNA PATRON*

Seared rare tuna served on an avocado, mango salsa & crispy wonton matchsticks; Patron gastrique to finish **16**

- (GF) (^) without wontons
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(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 **19**

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) **18**

COCONUT CURRY BOWL

Red curry & coconut broth steeped seasonal veggies served over jasmine rice (GF) (VEG) (V) **17**

MOTHER EARTH FISH 'N CHIPS

Beer battered fish, salt & vinegar fries, house slaw & a creamy tarte sauce **18**

PORK VERDE QUESADILLA

Large flour tortilla flat iron grilled filled with house roasted herb infused pulled pork Monterey cheddar queso, pico de gallo, garnished with crispy lettuce, fresh guacamole & sour cream **17**

STEAMERS*

(Served with cocktail sauce & drawn butter)

Crab Legs {lb} **43**

Shrimp {lb} **27**

Dozen Clams **24**

Dozen Oysters **27**

{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" **17**

PERUVIAN CHICKEN BLT WRAP

Seasoned & grilled chicken breast wrapped in a flour tortilla with apple smoked bacon, fresh mozzarella, pico de gallo, lettuce, pesto & green sauce served hot **17**

THE FIG & THE PIG

House roasted pulled pork, crispy bacon, bitter greens, brie cheese & fig jam on a grilled sourdough **17**

THE LOBSTER BOMB

Creamy Maine lobster salad & crispy bacon on a buttered & toasted bombolini roll **21**

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 **17**

SIDES 7

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!**

*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.