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

 \blacktriangleright (GF) (^) 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 POMPAS WRAP

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 **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**

DOCKSIDE CRUNCH

Crisp- fried local catch stacked on chefs bread with seasonal greens, guacamole, & a bold hit of Peruvian green sauce. Fresh, fast & pure coastal flavor **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!

*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