

RED SKY

casual DINING & COCKTAILS



Dinner Menu

1197 Duck Road
Duck, NC
27949

redskycafe.com

Starters & Salads

She Crab Soup

A rich, creamy low-country she-crab soup with just a hint of sherry—this bowl speaks fluent Southern comfort **10**

Red Sky Caesar Reloaded

Crisp romaine, Pablo’s garlic breadcrumbs, herbed cherry tomatoes, parmesan snowdrift, and crispy pork belly confetti **13**

Strawberries Fields Burrata Forever

Arugula & field greens, sun-kissed strawberries, creamy burrata, lemon oil drizzle, and a balsamic reduction encore **14**

Appetizers

Arancini Affair

Golden-fried risotto balls lounging in a puddle of spiced red sauce—classic comfort, Red Sky style **12**

Chef Chory’s Tuna Poke Nachos

Fresh Gulfstream tuna diced and dressed in Chef Chory’s secret umami-packed poke sauce, served over crisp wonton sails. One bite and you’re hooked **15**.

Crabby Fried Green Stack

Crispy fried green tomatoes stacked high with sweet corn and lump crab salad, drizzled with amarillo aioli and sprinkled with queso fresca **15**

Chimichurri Beef Bites

Chimichurri marinated beef bites lounging in a pool of fig demi glaze. Pickled shallots sprinkled on top **15**



Mains

Southern Parm

Crispy, herb-breaded chicken breast flash-seared and smothered in marinara, mozzarella, and basil pesto, lounging on a bed of creamy Southern-style mac & cheese. Comfort with crunch **28**

Bistro Pomme Frites

Garlic and herb-marinated bistro steak, flat-iron grilled and fanned over truffle-Parmesan fries. Topped with crispy shallots and pico. Finished with stone ground mustard cream—OBX steak frites, Chef Wes style. **38**

Half-Yard Bird

Quick-fried half chicken, golden and juicy, chef’s veg, served on rich house risotto and drizzled with a chipotle-kissed pan gravy. Straight from the South to the Sound **31**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions

Mains continued

Dockside Mood (Chef’s Fresh Catch)

Straight off the local docks—your catch is cooked how Chef’s feelin’ it. Market driven, mood inspired **MP**

Southern Fried & Ready

A trio of golden goodness—House Autry fried shrimp, crab cake, and fish of the day—served with garlic-parsley fries. OBX crunch in every bite. **33**

Chef Wes’s Shrimp & Redneck Risotto

NC shrimp sautéed with bacon and tomatoes in a rich Cajun cream, poured over risotto. It’s bold, it’s back, it’s better than ever **31**

Sky’s Short Ribs

Braised beef short ribs over cheesy potatoes. Chef’s vegetables on the side, finished with a fig demi-glaze **38**

Chef’s Mixed Grill

Three chef-selected proteins, expertly prepared, served with a side of seasonal vegetables **MP**



Tastefully Fit

The T-Fit Fix Bowl

Roasted sweet potatoes, ancient grains, arugula, pico, and creamy avocado—tossed in chipotle-lime vinaigrette. Add your lean protein of choice to fuel the summer grind

Choice of chicken, shrimp, or fish of the day

24

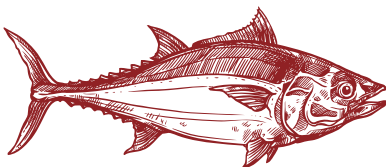
Brought to you by Chef Wes Stepp’s Tastefully Fit lifestyle- where flavor and fitness hang out

Kid-Approved Picks

Mac & Cheese
Chicken Tenders & Fries
Fried Shrimp & Fries
Pasta with Marinara or Butter
all choices 10

Add Anywhere

Chicken **10**
Fish of the Day **10**
Fried/Grilled Shrimp **10**
Crab Cake **10**



*Be sure to visit our sister restaurant down the road- NC Coast Bar & Grill!
Fresh seafood, coastal vibes, and unforgettable sunsets!*