

SPECIALTY COCKTAILS

Orange Crush 8.00

1 1/2 Fresh Squeezed Oranges, Orange Vodka,
Triple Sec, Topped with Sprite over Crushed Ice

Nags Head Iced Tea 12.00

Three Olives Vodka, Don Q Rum, Tanqueray Gin, Jose
Cuervo Tequila, Triple Sec, Sour Mix,
Topped with Pineapple Juice

Classic Margarita 9.00

Jose Cuervo Tequila, Triple Sec, Lime Juice,
Sour Mix & Salted Rim

Pirates' Rum Runner 9.00

Mount Gay Eclipse Rum, Black Raspberry, Creme de
Banana, Orange Juice & Pineapple Juice

Sunset Mai Tai 7.00

Don Q Rum, Orange Juice, Pineapple Juice &
Splash of Grenadine

Whiskey Sour 7.00

Henry McKenna Whiskey, Sour Mix,
Topped with Soda

Best G & T on the Beach 9.00

Fresh Lime Juice, Tanqueray Gin, Fever Tree Tonic –
The Best Gin and Tonic on the Beach!

OBX Honey Splash 8.00

Jack Daniels Honey Whiskey,
Peach Schnapps & Ginger Ale

Vanilla Lemon Lust 8.00

Vanilla Vodka, Lemon Juice, Simple Syrup,
Sour Mix & Salted Rim

Pink Rum Fizz 8.00

Bacardi Mango, Malibu Coconut, Pineapple Juice,
Grenadine, Topped with Sprite

Moscow Mule 9.00

Fresh-Squeezed Lime Juice, Three Olives Vodka,
Gosling's Ginger Beer, served in a Classic Kettle Mug

Bahama Mama 10.00

Don Q Rum, Malibu Coconut Rum, Amaretto,
Grenadine, Topped with Orange & Pineapple Juice

Beach Blanket 8.00

Dragonberry Bacardi, Creme de Banana,
Pineapple Juice, Topped with Cranberry Juice

TO START

Shrimp & Crab Dip*

Fresh shrimp and crabmeat, cream cheese, sherry, and Monterey Jack and
Parmesan cheeses served warm with flour tortillas. 12.99

Dunes Onion Rings

Freshly sliced onions dipped in homemade beer batter,
flash fried, and served with horseradish ranch. 9.99

Fried Green Tomatoes

Golden Fried and Served with Buttermilk Ranch 8.99

FROM THE STEAMER

Steamed Spiced Shrimp* 1/2 lb. 13.99 | 1 lb. 22.99

Steamed Snow Crab Legs* 1/2 lb. 14.99 | 1 lb. 27.99

Steamed Combo* 1/2 lb. Spiced Shrimp and 1/2 lb. Snow Crab Legs 25.59

HOMEMADE SOUPS

Hatteras Clam Chowder*

Loaded with clams, bacon, onions, carrots, celery and potatoes, simmered in a clear broth.
Cup 6.59 | Bowl 8.59

BOTTLED BEERS

Budweiser 4.00

Anheuser-Busch • Saint Louis, MO

Bud Light 4.00

Anheuser-Busch • Saint Louis, MO

Miller Lite 4.00

Miller Brewing Co. • Milwaukee, WI

Michelob Ultra 4.50

Anheuser-Busch • Saint Louis, MO

Corona Extra 5.00

Grupo Modelo S.A. de C.V. • Mexico City, Mexico

Coors Light 4.00

Coors Brewing Co. • Golden, CO

Heineken 4.50

Heineken Nederland B.V.
Zoeterwoude, Netherlands

HOUSE WINES

Moscato, Pinot Grigio, Sauvignon Blanc, White Zinfandel,

Chardonnay, Pinot Noir, Merlot, Cabernet

All Sold By The Glass • 6.00

FROM THE GARDEN

DRESSING: Ranch, 1000 Island, Bleu Cheese, French, Italian, Caesar, Honey Mustard

Garden Salad

A blend of artisan lettuce topped with fresh
cucumbers, shredded carrots, red onion,
sliced tomatoes, and croutons. 7.59

Tuscan Caesar Salad

Fresh chopped romaine hearts, tossed in a house
made Caesar dressing, shredded Parmesan cheese and
croutons. 8.99

The Dunes Wedge

A wedge of iceberg lettuce topped with hardwood smoked chopped bacon, diced tomatoes,
crumbled blue cheese, and crispy onions, finished with blue cheese dressing. 8.99

ADD A PROTEIN TO YOUR SALAD*

Chicken 7.00 | Fresh Catch 12.00 | Shrimp 9.00 | Fried Oysters 10.00

PLEASE NOTE

Consuming shellfish and raw or undercooked meats may increase the risk of food borne illness.
Certain items may contain shell fragments or other harmful components not in our control.

STEAKS & CHICKEN

All entrées are served with Dunes famous hush puppies and your choice of two sides:

Fresh Baked Potato, French Fries, Fresh Baked Sweet Potato, Cheese Grits,

Cole Slaw, Rice Pilaf, or Seasonal Vegetables

SUBSTITUTE A HOUSE SALAD FOR 3.49

Seven Sisters Platter*

Eight ounce chicken breast, lightly breaded and flash fried or flame grilled, topped with sautéed button mushrooms, sweet onions, and shredded

Monterey Jack cheese. 19.99

Center Cut 8oz Sirloin*

Lightly marbled center cut steak cooked to order and seasoned to perfection. 24.99

12oz Ribeye*

Flame-grilled, fresh ribeye steak, cooked to order & seasoned to perfection. 31.99

Hand Breaded Chicken Tenders*

Fresh chicken tenders soaked in buttermilk and hand battered in Dunes special seasoned flour. 16.99

SANDWICHES & BURGERS

All sandwiches are served with french fries.

The Dunes Burger*

Fresh ground chuck, flame grilled, and then, topped with lettuce and sliced tomato on a toasted bun. 12.99

Add cheese for 1.00

Grilled Chicken Sandwich*

Chargrilled marinated chicken breast topped with lettuce and tomato on a toasted bun. 14.99

Add cheese for 1.00

Crab Cake Sandwich*

Handmade crab cake either flash fried or broiled on a toasted bun with lettuce, tomato, and tartar sauce. 21.99

KIDS MENU

All kid's meals served with french fries or applesauce.

Children 10 and under

Chicken Fingers*

3 hand breaded chicken tenders, lightly battered, and flash fried. 8.99

Kids Hamburger*

Fresh ground, flame grilled and served on a toasted bun. 10.99

Add American cheese for 1.00

Kraft Mac N' Cheese 8.99

Grilled Cheese

Sliced American cheese and toasted white bread. 6.99

Kids Cheese Pizza

7" fresh baked cheese pizza. 8.99

Popcorn Shrimp*

A kids' portion of our famous popcorn shrimp. 12.99

TRADITIONAL OUTER BANKS SEAFOOD

All entrées are served with Dunes famous hush puppies and your choice of two sides:

Fresh Baked Potato, French Fries, Fresh Baked Sweet Potato, Cheese Grits,

Cole Slaw, Rice Pilaf, or Seasonal Vegetables

SUBSTITUTE A HOUSE SALAD FOR 3.49

Pick Your Catch*

**Popcorn Shrimp, Flounder, Shrimp, Oysters, Clam Strips
or with Scallops or Crabcake (add 4.00)**

We respectfully request all items be served all fried or all broiled.

Choice of 2 | 24.99 or Choice of 3 | 27.99

Outer Banks Shrimp*

Large shrimp lightly battered and flash fried or broiled. 22.99

North Carolina Flounder*

Locally caught premium Atlantic Flounder, lightly battered and flash fried or broiled, served with homemade tartar or cocktail sauce. 25.99

Fried Bounty of the Sea*

Fresh NC Flounder fillet, large shrimp, premium scallops, select oysters and a homemade crab cake. 37.99

Homemade Crab Cakes*

Crab cakes made from a tasteful blend of jumbo lump crabmeat and spices, served flash fried or broiled.

Two Crab Cakes 29.99 | One Crab Cake 23.99

Fried Oysters*

Select oysters, lightly dusted in our special seafood breading and perfectly fried, served with homemade tartar or cocktail sauce. 24.99

Atlantic Sea Scallops*

Premium grade large sea scallops, served lightly breaded and flash fried or pan seared. 36.99

Broiled Bounty of the Sea*

Fresh NC Flounder fillet, large shrimp, premium scallops, and a generous portion of lump crabmeat. 33.99

Popcorn Shrimp*

A huge portion of fresh baby shrimp lightly battered and flash fried. 19.99

Clam Strips*

Lightly breaded and flash-fried – a House Favorite! 19.99

SOUTHERN SPECIALTIES

Straight from the heart of our kitchen to your table.

Southern Fried Chicken*

Our secret recipe, 1/2 fresh breaded chicken, fried golden brown, served with baked potato and coleslaw. 17.99

Chicken & Waffles*

A homestyle favorite! Fresh chicken tenders dusted in our house breading, golden fried, served over a warm fluffy Belgium waffle with bourbon maple glaze. 17.99