

# THE FROGGY DOG



## RESTAURANT & PUB

252-995-5550

[WWW.FROGGYDOG.COM](http://WWW.FROGGYDOG.COM)

*Dinner Menu*

*- Served 4pm-close -*

# Appetizers

## Froggy Dog Sampler\*

Tuna bites, wings, fried cheese, jalapeño poppers & fried pickles - 18.99

## Hummus **V** **♥**

Homemade red pepper hummus, served with crisp pita and crudites - 11.99

## Froggy Dog Wings

Tossed in one of our specialty sauces. Barbecue, Garlic Parmesan, Citrus Mojo, Buffalo, Sriracha, Habanero - 12.99

## Spinach and Artichoke Dip **V**

Creamy spinach and artichoke hearts served with crisp pita - 11.99  
with crab - 14.99

## Blackened Tuna Bites\* **GF**

Generously coated Cajun Tuna served with mango salsa - 13.99

## Fried Pickles **V**

Hand-breaded pickle chips, served with a Remoulade sauce - 9.99

## Calamari

Delicately fried & served with a lemon garlic aioli - 13.99

## Frog Legs

A Froggy Dog tradition, tastes like chicken, served with BBQ sauce - 13.99

## Fried Cheese **V**

Cheese curds fried to perfection with marinara - 13.99

## Homemade hushpuppies

1/2 dozen - 5.99

## Cannonball Shrimp

Popcorn shrimp tossed in a creamy sriracha sauce - 11.99

## Loaded Potato Skins

Cheddar-jack cheese, green onions & bacon, served with sour cream & pico-de-gallo - 11.99

## Crab Stuffed Mushrooms

Crab imperial stuffing inside button mushrooms, topped with panko and parmesan cheese - 14.99

## Jumbo Peel n' Eat Shrimp **GF**

Full Pound - 21.99

1/2 Pound - 12.99

## Oysters on the Half Shell\* **GF**

Locally farmed Cape Hatteras Oysters  
1/2 dozen - 13.99  
Dozen - 22.99

## Prince Edward Island Mussels

Fresh PEI mussels steamed in a white wine garlic broth with a baguette crostini - 16.99

## Oysters Rockefeller

Local Cape Hatteras oysters topped with bacon, spinach, parmesan cheese and panko - 14.95

# Soups

## She Crab Soup **GF**

Sauteed veggies and lump crabmeat in a sherry cream - 12.99

## Hatteras Style Clam Chowder **GF**

Homemade broth-style chowder - 7.99

## Seafood Bisque **GF**

Shrimp, bay scallops and crab meat in a creamy tomato bisque - 13.99



Please alert your server if food allergies are a concern for you or any member of your party.

**V** Vegetarian

**♥** Lighter fare

**GF** Gluten Free



No Separate checks for parties of 13 or more.

\*Consumer Advisory: 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.

# Froggy Dog Salads

Add chicken +6.99 | add shrimp +8.99 | add salmon\* +8.99 | add tuna\* +8.99 | add mahi +9.99

## Caesar **V** ♥

Caesar dressing, romaine lettuce, croutons, parmesan cheese - 12.95

## Barnacle **GF** ♥

Lump crabmeat & jumbo shrimp, spring mix, tomatoes, red onion, cucumber, & parmesan cheese, with a cilantro-lime vinaigrette - 17.95

## House ♥

Spring mix, tomatoes, red onion, cheese, cucumber, croutons, and bacon - 10.95

## Summer **V** **GF** ♥

Spinach, kale, strawberries, heart of palm, mandarin oranges, pecans, and feta cheese, and honey vinaigrette - 13.95

## Greek **V** **GF** ♥

Romaine lettuce, cucumber, cherry tomatoes, kalamata olives, feta cheese, & red onion with balsamic vinaigrette - 13.95

## Superfood **V** **GF** ♥

Kale, spinach, cranberries, blueberries, sunflower seeds, quinoa, walnuts, carrots, and heart of palm, and honey vinaigrette - 14.95

## Southwest **V** **GF** ♥

Black beans, fire roasted corn, spring mix, Cheddar-jack cheese, red onion, tomatoes, topped with tortilla strips and southwest ranch - 12.95

**House dressings:** ranch, blue cheese, balsamic vinaigrette, Italian, southwest ranch, honey mustard, cilantro-lime vinaigrette, honey vinaigrette

# Pasta

Served with a side salad and garlic bread

## Mussel and Clam Linguine

PEI Mussels and Littleneck Clams with linguine in a lemon white wine sauce topped with parmesan - 27.99

## Pasta Primavera **V**

Seasonal vegetables in a house made marinara - 19.99

Add chicken +6.99 | Add shrimp +8.99

## Linguine Alfredo

Linguine pasta tossed in a creamy parmesan cheese sauce - 19.99

Add chicken +6.99 | Add shrimp +8.99

## Shrimp Scampi

Butterfly shrimp, linguini pasta & cherry tomatoes in a garlic white wine sauce - 25.99

## Southwest Mac N' Cheese

Sautéed shrimp with butter, garlic, and sherry mixed with bowtie pasta in a queso Blanco sauce, topped with parmesan and panko - 25.99

## Swashbuckler

Grilled chicken, prosciutto, peas, wild mushrooms, sun-dried tomatoes and farfalle in a rosemary cream sauce - 24.99

## Wild Mushroom Ravioli **V**

In a rosemary marsala cream sauce - 23.99

Add chicken +6.99 | Add shrimp +8.99

## Steak and Gorgonzola Pasta

Steak, spinach, mushrooms, and bowtie pasta in a gorgonzola cream sauce - 29.99

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# Seafood Entrees

All entrees are served with your choice of two sides unless otherwise noted

## Blackened Mahi-Mahi GF

Fresh Mahi-Mahi blackened to perfection - 24.99

## Fresh Flounder

Hand-breaded and delicately fried - 22.99

## Atlantic Grilled Salmon\* GF ♥

Grilled salmon on a bed of spinach and wild mushrooms - 25.99

## Homemade Lump Crab Cakes

Two lump crabmeat crab cakes cooked to perfection - market price

## Jumbo Clam Strips

Hand-breaded clam strips delicately fried - 22.99

## Jumbo Shrimp

Large succulent shrimp sautéed or lightly breaded and fried - 22.99

## Sea Scallops GF ♥

Succulent scallops sautéed & served on a bed of mixed greens with a citrus vinaigrette - market price

Wrapped in bacon - +6.99

## Fish & Chips

Beer battered cod served with potato wedges, tartar sauce and malt vinegar. No Substitutions please! - 25.99

## Grilled Shrimp Skewers GF ♥

Served with seasoned vegetables and a garden salad - 22.99

## Blackened Tuna\* GF ♥

Blackened tuna topped with mango salsa - 23.99

## Seafood Combo

Your choice of two: Blackened mahi-mahi, fried flounder, crab cake, blackened tuna, fried clam strips, or shrimp (fried or sautéed) - 28.99

Substitute coconut shrimp +4.99

## Sesame Tuna\* GF ♥

Sesame seed crusted ahi tuna seared to perfection. Served with wasabi and soy sauce on a bed of Jasmine rice and cucumber salad - 25.99

## Coconut Shrimp


Hand-breaded coconut encrusted shrimp served with sweet Thai chili sauce - 25.99


# Dinner Sides


A la carte sides - 3.50


Seasonal vegetables, mashed potatoes, French fries, cole slaw, baked potato, jasmine rice, cucumber salad

Substitute side salad +3.99

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# House Specialties

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## Surf and Turf\*

A tender sirloin filet grilled to order with your choice of a crab cake, shrimp, or sauteed scallops—37.99

## Filet Oscar\*

Sirloin Filet, chargrilled asparagus, lump crab meat and bearnaise sauce—29.99

## The Mutiny

A crab cake, blackened mahi-mahi, coconut shrimp, fried flounder, and clam strips— market price

# “Land Food”

All entrees are served with your choice of two sides

## Sirloin Filet\*

GF

Our 8 oz sirloin steak filet cooked to order - 27.99

## Lemon Pepper Chicken

GF



Fresh and peppery chicken sautéed and topped with Italian herbs - 19.99

## Ribeye\*

GF

Hand-cut 10 oz ribeye - market price

## Porterhouse Pork Chop

GF

Our center-cut, tenderloin bone-in pork chop, chargrilled and topped with an apple chutney - 26.99

## Fried Chicken Strips

Marinated tender chicken breaded and fried to perfection - 18.99

## The Albatross\*

A one-pound burger topped with a fried egg, your choice of cheese, bacon, onion rings & a creamy barbecue sauce - 24.99

## Grilled Fiesta Chicken Breast

GF



Topped with mango salsa - 19.99

## Mediterranean Beef Kabobs

GF



Sirloin tips, peppers, onions and zucchini chargrilled and served on a bed of rice with chimichurri - 24.99

## Vegan Kabobs

GF



Button mushrooms, peppers, onions and zucchini chargrilled and served on a bed of rice with chimichurri - 22.99

## Meat Temps

Rare - cold, red center  
Med. Rare - cool, pink center  
Medium - warm, pink center  
Med. Well - slightly pink center  
Well Done - Order Chicken :-)

# Dinner Sides

A la carte sides— 3.50

Seasonal vegetables, mashed potatoes, French fries, cole slaw, baked potato, jasmine rice, cucumber salad

Substitute side salad +3.99

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Vegetarian



Lighter fare



Gluten Free

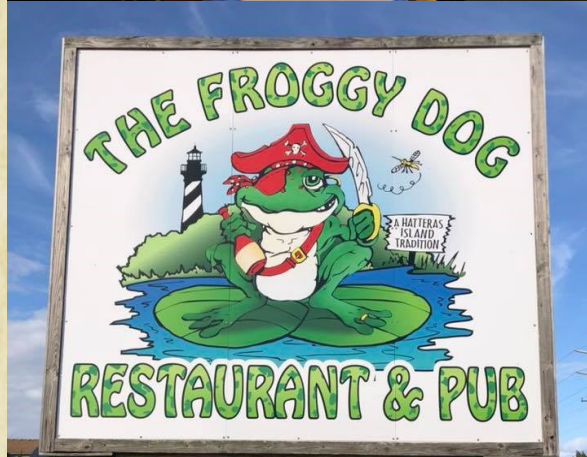


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# Have your next event at The Froggy Dog!

*From rehearsal dinners, wedding receptions, family reunions, and more—The Froggy Dog has a variety of event spaces and packages to fit your needs. Catering packages available for on-site events as well.*

*Give us a call for pricing, reservations, and for more information on how we can help make your next event spectacular!*



## Join us for special events all season long!

*Join us at The Froggy Dog for fun events! From karaoke, special wine and food pairings, to 80's music trivia nights and Harry Potter's birthday celebration, The Froggy Dog has events all season long!*

*Events vary weekly, so please check out our Facebook page for the most up-to-date information and upcoming events!*