

# DINNER 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**

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### 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**

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## ADD ANYWHERE

Tofu **7**

Chicken | Chimichurri Bistro Steak **10**

Shrimp | Fish of the Day **12**

Salmon | Crab Cake **15**

Scallops | Tuna Poke **17**

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(V) Vegan (VEG) Vegetarian  
(GF) Gluten Free  
(T.F.) Tastefully Fit

(^) Please check back of menu for description

## 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

### SRIRACHA SHANKS

Quick- fried pork shanks & Korean slaw; tossed in Sriracha kewpie **15**

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## SIDES **7**

Salt & Vinegar Fries  
Sweet Potato Waffle Fries  
Mac 'n Cheese

# ENTREES

## OCEAN INFUSED

### CRAB CAKE BABY G

Jumbo lump crab cake with seasonal veg on Idaho potato risotto finished with jumbo lump Baby- G crab salad with a Cilantro Ginger Aioli **37**

### RED SKY'S CLASSIC SHRIMP 'N GRITS

NC shrimp, applewood smoked bacon, Carolina Cajun cream sauce, redneck risotto and pico de gallo to finish **32**

### KILT-LESS SALMON\*

Pistachio crusted grilled Scottish salmon; grilled veggies, potato risotto; Chinese 5 spice local honey butter (GF) (T.F) **36**

### TUSCAN SEAFOOD TRINITY\*

NC greentail shrimp, large sea scallops & lobster pan- sautéed with sun- dried tomatoes in a lemon-basil cream sauce, finished with a dusting of parmesan snow **40**

### U/10 BLACK CHERRY STYLE

Pan seared U/10 scallops served on Idaho potato risotto with wild mushrooms & blistered brussels finished with a black cherry gastrique (GF) **37**

### "THE OG"

Jumbo shrimp, local select oysters lightly breaded & fried served with fries, house slaw & a trinity of sauces: Baby- G, Peruvian Green Sauce & Aji Amarillo Aioli **27**

## OCEAN IMPAIRED

### TOMAHAWK CHOP\*

*Chef's favorite!*

Classic tomahawk porkchop, grilled & finished with a jalapeno rum spiked bacon jam with a fresh cilantro stung mango salsa served over Idaho potato risotto & seasonal veg (GF) **38**

### RIBEYE ROYALE\*

NC grass fed Heritage Beef ribeye chargrilled topped with chimichurri & whipped herb cheeses served with quick fried truffle potatoes & seasonal veggies (GF) (^) **41**

### DUCK' MI

Cast ironed rendered duck breast served medium rare on jasmine rice with seasonal veg finished with a bulgogi bing cherry glaze (GF) **34**

### COCONUT CURRY BOWL

Curry & coconut broth steeped sautéed seasonal veggies served over jasmine rice **25**  
(GF) (VEG) (V)

### TOSTADO POLLO

Slow roasted half chicken 360 seared to finish, served with Idaho potato risotto, seasonal veg & a honey chipotle pan gravy **27**

**Ask your server about our Chefs  
Specialty Board!**

## STEAMERS\*

(Served with cocktail sauce & drawn butter)

Crab Legs {lb} **43**  
Shrimp {lb} **27**  
Dozen Clams **24**  
Dozen Oysters **27**  
{raw or steamed}



## THE UNDERBOARD\*

(Served with cocktail sauce & drawn butter)

**160**

2 lbs. crab legs  
1 lb. shrimp  
Dozen Clams  
Dozen Oysters  
Chef's Veggies

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.