

# DINNER MENU



## SOUP & SALAD

### NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth **10**

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### THE BABY BEET

Roasted red beets, mandarins, pickled red onion, goat cheese, dusted pistachios over twisted greens; creamy avocado dressing (VEG) (GF) **14**

### CAPRESE BURATTA SALAD

Heirloom cherry tomatoes, field greens with lemon oil & balsamic vinaigrette finished with burrata cheese (GF) **16**

### SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, salt & vinegar chicharrons; house creamy caesar dressing (GF) **14**

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## ADD ANYWHERE

Tofu **7**

Chicken | Bulgogi Beef **10**

Shrimp | Fish of the Day **12**

Salmon | Scallops | Crab Cake **16**

## SMALL PLATES

### MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca **15**

### “GO-GHO” FRIED CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) **14**

### NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeño (GF) **16**

### TUNA PATRON\*

Searched rare tuna served on an avocado, mango salsa, fresh cilantro & corn tortilla matchsticks; Patron gastrique to finish (GF) **16**

### CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips **16**

### SRIRACHA SHANKS

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

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(V) Vegan (VEG) Vegetarian  
(GF) Gluten Free

# ENTREES

## OCEAN INFUSED

### CRAB CAKE BUBBLE & SQUEAK

Jumbo lump crab cakes over house "Bubble & Squeak," an English potato, cabbage & tri-colored carrot hash; stoned mustard aioli **39**

### 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) **35**

### SEAFOOD TRINITY\*

Seared scallops, shrimp & lobster over mushroom laced pasta with a pesto & parmesan cream; ricotta cheese to finish **39**

### BLOOD ORANGE SCALLOPS\*

Pan seared sea scallops, wild mushrooms, sautéed brussel leaves and potato risotto; blood orange gastrique (GF) **37**

## OCEAN IMPAIRED

### TOMAHAWK CHOP\*

*Chef's favorite!*

Long bone-in pork chop, quick fried truffle potatoes, grilled veggies; bacon jam (GF) **35**

### OCEAN IMPAIRED\*

NC grass fed and finished Heritage Beef ribeye, chargrilled over fried truffle red potatoes and grilled veggies; Mojo onions & chimichurri **38**

### DUCK RICE BOX

Half of a crispy duck over jasmine rice and grilled veggies; thai chili glaze **36**

### COCONUT CURRY BOWL

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

### THE CHICKEN & THE GOAT

Southwestern seared chicken breast served over parmesan cream pasta finished with fresh pico, goat cheese crumbles and corn tortilla chips **29**

## STEAMERS\*

(served with cocktail sauce & drawn butter)

Crab legs {lb} **38**

Shrimp {lb} **25**

Dozen clams **20**

Dozen oysters **21**

{raw or steamed}



UNDERBOARD **150**

2 lbs. crab legs

1 lb. shrimp

Dozen clams

Dozen oysters

Chef's veggies

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

Gratuity will be added to parties of six or more

\*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