

# DINNER MENU



## SOUP & SALAD

### NC COAST GUMBO

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

### SWEET POT BISQUE

Creamy sweet potato & butternut bisque (Maritza Style) finished with jumbo lump crab (GF) **10**

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### THE FRENCH BEET

Field greens, slivered red onion, crispy chickpeas, croutons, & gorgonzola cheese tossed in a French vinaigrette & roasted beets **14**

### SWEET POTATO GOAT

Field greens tossed with candied pecans, a balsamic fig vinaigrette, crispy sweet potato finished with pickled red onion, sweet cranberries & finished with crumbled goat cheese **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 Cakes **15**

Scallops | Tuna Poke **17**

## TO SHARE

### MEXICAN POUTINE

Sweet potato waffle 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 (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 & corn tortilla matchsticks; Patron gastrique to finish (GF) **16**

### 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

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

# ENTREES

## OCEAN INFUSED

### CRAB CAKE BABY G

Jumbo lump crab cake 360 seared 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 & pico de gallo to finish **32**

### PUNJABI SALMON\*

Fresh herb panko crusted Scottish salmon flat iron grilled served on garam masala chole (chickpeas & potato) finished with a yogurt crème fraiche (T.F.) **34**

### COAST PARTY PASTA

Shell pasta quick sautéed fire roasted wild shroom medley, seared scallops, green tail shrimp & lobster claw with a smoked rosemary cream finished with parmesan snow & burrata **36**

### 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 360 seared served with fries, slaw & a trinity of sauces: Baby- G, Peruvian Green Sauce & Aji Amarillo aioli **27**

## OCEAN IMPAIRED

### CRAN JAM TOMAHAWK\*

*Chef's Favorite!*

Classic tomahawk porkchop grilled finished with a seasonal favorite, cranberry bacon jam on quick fried red potatoes & seasonal veg **35**

### THE BLUE MOO\*

Return of a favorite 8oz cast iron seared blue cheese encrusted Filet Mignon served on Idaho potato risotto & seasonal veg finished with a fire roasted red pepper cream sauce (GF) **41**

### DUCK'MI

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

### COCONUT CURRY BOWL

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

### 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!**

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## STEAMERS\*

(Served with cocktail sauce & drawn butter)

Crab Legs {lb} **38**

Shrimp {lb} **25**

Dozen Clams **20**

Dozen Oysters **21**

{raw or steamed}

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## 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

\*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