

LUNCH MENU



SOUP & SALAD

NC COAST GUMBO

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

THE BABY BEET

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

CAPRESE BURRATA 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**

ADD ANYWHERE

Tofu **7**

Chicken | Bulgogi Beef **10**

Shrimp | Fish of the Day **12**

Salmon | Crab Cake **15**

Scallops **15**

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**

NC COAST OYSTERS

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

CAROLINA CRAB DIP

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

SIGNATURES

RED SKY'S CLASSIC SHRIMP 'N GRITS
NC shrimp, applewood smoked bacon,
Carolina Cajun cream sauce, redneck risotto
& pico de gallo to finish **19**

PESCADO STREET TACOS
Cilantro-stung and char-grilled fish of the
day, house slaw, guacamole, queso fresca,
pico de gallo on griddled white corn
tortillas (GF) **18**

COCONUT CURRY BOWL
Red curry & coconut broth steeped seasonal
veggies served over jasmine rice (GF)
(VEG) (V) **17**

MOTHER EARTH FISH 'N CHIPS
Beer battered fish, salt & vinegar shoestring
fries, house slaw; creamy tartar sauce **18**

SIDES 7

Salt & Vinegar Shoestrings
Sweet Potato Fries
Mac 'n Cheese

STEAMERS*

(Served with cocktail sauce & drawn butter)

Crab Legs {lb} **38**
Shrimp {lb} **25**
Dozen Clams **20**
Dozen Oysters **21**
{raw or steamed}

HANDHELDS

Served with salt & vinegar shoestring fries

DAMN GOOD BURGER
Two stacked beef burger patties, Ashe
County cheddar cheese, peri-peri sauce and
"all the fixins" **17**

BULGOGI BÁNH MÌ WRAP
Bulgogi beef, rice, provolone cheese,
julienne cabbage & carrots with siracha
aioli served hot **18**

PERUVIAN CHICKEN BLT WRAP
Seasoned & grilled chicken breast wrapped
in a flour tortilla with apple smoked bacon,
fresh mozzarella, basil pesto, tomatoes &
lettuce served with Peruvian green sauce
served hot **17**

THE FIG & THE PIG
House roasted pulled pork, crispy bacon,
bitter greens, brie cheese and fig jam on
grilled sourdough **17**

THE LOBSTER BOMB
Creamy Maine lobster salad and crispy
bacon on a buttered and toasted bomboloni
roll **21**

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



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