

LUNCH 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**

THE FRENCH BEET

Winter mixed greens, slivered red onion, crispy chick peas & croutons tossed with a French gorgonzola vinaigrette & roasted beets **14**

SWEET POTATO BURRATA

Winter mix topped with candied pecans finished with a balsamic fig vinaigrette crispy sweet potato & 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 | 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**

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

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 & 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 fries, house slaw & a creamy tarte sauce **18**

POKE ME*

Sushi grade tuna tossed with jalapeño sweet onion cilantro & a honey laced poke sauce served on warm coconut rice finished with a pickle fresco chili sauce (GF) **18**

SIDES 7

Salt & Vinegar Fries
Sweet Potato Waffle 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 fries

DAMN GOOD BURGER

Two stacked beef burger patties, Ashe Country cheddar cheese, peri-peri sauce & "all the fixins" **17**

PORK VERDE QUESADILLA

Large flour tortilla flat iron grilled filled with house roasted herb infused pulled pork Monterey cheddar queso, garnished with crispy lettuce, fresh guacamole, pico de gallo & sour cream **17**

PERUVIAN CHICKEN BLT WRAP

Seasoned & grilled chicken breast wrapped in a flour tortilla with apple smoked bacon, fresh mozzarella, pico de gallo, and lettuce served hot **17**

THE FIG & THE PIG

House roasted pulled pork, crispy bacon, bitter greens, brie cheese & fig jam on a grilled sourdough **17**

THE LOBSTER BOMB

Creamy Maine lobster salad & crispy bacon on a buttered & toasted bombolini roll **21**

THE ARGENTINE

Chimichurri laced flat iron steak served with sautéed onions & arugula on Ciabatta bread with a chili spiked queso sauce finished with Aji Amarillo aioli on the side **17**



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