

Café Pamlico

SOUP

Lobster Bisque | 14

Lobster Stock, Sherry, Lump Crab

Soup du Jour | Market

Rotating Fresh Ingredients

SALAD

Sonoma | 14

Spinach, Grapes, Candied Walnuts, Red Onion, Goat Cheese, Truffle Brioche, Herb Crème

Café Caesar | 13

Chopped Romaine, Heirloom Cherry Tomatoes, Grana Padano, Truffle Brioche, Roasted Garlic Black Pepper Emulsion

See "Addition" for Protein Add-on's

APPETIZER

Tuna Tataki | Market NC

Everything Seasoned and Seared, Wasabi Mousse, Yuzu Lemon Ponzu, Cilantro

Bang Bang Clam | 16

Lightly Fried Strips, Peppadews, House Bang Bang Sauce, Lemon

Thai Mussels | 15

Coconut Red Thai Curry, Scallions, Baguette

Steak Frites | 19

Hereford Beef, Mixed Greens, Fries, Roasted Garlic and Black Pepper Emulsion

Fried Cauliflower | 13

Sriracha, Sweet Thai Chili, Peppadews, Scallions

Whipped Goat Cheese | 14 NC

Goat Cheese, Cream Cheese, Herbs, Candied Walnuts, N.C Honey, Mixed Berries, Toasted Pita

Charcuterie | (S) 15 (L) 26

Cured Meats, Artisanal Cheese, Little Gem Lettuce, Grilled Pita, Chefs Accompaniments

ENTREE

Fresh Catch | Market NC

Brown Butter Seared Catch, Succotash of Sweet Corn, Edamame, Cherry Tomatoes, Peppers, Onions, Gremolata

Tuna | Market NC GF

Seared Tuna, Coconut Jasmine Rice, Snap Peas, Green Onion Black Garlic Teriyaki, Grilled Pineapple Salsa

Shrimp & Grits | 38 NC GF

N.C Shrimp, Smoked Andouille Sausage, Onions, Peppers, Blackened Cream, Smoked Gouda Stone Ground Grits

Scallop Carbonara | 48

Blackened Sea Scallops, Squid Ink Linguine, Red Peppers, Smokey Bacon, Peas, Cream, Egg Yolk, Grana Padano

Crab Cakes | 42 GF

Sweet Potato Puree, Succotash of Sweet Corn, Edamame, Bok Choy, Peppers, Onions, Cajun Remoulade

Roasted Lamb | 46

Pistachio Pesto, Brown Butter Gnocchi, Sundried Tomatoes, Spinach, Exotic Mushrooms, Garlic Cream

Certified Angus Beef Filet | 60 GF

8 oz Certified Angus Beef Filet, Yukon Gold Crushed Potatoes, Broccolini, Red Wine Demi Glaze

Filet Neptune | 72 GF

8 oz Certified Angus Beef Filet, Butter Poached Lobster, Crab, Yukon Gold Crushed Potatoes, Broccolini, Brown Butter Béarnaise

Coconut Rice Bowl | 28 V

Snap Peas, Peppers, Onions, Tomatoes, Carrots, Green Onion Black Garlic Teriyaki

Garlic & EVOO Pasta | 26 V

Gemelli Pasta, Heirloom Tomatoes, Spinach, Mushrooms, Peppers, Onions

ADDITION

Chicken | 10

Shrimp | 10

Fresh Catch | Market

Crab Cakes | 16

Scallops | 18

Crab Meat | 10

Tofu | 8

NC- REGION V- VEGAN GF- GLUTEN FREE

20% Gratuity Added to Parties of 6 or More & ALL Room Charges

Consuming Raw or Undercooked Beef, Poultry, Seafood or Eggs May Increase the Risk of Food Borne Illness