

... **STARTERS** ...

**OWENS' CHEESE PLATTER**

THE TRADITIONAL PORT WINE "CHEESE CROCK"  
ALONG WITH GOAT CHEESE, PEPPER JELLY & AN  
ASSORTMENT OF CRACKERS AND CRUSTINIS

\$12.95 ADD CAVIAR @MARKET PRICE

**CALAMARI**

FLASH FRIED AND SERVED WITH FRA DIAVOLO AND  
LEMON HERB DIPPING SAUCE

\$13.95

**CLAMS CASINO**

TOP CLAMS ON THE HALF SHELL TOPPED WITH OUR  
SPECIAL RECIPE AND BAKED

\$15.95

**ESCARGOT**

IMPORTED FROM FRANCE PREPARED HERE & SERVED  
WITH A CLASSIC PRESENTATION

\$16.95

**CRAB REMICK**

SUPER LUMP CRAB MEAT MIXED HERBS AND SPICES  
TOPPED WITH MOZZERELLA CHEESE BAKED

\$21.95

**SHRIMP COCKTAIL**

CHILLED JUMBO SHRIMP, HOUSE MADE COCKTAIL  
SAUCE WITH A TRADITIONAL PRESENTATION

\$13.95

**\*SESAME SEARED TUNA**

WILD CAGHT SEARED YELLOWFIN TUNA WITH  
SEAWEED SALAD, PICKLED GINGER, WASABI & A SOY  
DIPPING SAUCE

\$15.95

**COCONUT SHRIMP**

JUMBO SHRIMP ROLLED IN COCONUT, FRIED  
GOLDEN SERVED WITH AN ORANGE CREOLE SAUCE

\$13.95

**STUFFED MUSHROOMS**

SILVER DOLLAR MUSHROOMS STUFFED WITH  
ANDOUILLE SAUSAGE CHEESE MIXTURE THEN BAKED

\$12.95

\*Notice: "Consumer Advisory" This item may be offered  
undercooked or may contain raw ingredients. Consuming  
raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of food borne illness.

... **SOUPS** ...

**LOBSTER BISQUE**

THICK & HEARTY CREAM BASE BISQUE LOADED  
WITH CHUNCKS OF LOBSTER MEAT

\$13.95/\$17.95

**CLAM CHOWDER**

HATTERAS STYLE BROTH BASE CHOWDER  
(AN OBX FAVORITE)

\$7.95/\$9.95

**SOUP DU JOUR**

ASK YOUR SERVER WHATS COOKING TODAY

... **SALADS** ...

**HOUSE SALAD**

ASSORTED GREENS, TOMATO,  
CUCCUMBER, RED ONION & YOUR CHOICE  
OF HOUSE MADE DRESSINGS

\$7.95/\$10.95

**CAESAR**

DICED ROMAINE HEARTS SHREDDED  
PARMESAN TOSSED IN OUR OWN  
DRESSING AND TOPPED WITH CROUTONS

\$8.95/\$11.95

**WEDGE**

1/2 ICEBURG LETTUCE HEAD, BACON BITS,  
CHERRY TOMATO DRIZZLED WITH BLUE  
CHEESE DRESSING AND BLUE CRUMBLES

\$10.95

**OWENS' WALDORF**

MIXED GREENS TOPPED WITH GRANNY  
SMITH APPLES, CRAISINS, CHERRY  
TOMATOES, MANDERIN ORANGES, SPICED  
PECANS & OUR CHAMPAGNE VINAIGRETTE

\$13.95

**CAPRESE**

MOZZARELLA, TOMATOES, FRESH BASIL,  
WITH A BALSAMIC DRIZZLE

\$10.95

**\*ADD ONS**

CHICKEN, SALMON, SHRIMP, BEEF TIPS,  
TUNA, SCALLOPS

\$10.95

..... **STEAKS, PORK, CHICKEN, PASTA** .....

**RIBEYE\***  
16OZ \$45.95

**PRIME RIB\***  
100OZ \$37.95 / 140OZ \$45.95

**CENTER CUT FILET MIGNON\***  
6OZ \$37.95 / 100OZ \$45.95

**PORTERHOUSE PORK CHOP\***  
16oz \$30.95

**SLOW ROASTED RIBS**  
\$32.95

**SURF & TURF**

ADD AN 8OZ LOBSTER TAIL TO ANY STEAK AT MARKET PRICE

**FILLET OSCAR\***

6OZ \$44.95 / 100OZ \$52.95 ASPARAGUS, SUPER LUMP CRAB & FINISHED WITH A SILKY BEARNAISE SAUCE

(ALL STEAK ENTREES COME WITH SEABREEZE POTATOES AND VEGETABLE OF THE DAY)

**CHICKEN PICCATA \$26.95**

FREE RANGR CHICKEN BREAST SUTEED WITH CAPERS IN A WHITE WINE CITRUS GARLIC PAN SAUCE WITH ASPARAGUS & ALMOND WILD RICE

**SEAFOOD ALFREDO FLORENTINE \$32.95**

PAN SEARED SHRIMP & SCALLOPS (OR SUBSTITUTE CHICKEN FOR SEAFOOD) TOSSED WITH SPINACH, LINGUINI NOODLES AND OUR HOUSE MADE ALFREDO SAUCE

**LOBSTER STUFFED SQUID INK RAVIOLI \$36.95**

WITH PARMESAN RISOTTO & ASPARAGUS IN A CHUNKY LOBSTER CREAM SAUCE

..... **SEAFOOD** .....

JUMBO SHRIMP \$26.95, SEA SCALLOPS \$34.95,

CRABCAKE \$31.95/\$41.95 FRESH CATCH \$26.95

FRIED OR BROILED WITH YOUR CHOICE OF 2:

FRIES, SLAW, SEABREEZE POTATOES, WILD RICE, VEGETABLE OF THE DAY  
(MAKE IT A COMBO PLATTER \$42.95)

**SHRIMP & GRITS \$29.95**

SAUTEED SHRIMP, SURRY SAUSAGE, ONIONS, PEPPERS, GARLIC & HERBS OVER MASCERPONE GRITS

**PAN SEARED SCALLOPS \$39.95**

SERVED WITH ALMOND WILD RICE AND A LEMON BROWN BUTTER PAN SAUCE

**CAROLINA BOUILLABAISSE \$38.95**

SHRIMP, SCALLOPS, CLAMS, MUSSLES, CALAMARI, AND LOCAL GAMEFISH POACHED IN A PLUM TOMATO SAFFRON BROTH

**FISH N CHIPS \$28.95**

BEER BATTERED MAHI FRIED GOLDEN AND SERVED WITH FRIES AND SLAW

**SALMON\* \$31.95**

NORTH ATLANTIC SALMON CHAR GRILLED SERVED WITH ALMOND WILD RICE AND VEGETABLE OF THE DAY FINISHED WITH A KEY LIME VINAIGRETTE DRIZZLE

**YELLOWFIN TUNA\* \$31.95**

GINGER SOY LACKERED, CHAR GRILLED, TOPPED WITH A TOASTED SESAME SAUCE SERVED WITH ALMOND WILD RICE AND VEGETABLE OF THE DAY