

Great Brew, Great Chew

Soups

Prepared daily from the freshest ingredients and a little bit of magic. Soup Du Jour • Creamy Crab Bisque Soup

Salads

Blue Moon Waldorf Aged blue cheese, crisp apples and walnuts drizzled with balsamic vinaigrette.

Greek Salad Crisp romaine, grape tomatoes, kalamata olives, Bermuda onions, cucumbers and feta.

Brie Salad Warm, creamy brie served with ripe granny apples, toasted almonds and balsamic vinaigrette.

Caesar Salad Aged parmesan, homemade croutons, creamy Caesar dressing. Shrimp Salad

Shrimp Salad Shrimp tossed with aioli, bay seasonings, celery and onion. House Tossed Salad

Field greens piled with fresh veggies.

Add To Any Salad: Cajun Chicken | Shrimp Salad | Grilled Shrimp Grilled Chicken | Grilled Angus Ribeye | Lump Crab Cake Sushi Grade Yellowfin Tuna | Crumbled Bacon

Appetizers

Baked Crab Dip Savory au gratin dip topped with a generous portion of lump crab. Yellowfin Tuna Sashimi Rare, sushi grade seared tuna with seaweed salad and Asian

dipping sauce. Baked Brie Creamy, imported Brie served with toasted almonds, crisp apples

Creamy, imported Brie served with toasted almonds, crisp apples and toasted baguette.

Crab Pretzel Au Gratin Large Soft Beer House Pretzel smothered in crab dip and crab.

Pork Tenderloin Wings Served with our homemade BBQ sauce.

Nachos

Homemade tortilla chips piled high with white cheddar, black beans, sour cream and salsa. Add Cajun Chicken or Pulled Pork. Chips and Salsa

White corn tortilla chips served with our homemade salsa.



Lost Colony Brewery & Café Historic Manteo Waterfront Manteo, NC 27954 (252) 473-6666 LostColonyBrewery.com



Mozzarella Sticks • Basket of Fries Basket of Cheesy Fries and Bacon • Salted Pretzel

Add-Ons: Guacamole • X-tra sour cream • Queso Dip • X-tra cheese • Bacon

Sandwiches & Wraps

Everything served with fries. Substitute Onion Rings. Carolina Crab Cakes

Special blend of all-lump crab and bay seasonings topped with au gratin sauce.

Roanoke Shrimp Melt Seasoned bay shrimp baked on a baguette with provolone and tomatoes. Oyster Po' Boy

Fried local oysters with homemade pickles, remoulade, lettuce and tomato.

Teriyaki Tuna Grilled sushi-grade tuna served with seaweed salad and pickled ginger. French Onion

Grilled tenderloin topped with swiss, beer-braised Bermuda onion, Au Jus. North Carolina Pulled Pork BBQ

Locally smoked pork butt, Charon Stout BBQ sauce and coleslaw. Chicken Philly

Gilled chicken breast baked with onions, peppers, provolone and a garlic ranch. Beer Brat

Locally crafted bratwurst grilled with beer-braised peppers and onions. Rainforest

The mother lode of veggies baked on a baguette with swiss and herb vinaigrette.

Hunter Wrap Grilled angus ribeye baked with onions, tomatoes, white cheddar and horseradish ale sauce.

Chicken Caesar Wrap (cold only) Grilled chicken wrapped with tomatoes, romaine, parmesan, provolone and Caesar dressing.

Shrimp Roanoke Wrap (cold only) Our famous shrimp aoili salad rolled with lettuce, tomatoes and swiss.

Local's Favorites

Pasta Du Jour Artfully creative daily renditions. Shrimp and Grits A regional favorite! Shrimp sautéed with peppers, tomatoes, onions, black beans and Creole spices. Finished with sausage, cream and polenta.

Fish and Chips

Crispy house beer battered Mahi served with fries. Beans and Rice

Black beans and rice topped with cheddar, salsa, homemade tortilla chips, sour cream.

Shrimp and Crab Enchilada Bay shrimp wrapped with onions, bell peppers, tomatoes and jalapeños. Topped with our signature au gratin crab sauce

Oyster Boat or Shrimp Boat

Locally caught delicacies, golden fried, served with fries and slaw. Oyster and Shrimp Boat

Six of each with fries and slaw.

Burgers

Half-pound Angus burger topped with your choice of yummy toppings. All burgers served with fries. Substitute onion rings (extra). Choice of Cheddar, Swiss or Provolone Cheese Angus Black and Cajun Blue • Mushroom and Swiss Lump Crabmeat Au Gratin • Bacon Cheeseburger

South of the Border

All quesadillas are stuffed with tomatoes, onion, bell peppers, jalapeños and select cheeses. Served with tortilla chips, homemade salsa and sour cream. Substitute side of fries or onion rings (extra).

Quesadillas Cajun Chicken | Shrimp | Grilled Steak Black Bean | Shrimp and Crab Enchilada

Fish Tacos or Pork Tacos Beans and rice, white cheddar, salsa, sour cream and flour tortillas.

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Guacamole • X-tra sour cream • X-tra cheese • Bacon

Kids Menu

Served with fries. Pita Pizza | Popcorn Chicken | Grilled Cheese on Baguette Noodle Head: Marinara or Butter Sauce | Cheese Quesadilla

Something For the Pup

Half-Pound Burger Served in a Take Home Doggie Bowl

SAMPLE MENU

All Items and Prices are Subject to Change.



SEASONAL HOURS Monday - Saturday 11 am - 9 pm Sunday: 11 am - 4 pm

Dinner Reservations Accepted Pet-Friendly • Beer Garden All Locally Brewed Beer

- > Winner of 8 World Beer Championship Medals
- > Streetscape Dining at the Coolest Brew Pub on the Outer Banks!
- > Known For Awesome Burgers & Fresh Local Seafood
- > T-Shirts And Swag Available Online
- > "Delightful and Affordable" The Washington Post
- > "Culinary Magic" The New York Daily News

DINNER SPECIAL: SAVE \$2 ON FISH 'N CHIPS AFTER 4PM DAILY! CLIP COUPON FROM VISITORS GUIDE MAGAZINE OR GO GUIDE COUPON BOOK OR REDEEM OFFER VIA OUTERBANKS.COM