Appetizers
Calamari ........................................ 11.00
Lightly Fried, With Shredded Parmesan, Served With Sweet Thai Chili.
Chef’s Soup .............................................. Bowl 8.00
Chili ......................................... Cup 4.75 / Bowl 8.00
Hush Puppies ............................................. 9.00
Homemade, Lightly Fried and Served with Honey Butter.
Nachos ..................................................... 13.00
Add Chicken, Pulled Pork or Chili…. $5
Mozzarella Cheese Sticks ......................... 8.00
Crab Dip .................................................... 12.00
Coconut Shrimp ........................................ 10.00
Lightly Fried, Served With Coconut Rum Sauce.
12 Boneless Wings .................................... 11.00
Jumbo Wings (“Best Wings OBX”) 10 Wings... 15.00
BBQ, Hot, Mild, Jerk, Old Bay, Mango Habanero, Sweet Thai Chili, or Garlic Butter and Parmesan Cheese.
Blackened Tuna Bites ......................... 12.00
Fresh Seared Tuna, Cooked to a Medium Rare, With House Remoulade.
Garlic Clams ............................................. 15.00
Sauteed in a White Butter Garlic Sauce, With Parmesan Bread.
Belgian White Mussels ......................... 15.00
Sauteed in White Belgian Beer, Spinach & Butter Garlic Cream Sauce, With Parmesan Bread.
Beer Batter Onion Rings ....................... 10.00
Salads
Dressing Choices are Ranch, Blue Cheese, Caesar, 1000 Island, Honey Mustard, Oil & Vinegar, Balsamic or Raspberry Vinaigrette.
Blackened Mahi Salad ......................... 17.00
Romaine, Quinoa Fries, Cheddar, Black Olive, Tomato, Roasted Red Peppers, Guacamole and Tortilla Chips Served With Housemade Ranch.
“Summer Salad” ................................. 12.00
Spinach, Pickled Red Onion, Seasoned Sunflower Seeds, Goat Cheese, Grape Tomato and Housemade Lemon Vinaigrette.
“The Greek” ................................. 17.00
“Classic Caesar” Small 6.00 Large 10.00
Romaine, Garlic Croutons, Bacon & Parmesan Cheese.
“Garden Salad” Small 6.00 Large 10.00
Romaine, Tomatoes, Onion, Cucumber, Croutons and Cheddar Cheese.
*Add Grilled or Blackened Tuna... $11.00… Crab Cake... $12.00
Grilled Chicken Breast… $6.00… Fried Oysters… $8.00
Blackened Mahi… $8.00… Shrimp… $7.00
Steamers
Middle Neck Clams ......................... 1/2 Doz. 7 1 Doz. 13
Mussels ........................................ 1 Lb. 11.00
Snow Crab Legs ........................................ Market Price
Oysters ........................................ Market Price
Peel-N-Eat Shrimp ......................... 1/2 Lb. 11.00 1 Lb. 21.00
Sampler #1 ........................................... 30.00
1/2 Lb. Shrimp, 1 Cluster Crab Legs, 1 Doz. Clams.
Sampler #2 ........................................... 20.00
1/2 Lb. Shrimp, 3 Clams, 3 Oysters.
Chef’s Sampler ....................................... 60.00
1 Lb. Shrimp, 2 Clusters Crab Legs, 1 Lb. Mussels, 1 Doz. Clams.
(No Substitutions.)
Burgers
All Burgers Come With Lettuce and Tomato and Fries
Burger With Your Choice of Cheese. .......................... 12.00
The Traditional ........................................ 12.00
Chesapeake ........................................... 16.00
Topped With Housemade Crab Dip and Crispy Old Bay Bacon.
The Fun Guy ........................................... 13.00
Smothered in Mushrooms, Swiss & Sundog’s Steak Sauce.
The Bacon Bleu ........................................ 14.00
Blue Cheese Curdles, Bacon, Fried Pickled Red Onions, Horseadish Mayo.
The Cowboy ........................................... 13.00
Burger, Bacon, Cheddar, Texas BBQ, Topped With an Onion Ring.
Pepper Jack, Bacon, and Sliced Avocado.
Vegetable/Black Bean .......................... 12.00
Morning Star Black Bean Burger Topped With Cheese, Pickled Red Onion and Balsamic Aioli.
California ........................................... 15.00
Chili, Cole Slaw, Yellow Mustard, Shaved Red Onion.
Enrées
Crab Cakes ........................................ 24.00
Two Jumbo Lump Crab Cakes Over Rice Pilaf and Topped With a Warm Corn Salsa and Fried Leeks.
Shrimp N’ Grits .................................. 20.00
St Louis Ribs–1/2 Rack.......................... 16.00
St Louis Ribs–Full Rack .......................... 24.00
Dry Rubbed and Slow Cooked Then Grilled. Topped With Sweet & Spicy BBQ Sauce. Served With Choice of Two Sides.
Pulled Pork Tacos ................................ 15.00
Two Soft Shell Tacos Filled With NC Pulled Pork, Fried Pickled Red Onions, Cole Slaw, Lettuce, Tomato and Sour Cream.
Add a Third Taco ................................... 3.00
BEEF BRISKET ..................................... 22.00
Two Slices of Thick Cut, Slow-Roasted Brisket, Cole Slaw and Fries.
Chicken Tender Platter ....................... 13.00
Cole Slaw and Fries.
Jambalaya ........................................... 20.00
New Orleans Style, Shrimp and Andouille Sausage.
Fried Shrimp ......................................... 19.00
Parm’s Breaded and Lightly Fried. Cole Slaw and Fries.
Fish & Chips .......................................... 18.00
House Beer Battered Rockfish Served With Cole Slaw and Old Bay Fries.
Fish Burrito ........................................... 18.00
Twelve Inch Spinach Tortilla, Blackened Rockfish, Saffron Rice, Pico De Gallo Finished With Queso Cheese and Sour Cream.
Pulled Pork Mac N’ Cheese .................... 18.00
Slow Roasted NC Style Pork, House Baked Mac N’ Cheese, Topped With Fried Pickled Red Onions and Garlic Bread Crumbs.
Duck Sandwich ....................................... 17.00
Thin Sliced, Topped With Carmalized Onions, Melted Provolone, Crispy Duck Skin and Horseadish Mayo With a Side of Goat and Blue Cheese Mac and Cheese.
Fish Tacos ........................................... 19.00
Blackened Mahi, Jasmine Rice, Saffron Rice, Fried Pickled Red Beans and Sour Sour Honey-Lime Cream Served With Flour Tortillas.
Fried Oysters ........................................ 23.00
Cornmeal Dusted and Lightly Fried With Cole Slaw and Fries.
Yellowfin Tuna ....................................... Market Price
Seasoned Grilled Tuna Over Goat Cheese Grits Topped With a Butter Bean Succotash.

SAMPLE MENU
All Items and Prices Are Subject to Change.
Check Facebook or our website for updated menu and prices.

We’re open until 2am during the summer season (June 1st – Sept. 1st) with live entertainment weekly.
We are open year-round and offer MLB, NFL, NBA and NHL games on our 13 large flat panel TV’s and jumbo projection TV.
Sundogs has something for everyone!