**Nags Head Traditions**

**“The Whaler”**
A WHALE OF A BREAKFAST!
2 Eggs Fried or Scrambled with Bacon or Sausage Patties, Hash Browns or Grits and your choice of Hotcakes, Toast or Biscuit. 8.99

**“The Dolphin”**
NOT FOR THE TIMID APPETITE!
2 Eggs Fried or Scrambled with Hash Browns or Grits and your choice of Hotcakes, Toast or Biscuit. 6.29

**The Dunes’ Specials**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Country Ham Platter</strong></td>
<td>Center-Cut, Salt-Cured Ham with 2 Eggs, Fried or Scrambled with Hash Browns or Grits and your choice of Hotcakes, Toast or Biscuit. 11.99</td>
<td></td>
</tr>
<tr>
<td><strong>Poached Eggs</strong></td>
<td>2 eggs served with your choice of English Muffin, Toast, Biscuit or Hotcakes, and Hash Browns or Grits. 6.99</td>
<td></td>
</tr>
<tr>
<td><strong>Pork Scrapple</strong></td>
<td>6 oz. Pork Scrapple with 2 Eggs Fried or Scrambled, Hash Browns or Grits and your choice of Hotcakes, Toast or Biscuit. 10.99</td>
<td></td>
</tr>
<tr>
<td><strong>Country Sausage N’ Gravy</strong></td>
<td>Served on Toast or Biscuit with your choice of Hash Browns or Grits. 7.59</td>
<td></td>
</tr>
<tr>
<td><strong>Creamed Chipped Beef</strong></td>
<td>Served on Toast or Biscuit with Hash Browns or Grits. 5.99</td>
<td></td>
</tr>
<tr>
<td><strong>Steak &amp; Eggs</strong></td>
<td>7 oz. Rib-eye Steak, 2 Eggs Fried or Scrambled with Hash Browns or Grits and your choice of Hotcakes, Toast or Biscuit. 13.99</td>
<td></td>
</tr>
<tr>
<td><strong>Corned Beef Hash</strong></td>
<td>2 Eggs Fried or Scrambled with Hash Browns or Grits and your choice of Hotcakes, Toast or Biscuit. 10.99</td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp &amp; Grits</strong></td>
<td>Our famous Grits topped with Bacon, Green Onions, Sausage Gravy and Smothered Shrimp served with Toast or Biscuit. 9.99</td>
<td></td>
</tr>
</tbody>
</table>

**Waffles**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Belgian Waffle</strong></td>
<td>Homemade Golden, Crisp Waffle 5.99</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Add Blueberries, Pecans, Chocolate Chips or Peanut Butter Chips. 1.99</td>
<td></td>
</tr>
<tr>
<td><strong>Belgian Waffle Platter</strong></td>
<td>Homemade Waffle with 2 Eggs, Fried or Scrambled and 2 Pieces of Bacon 8.99</td>
<td></td>
</tr>
<tr>
<td><strong>Buttermilk Hotcakes</strong></td>
<td>3 Large Hotcakes served with Syrup 5.99</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Add Blueberries, Pecans, Chocolate Chips or Peanut Butter Chips. 1.99</td>
<td></td>
</tr>
<tr>
<td><strong>French Toast</strong></td>
<td>3 Slices of Texas Toast, Grilled Golden and Dusted with Powdered Sugar 5.99</td>
<td></td>
</tr>
<tr>
<td><strong>French Toast Platter</strong></td>
<td>3 Slices of French Toast with 2 Eggs, Fried or Scrambled and 2 Pieces of Bacon. 8.99</td>
<td></td>
</tr>
</tbody>
</table>

**Specialty Omelettes**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Create Your Own Omelette</strong></td>
<td>We start you off with a Three Egg Omelette 6.29 Egg Whites or Egg Beaters add 1.99 Add any Item: Tomato, Asparagus, Onion, Green Pepper or Mushrooms .99 each Ham, Bacon, Sausage or Cheese 1.29 each</td>
<td></td>
</tr>
<tr>
<td><strong>Crab &amp; Jack Omelette</strong></td>
<td>Crabmeat and Monterey Jack Cheese. 13.99 You can only find a crab omelette like this on the coast!</td>
<td></td>
</tr>
<tr>
<td><strong>Farmer’s Omelette</strong></td>
<td>Ham, Bacon, Sausage and Cheese. 11.99</td>
<td></td>
</tr>
<tr>
<td><strong>Western Omelette</strong></td>
<td>Ham, Tomato, Green Peppers and Onions. 9.99</td>
<td></td>
</tr>
<tr>
<td><strong>Greek Omelette</strong></td>
<td>Tomato, Spinach and Feta Cheese. 9.99</td>
<td></td>
</tr>
</tbody>
</table>

**Popeye Omelette**

Spinach, Bacon, Onions and Monterey Jack Cheese. 10.99

**Veggie Omelette**

Mushrooms, Green Peppers, Onions and Tomatoes. 9.99

**All Omelettes are served with Hash Browns or Grits and your choice of Hotcakes, Toast or Biscuit.**

- Consumer advisory - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Specialty Drinks

Sunrise Mimosa
Sparkling Wine &
Florida Orange Juice $5.99

Bellini
Sparkling Wine &
Fresh Peach Purée $5.99

Bloody Mary
Need we say more!
Custom blended by us! $5.99

Orange Crush
Fresh-Squeezed Orange Juice
with Vodka and Triple Sec $6.99

Small Breakfast Plates

*Egg & Cheese Sandwich
Mini Cheese Omelette
or Bread or Biscuit. $3.99

Traditional BLT Sandwich
Always a favorite. Served with your choice of Hash Browns or Grits. $7.99

Grilled Cheese & Bacon
Your choice of cheese on Texas Toast. Served with Hash Browns or Grits. $7.99

Sausage or Bacon Biscuit
Our Homemade Buttermilk Biscuit with your choice of Sausage or Bacon. $2.99

City Ham Biscuit
Sugar Cured Ham in a Homemade Buttermilk Biscuit. $3.59

Country Ham Biscuit
Old-Fashioned NC Salty Ham in a Homemade Buttermilk Biscuit. $4.59

*Eggs n’ Toast
2 Eggs, Fried or Scrambled, with 2 Slices of Toast. $3.99

*Eggs n’ Hotcakes
2 Eggs, Fried or Scrambled, with 2 Buttermilk Hotcakes. $5.49

Oatmeal n’ Topping
Creamy Oatmeal with Raisins, Brown Sugar and Milk. $4.99

Award Winning Breakfast and Fresh Fruit Bar
(Served Weekends, Spring & Fall. Served Daily in Summer)

Any sharing of the Breakfast and Fresh Fruit Bar will result in an additional buffet charge.

Just for Kids

*Sandfiddler
1 Egg Scrambled with 1 Buttermilk Hotcake. $2.99

*Breakfast & Fresh Fruit Bar
Children ages 4 & Under $2.99
Parents must accompany all children.

Silver Dollar Hotcakes
4 Small Buttermilk Hotcakes. $4.99
Add Chocolate Chips or Peanut Butter Chips. $1.99

Breakfast Sides & Beverages

Grits $1.99 | Bagel & Cream Cheese $2.29 | Toast (2 slices) $1.79 | English Muffin $1.99 | Homemade Biscuit $1.99
French Toast (1 slice) $2.29 | Fried Egg $1.99 | Hash Browns $1.99 | Oatmeal $2.99 | Creamed Chipped Beef $4.99
Scapple $4.99 | Bacon (3) or Sausage Patties (2) $2.99 | Sausage Links (2) $2.49 | Sausage Gravy $3.99 | Sugar Cured Ham $2.99

Hormel Foods

Coffee Wilkins Bottomless Cup $2.49
Hot Tea Lipton Assorted $2.49
Hot Chocolate $2.49

Freshly Brewed Iced Tea Free Refills $2.49
Soft Drinks Free Refills $2.49
Milk or Chocolate Milk $2.49

Assorted Juices
Florida Orange Juice, Ruby Red Grapefruit, V8®, Apple, Tomato, Cranberry $1.99

* Consumer advisory - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. *

The Pritchard Family would like to Thank You for Your Loyal Patronage Since 1983!
WE INVITE YOU TO COME BACK AND JOIN US FOR DINNER.
TO START

Crispy Calamari
Buttermilk soaked calamari flash fried with zucchini spears and pepperoncini pieces, served with a Texas Pete aioli and warm marinara. 9.99

Drunk Jerk Chicken Wings
Fresh chicken wings marinated in beer and jerk, baked in the oven and flame grilled, and finished with sweet and spicy wing sauce. Six Wings 7.99 | Twelve Wings 11.99

Shrimp & Crab Dip
Fresh shrimp and crabmeat, cream cheese, sherry, and Monterey Jack and Parmesan cheeses served warm with french baguette and flour tortillas. 11.99

Dune’s Onion Rings
Freshly sliced onions dipped in homemade beer batter, flash fried, and served with horseradish ranch. 7.99

Buffalo Shrimp
Large shrimp hand battered, flash fried, tossed in buffalo sauce, and served with blue cheese dressing. 9.99

Fried Dill Pickle Chips & Jalapeños
Buttermilk soaked dill pickle chips and sliced jalapeños, coated in seasoned flour and flash fried, served with ranch dressing. 8.99

FROM THE STEAMER

Steamed Spiced Shrimp 1/2 lb. 10.99 | 1 lb. 19.99

Steamed Snow Crab Legs 1/2 lb. 10.99 | 1 lb. 19.99

Steamed Combo
1/2 lb. Spiced Shrimp and 1/2 lb. Snow Crab Legs 19.99

HOMEMADE SOUPS

Hatteras Clam Chowder
Loaded with clams, bacon, onions, carrots, celery and potatoes, simmered in a clear broth. Cup 5.99 | Bowl 7.99

She Crab Soup

FROM THE GARDEN

DRESSING: Blue Cheese, Ranch, 1000 Island, Balsamic Vinaigrette, Red Wine & Feta Vinaigrette, Italian, Honey Mustard and French

Garden Salad
A blend of artisan lettuce topped with fresh cucumbers, shredded carrots, red onion, sliced tomatoes, and croutons. 6.99

The Dunes’ Wedge
A wedge of iceberg lettuce topped with hardwood smoked chopped bacon, diced tomatoes, crumbled blue cheese, and crispy onions, finished with blue cheese dressing. 8.99

Tuscan Caesar Salad
Fresh chopped romaine hearts, tossed in a house made Caesar dressing, shredded Parmesan cheese and croutons. 7.99

Signature Spinach Salad
Fresh baby spinach topped with toasted almonds, chopped bacon, strawberries, mushrooms and hard boiled eggs, complemented with a delicious maple balsamic. 9.99

ADD A PROTEIN TO YOUR SALAD

Chicken 6.00 | Fresh Catch 9.00 | Shrimp 7.00 | Fried Oysters 8.00
### SOUTHERN SPECIALTIES
Straight from the heart of our kitchen to your table.

<table>
<thead>
<tr>
<th>Shrimp &amp; Grits</th>
<th>Eastern North Carolina BBQ</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan seared large shrimp, bell peppers, green onion, mushrooms, and bacon, served over homemade cheese grits and finished with a pan gravy. 22.99</td>
<td>Hickory smoked pulled pork shoulder, in a homemade vinegar based barbecue sauce, served with fresh made cole slaw and french fries. 15.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken &amp; Waffles</th>
<th>Southern Fried Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>A homestyle favorite! Fresh chicken tenders dusted in our house breading, golden fried, served over a warm fluffy Belgium waffle with bourbon maple glaze. 16.99</td>
<td>Our secret recipe, 1/2 fresh breaded chicken fried golden brown, served with baked potato and cole slaw. 15.99</td>
</tr>
</tbody>
</table>

### STEAKS & CHICKEN
All entrées are served with Dunes’ famous hush puppies and your choice of two sides:
Fresh Baked Potato, French Fries, Fresh Baked Sweet Potato, Cheese Grits, Cole Slaw, Rice Pilaf, or Seasonal Vegetables

**SUBSTITUTE A HOUSE SALAD FOR 3.49**

<table>
<thead>
<tr>
<th>Hand Cut 14 oz. Ribeye</th>
<th>Center Cut 8oz Sirloin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flame grilled fresh ribeye steak cooked to order and seasoned to perfection. 25.99</td>
<td>Lightly marbled center cut steak cooked to order and seasoned to perfection. 21.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Seven Sisters Platter</th>
<th>Hickory Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eight ounce chicken breast, lightly breaded and flash fried or flame grilled, topped with sautéed button mushrooms, sweet onions, and shredded Monterey Jack cheese. 17.99</td>
<td>Chargrilled marinated chicken breast topped with homemade sweet and smoky barbecue sauce, sliced ham, cheddar and Monterey Jack cheeses. 17.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hand Breaded Chicken Tenders</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh chicken tenders soaked in buttermilk and hand battered in Dunes’ special seasoned flour. 15.99</td>
<td></td>
</tr>
</tbody>
</table>

### PASTA CREATIONS
All pasta entrées are served with a garden salad and Parmesan garlic toast.

<table>
<thead>
<tr>
<th>Fresh Seafood Alfredo</th>
<th>Mediterranean Shrimp Scampi</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan seared large shrimp, fresh Atlantic scallops and crabmeat, tossed in a homemade Parmesan cream sauce with cavatelli pasta. 26.99</td>
<td>Large shrimp pan seared with capers, tomatoes, minced garlic, white wine and butter, tossed with angel hair pasta. 22.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Traditional Homemade Spaghetti</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh ground chuck, bell peppers, onions, and button mushrooms, simmered with crushed tomatoes and served over spaghetti. 14.99</td>
<td></td>
</tr>
</tbody>
</table>
TRADITIONAL OUTER BANKS SEAFOOD

All entrées are served with Dunes’ famous hush puppies and your choice of two sides:
Fresh Baked Potato, French Fries, Fresh Baked Sweet Potato, Cheese Grits,
Cole Slaw, Rice Pilaf, or Seasonal Vegetables

SUBSTITUTE A HOUSE SALAD FOR 3.49

Pick Your Catch
Popcorn Shrimp, Clam Strips, Flounder, Shrimp, Crab Cake, Oysters
We respectfully request all item be served all fried or all broiled. Each seafood selection needs to be a different selection.

Choice of 2 | 22.99 or Choice of 3 | 25.99

<table>
<thead>
<tr>
<th>Outer Banks Shrimp</th>
<th>Fried Oysters</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large shrimp lightly battered and flash fried or broiled. 19.99</td>
<td>Select oysters, lightly dusted in our special seafood breading and perfectly fried, served with homemade tartar or cocktail sauce. 21.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>North Carolina Flounder</th>
<th>Grilled Fish Tacos</th>
</tr>
</thead>
<tbody>
<tr>
<td>Locally caught premium Atlantic flounder, lightly battered and flash fried or broiled, served with homemade tartar or cocktail sauce. 22.99</td>
<td>Catch of the Day, dusted in jerk seasonings, grilled and served on warm flour tortillas with cabbage, shredded cheese, green onions, fresh pico de gallo, and chili lime sour cream. Served with traditional rice and black beans. 17.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fried Bounty of the Sea</th>
<th>Atlantic Sea Scallops</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh NC Flounder fillet, large shrimp, premium scallops, select oysters and a homemade crab cake. 30.99</td>
<td>Premium grade large sea scallops, served lightly breaded and flash fried or pan seared. 30.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Homemade Crab Cakes</th>
<th>Broiled Bounty of the Sea</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crab cakes made from a tasteful blend of jumbo lump crabmeat and spices (our secret recipe) served flash fried or broiled. Two Crab Cakes 26.99</td>
<td>Fresh NC Flounder fillet, large shrimp, premium scallops, and a generous portion of lump crabmeat. 29.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Clam Strips</th>
<th>Popcorn Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Atlantic clam strips, lightly battered and flash fried, served with homemade tartar or cocktail sauce. 17.99</td>
<td>A huge portion of fresh baby shrimp lightly battered and flash fried. Tiny morsels of seafood bliss. 29.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Davis’ Seafood Trio</th>
<th>Seafood Norfolk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large shrimp, scallops, and oysters lightly battered and flash fried, served with homemade tartar or cocktail sauce. 22.99</td>
<td>Large shrimp, plump and juicy scallops, and crabmeat lightly sautéed in our own garlic sherry wine sauce. 28.99</td>
</tr>
</tbody>
</table>

The Dunes proudly utilizes sustainable products sourced locally and regionally whenever possible in our support of North Carolina farmers, fishermen and purveyors. We would like to recognize Etheridge Seafood, O’Neal’s Seafood Market, Fresh Catch, The Captains’ Oysters, and Kevin O’Neal (softshells) for supplying our local seafood. Additionally, we work with Jennette Brothers, Greenleaf Farms, Hickory Cross Poultry, The Lost Colony Brewery and many other local and regional suppliers to bring diners the best of North Carolina.

The Pritchard Family would like to Thank You for Your Loyal Patronage Since 1983!

WE INVITE YOU TO COME BACK AND JOIN US FOR BREAKFAST.
SANDWICHES & BURGERS
All sandwiches are served with french fries.

The Dunes' Burger
Fresh ground chuck, flame grilled, and then,
topped with lettuce and sliced tomato
on a toasted bun. 9.99
Add cheese for 1.00

Grilled Chicken Sandwich
Chargrilled marinated chicken breast topped with
lettuce and tomato on a toasted bun. 13.99
Add cheese for 1.00

Crab Cake Sandwich
Handmade crab cake either flash fried or broiled on a toasted bun
with lettuce, tomato, and tartar sauce. 17.99

KIDS MENU
All kid's meals served with french fries or applesauce.
Children 10 and under

Chicken Fingers
3 hand breaded chicken tenders, lightly battered, and flash fried. 7.99

Kids Hamburger
Fresh ground, flame grilled and served on a toasted bun. 7.99
Add American cheese for 1.00

Grilled Cheese
Sliced American cheese and toasted white bread. 5.99

Kraft Mac N' Cheese 6.99

Kids Spaghetti With Meat Sauce
A heaping bowl of homemade spaghetti and meat sauce
served with fresh made garlic bread. 7.99

Kids Cheese Pizza
7" fresh baked cheese pizza. 6.99

Popcorn Shrimp
A kids' portion of our famous popcorn shrimp. 8.99

*PLEASE NOTE*
Consuming shellfish and raw or undercooked meats may increase the risk of food borne illness.
Certain items may contain shell fragments or other harmful components not in our control.
DRAFT BEERS

Hatteras Red 6.00
Lost Colony Brewery • Stumpy Point, NC

Shotgun Betty Hefeweizen Ale 6.00
Lone Rider Brewing Company • Raleigh, NC

Kitty Hawk Blonde 6.00
Lost Colony Brewery • Stumpy Point, NC

Sam Adams Summer Ale 5.00
Boston Beer Company • Jamaica Plain, MA

Nags Head IPA 6.00
Lost Colony Brewery • Stumpy Point, NC

Foot Hills Hoppyum IPA 6.00
Foothills Brewing • Winston Salem, NC

Uncle Ricks Pilsner 6.00
Wicked Weed Brewery • Asheville, NC

Yuengling Lager 4.00
Yuengling Brewery • Pottsville, PA

Hazy Little Thing IPA 6.00
Sierra Nevada • Asheville, NC

Wild Weekend Lager 6.00
Billy Beer • Greenville NC

BOTTLED BEERS

Budweiser 3.50

Heineken 4.50

Bud Light 3.50

Hibiscus Hard Lemonade

Miller Lite 3.50

Devils Backbone 6.00

Michelob Ultra 4.00

Bold Rock Hard Apple Cider

Corona Extra 4.50

Blue Ridge Mountains 6.00

Coors Light 3.50

HOUSE WINES

Canyon Road 6.00 | glass
Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir;
Merlot, Cabernet Sauvignon, White Zinfandel

WHITE WINES

Caposaldo Pinot Grigio 7|24
Veneto, Italy

Chloe 8|28
Central Coast, CA

Crème de Lys Chardonnay 8|28
Sonoma, CA

Chateau St Jean Pinot Noir 7|24
Sonoma, CA

Virginia Dare Chardonnay 38
Russian River Valley, CA

Ruta 22 Malbec 8|30
Mendoza, Argentina

Quilt Chardonnay 55
Napa Valley CA

Sterling Vintner’s Collection Merlot 9|30
Napa Valley, CA

Matua Sauvignon Blanc 7|24
Marlborough, New Zealand

Rodney Strong Cabernet Sauvignon 10|38
Sonoma, CA

Fetzer Reisling 7|24
Mendocino, CA

Frei Brothers Cabernet Sauvignon 48
Sonoma, CA

Twin Vines Vinho Verde 8|28
Portugal

Manteo Cabernet Blend 42
Dry Creek Valley, CA