LUNCH ENTRÉES
Substitute onion rings or mac & cheese as your side, add $2.
Fish Tacos 15
Seasoned mahi served on flour tortillas (2) with lettuce, pico de gallo & our cilantro cream. Served with house chips & salsa. Additional taco $2.
Trawl Boat Platter 20
Broiled shrimp, scallops and crab cake with your choice of broccoli salad, pasta salad, vegetable or fries.
Coconut Shrimp Platter 16
Beer battered, coconut dipped, crispy fried shrimp. Served with a sweet chili cucumber cream and your choice of broccoli, salad or pasta.

DINNER SAMPLE MENU ITEMS
Outer Banks Shrimp 20
Broiled or fried.
Coconut Style Shrimp 22
Served with our sweet chili cucumber cream.
Fried Oysters 11
Coastal Carolinians.
Twin Soft Shell Crabs 23
Two fried soft crabs from DBK waters, body & legs, nothing removed, (when available). Add fried crab $4.
Pamlico Flounder 24
Caught from the Pamlico Sound, a filet of flaky white flounder. Recommended fried.
Fresh Wanchese Sea Scallops 28
Broiled or fried.
Oregon Inlet Tuna 21
Marinated with roasted garlic and spices.
-Teriyaki Ginger Glazed 22
-Blackened with Cajun spices 23
Waterfront Style Scallops mkt
Tender sea scallops broiled in lemon butter and white wine, topped with a lump crab and fontina cheese crust.
Crab Cakes 26
Two 4oz cakes packed with local lump crab, served blackened, fried or broiled and accompanied by a roasted red pepper remoulade.
Trawl Boat 23
Shrimp, scallops and a crab cake broiled till golden, (no substitutions please).
Fried Seafood Trio 24
Fresh shrimp, scallops, and oysters (no substitutions please).

STEAMED UP
Crab Legs 24
One pound of alaskan snow crab legs with drawn butter.
Peel & Eat Shrimp 21
One pound steamed plain or with old bay seasoning.
Steamed Combo 25
Make your own menu
Pick two different items below to create your own plate.
- Shrimp * fried oysters * crab cake * fried soft shell crab (substitute NC flounder or scallops for 3.00)

LAND LOVERS
Filet “3 ways” 26
A petite 6 oz /choice filet mignon prepared one of three ways: if ordered with no bread.
- Chargrilled
- Fontina & gorgonzola crusted with apple bacon crumbles
- Finished with jumbo lump crab & hollandaise
New York Strip 25
Butcher block angus reserve (top 3%) topped with blue cheese butter and fried onion.
Chicken Fontina 19
Grilled chicken breast topped with crispy apple bacon, fontina cheese & sun-dried tomato cream sauce.