# DRAFT BEER

Check the blackboard for today’s selections.

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## WINE BY THE GLASS

### Sparklers
- **Mio Sparkling Sake** (Japan) - $10/300ml
- **Zardetto Prosecco Private Cuvee** (Veneto, Italy) - $5/187ml
- **Codordiu Cava Brut** (Spain) - $5/187ml
- **Chandon Brut Classico** (Napa, CA) - $9/187ml
- **Blanc de Bleu** (CA) - $9/187ml
- **Mumm Napa Brut** (Napa, CA) - $12/187ml
- **Pommery POP** (Champagne, France) - $17/187ml
- **Allure Moscato** – white, Rose, or Peach (CA) - $6/187ml
- **Saracco Moscato di Asti** (Italy) - $12/375ml

### Whites
- **Cap Cette Picpoul de Pinet** (Languedoc, France) - 6oz $6 / btl $16
- **Ziobaffa Pinot Grigio** (Puglia, Italy) - $7 / $19
- **Los Dos – Muscat/Chardonnay** (Campania, Italy) - 6oz $6 / btl $13
- **L-oiseau d’Or Mucadet** (Loire, France) - 6oz $6 / btl $14
- **Bonterra Organic Sauvignon Blanc** (Mendocino, CA) - $7 / $17
- **Bonterra Organic Viognier** (Mendocino, CA) - $7 / $17
- **Bonterra Organic Chardonnay** (Mendocino, CA) - $7 / $17
- **Simmonet-Febvre Chablis** (Burgundy, France) - $9 / $25
- **Starry Night Russian River Chardonnay** (Sonoma, CA) - $8 / $22

### Rose
- **Sanctuary Vineyards Wildflower Rose** (Curriluck, NC) - 6oz $6 / btl $16

### Reds
- **Cardwell Hills Pinot Noir** (Willamette, OR) - 6oz $10 / btl $30
- **Louis Latour Gamay** (Burgundy, France) - 6oz $7 / btl $18
- **Eikeboom Pinotage** (Western Cape South Africa) - 6oz $9 / btl $25
- **J Lohr Merlot ’11** (Paso Robles, CA) - 6oz $8 / btl $22
- **Trifula (Barbera/Nebbiolo)** (Piedmonte, Italy) - 6oz $6 / btl $16
- **Starry Night Zinfandel Nervo Sta. Vineyard** (Alexander Valley, CA) - 6oz $10 / btl $36
- **1221 Cabernet Sauvignon** (Sonoma, CA) - 6oz $9 / btl $26

Selection of Port, Sherry, and full bar also available.

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We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price – no corkage fee!

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1 Ocean Blvd, Southern Shores, NC 27949
252-480-0023
www.coastalprovisionsOBX.com
### Lunch Menu
Daily 11am-5pm

**DELI FAVORITES** with French Fries (sub Sweet Potato Fries $1.00)

- **Country Ham** $8.99
  - The Real Deal – from Smithfield NC; slow cooked in our kitchen and shaved thin with honey mustard on ciabatta

- **House Roast Beef & Cheddar** $9.99
  - Our own prime roast beef perfectly slow cooked and sliced thin on ciabatta with aged cheddar, vine ripe tomato, aioli & arugula

- **Roast Turkey & Brie** $8.99
  - Our house roasted turkey breast shaved thin on ciabatta with double crème Brie, honey mustard, lettuce and wine rape tomato

- **Maple Bourbon Ham and Swiss** $9.99
  - Our maple bourbon glazed smoked ham, swiss cheese, lettuce and wine rape tomato with dijon mustard on ciabatta

- **Tomato Mozzarella** $8.99
  - Vine ripe tomatoes and our handmade fresh mozzarella with basil pesto on ciabatta with aioli & balsamic vinaigrette

- **Ultimate Brie LT** $8.99
  - Double crème brie, thick sliced peppered bacon and wine rape tomato with leaf lettuce and mayo on ciabatta

- **The Salumeria** $8.99
  - Cappicola, Genoa & Mortadella with provolone, hot pepper relish, lettuce, tomato, balsamic vinaigrette on a ciabatta

**HOT SANDWICHES** with French Fries

- **CPM Crab Cakes Sandwich** $13.99
  - Our Award-winning ‘Best on the Beach’ crab cakes with lettuce, tomato, & our remoulade sauce on a soft roll.

- **Pork Belly Pastrami Sandwich** $10.99
  - Our BBQ Award-Winning Pork Belly Pastrami with swiss cheese, dijon and pickle slices on soft pretzel roll

- **Carolina BBQ Sandwich** $8.99
  - Eastern style pulled pork with our bluegrass slaw on a soft roll.

- **La Playa Grilled Chicken Wrap** $9.99
  - Grilled chicken breast with jack cheese, lettuce, tomato, chilli lime mayo and guacamole.

**TACOS**

- **Fish Tacos (2)** $8.99
  - Today’s local catch, with jicama slaw, mango salsa & chilli lime mayo on corn tortillas GF

- **Sesame Tuna Tacos (2)** $8.99
  - Sesame crusted seared tuna bites with nappa, snow pea and pickled ginger slaw, & wasabi mustard on flour Tortillas

- **Greentail Shrimp Tacos (2)** $8.99
  - Greentailed local shrimp with jicama slaw, roasted corn & tomato salsa, chilli lime mayo on corn tortillas GF

- **Oyster Po’Boy Tacos (2)** $10.99
  - Crispy fried oysters, lettuce, tomato, old bay tartar sauce on flour tortillas

**SALADS**

- **Caesar Salad** with garlic toast croutons $5.99
- **Howard’s Craving** $8.99
  - Grilled chicken, fresh mozzarella, & tomatoes on arugula with balsamic vinaigrette GF

- **Salad Caprese** $8.99
  - Our house made fresh mozzarella, tomatoes & arugula with balsamic vinaigrette GF

- **Triple B Salad** $8.99
  - Beets, Brussel, & Blue Cheese with Spiced Walnuts over mixed greens with Balsamic GF

*Ask your server for details on adding a protein to your salad

### OYSTERS & MORE

- **Oysters on the Half** $market
  - Serve on the half with cocktail sauce & hog island mignonette. See the chalkboard for today’s selections. GF

- **Oysters Rockefeller** $12.99
  - Half dozen broiled on the half with fresh spinach, peppered bacon, Blue Cheese and White Wine Cream Sauce.

- **Blue Crab Cocktail** $15.99
  - Jumbo lump crab tossed with our special dijon sauce topped with guacamole and pico, served with fresh tortilla chips GF

**STEAMED**

- **Steamed Spiced Shrimp** $15.99
  - One-pound Local Shrimp steamed with old bay seasoning served with cocktail sauce GF

- **Snow Crab** $15.99
  - One pound of snow crab clusters served with drawn butter GF

- **King Crab** $25.99
  - One pound of king crab legs served with drawn butter GF

- **Steamed Clams** $9.99
  - One dozen middleneck clams steamed in wine & garlic butter, grilled ciabatta slices (GF without)

- **Steamed Mussels** $9.99
  - One and a half dozen prince edward island mussels steamed in wine & garlic butter, grilled ciabatta (GF without)

**FRIED**

- **Crab Bites & Chips** $14.99
  - Our Award-winning crab cakes in bite size served with remoulade sauce & fries.

- **Fish & Chips** $9.99
  - Beer battered wahoo with our seasoned fries and our special cocktail mayo.

- **Shrimp & Chips** $12.99
  - Lightly dusted shrimp with our seasoned fries and our special cocktail mayo. GF

- **Fried Oysters** $11.99
  - Crisp shucked oysters served with tartar sauce and fries GF

**KID STUFF**

- **Fish Sticks w/Fries** $5.99
- **Chicken Fingers w/Fries** $5.99
- **Grilled Cheese w/Fries** $4.99

**SIDES**

- **Basket o Fries** $2.99
- **Sweet Potato Fries** $3.99
- **Hushpuppies w/Honey Butter** $3.99
- **Bluegrass Mustard Slaw GF** $1.50
- **Red Bliss Potato Salad GF** $1.50

*Consuming raw or undercooked meats, seafood and shellfish may increase the risk of foodborne illness. GF = gluten free

**Menu and pricing subject to change**

Coastal Provisions Oyster Bar & Wine Bar Café
1 Ocean Blvd. Southern Shores, NC 27949
252-480-0023
www.coastalprovisionsOBX.com
### Starters To Share

**Bread & Four**  
Fresh baked rosemary & sea salt ciabatta bread with four dippers.  

**Antipasti**  
Selection of premium salumi & prosciutto di Parma, with olives and grilled ciabatta  

**Cheese Tray**  
Selection of artisan cheese with fruit garnish and ciabatta crisps  

### Oysters

**On The Half — chalk board listing**  
Cocktail sauce and hogwash mignonette  

**BBQ Oysters**  
Six local oysters baked on the half with house BBQ sauce  

**Oysters Rock (6)**  
Fresh spinach, gorgonzola, bacon, cream & Parmesan  

**Oysters Imperial (6)**  
Baked on the half shell with lump crab meat, creamy herbed brie  

**Oysters Oreganata (6)**  
Baked on the half shell topped with oregano, garlic, olive oil breadcrumbs.  

### Crab

**Mini Crab Cakes (6)**  
Award-winning recipe served with remoulade sauce  

**Crab Dip**  
Topped with melted Parmesan served with grilled ciabatta  

**Crab Pasta**  
Our handmade squid ink angel hair pasta with jumbo lump crab meat, wine and garlic butter  

### Scallops

**Guy’s Scallops (3)**  
Lobster sauce and truffle oil  

**Duck Scallops (3)**  
Smoked duck breast, balsamic fig glaze on mashed  

**Asian Scallops (3)**  
With Chinese Black Bean Sauce, Gingered Napa Slaw, Fried Wonton  

### Shrimp

**Steamed Local Shrimp**  
One pound, local style (peel & eat) w/Cocktail Sauce  

**Scampi**  
Six sautéed w/garlic butter & white wine  

**Shrimp & Grits (3)**  
Small plate version of our famous entree  

### Clams

**Classic Steamed**  
Garlic butter, white wine  

**Bianco**  
White wine cream sauce  

**Rosso**  
Garlic, tomatoes, sausage, wine  

### Mussels

**Classic Steamed**  
Garlic butter, white wine  

**21 Federal**  
Saffron & rosemary cream  

**Arrabiatta**  
Sausage, tomatoes, wine, garlic  

### Salads

**Caesar Salad**  
Romaine, Caesar dressing, garlic bread croutons  

**Mixed Greens**  
Tomatoes, cucumbers, balsamic vinaigrette  

**Grilled Romaine**  
Tomatoes, onion, feta cheese, Kalamata olives  

**Salad Caprese**  
House made fresh Mozzarella and Vine ripe tomatoes, arugula and balsamic vinaigrette  

**Triple B Salad**  
Beets, Brussels Sprouts, & Blue Gorgonzola, spiced walnuts, over mixed greens with balsamic vinaigrette
Entrees

Crab Cakes (2): $26
Served with Remoulade Sauce, Seasoned Fries and Bluegrass Mustard Slaw.

Steaks — Grilled to your liking, lightly basted with our house made oyster sauce topped with fried onions, served with seasoned fries (substitute mashed and vegetable $2.99 additional)

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Prime NY Strip (12oz)</td>
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<tr>
<td>Ribeye (14oz)</td>
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<tr>
<td>Filet Mignon (9oz)</td>
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<tr>
<td>Surf &amp; Turf (5oz filet and Crabcake)</td>
<td>$32</td>
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</table>

Add ons: make your own surf & turf by adding to any of our steaks

Lobster Tail (4oz): $12
Crabcake (4oz): $10
Grilled Shrimp (5): $9

Grilled Pork Chop: $28
Topped with oyster Bar-BBQ sauce, served with sweet potato fries.

Shrimp & Grits: $25
Local Shrimp sautéed with NC Smoked Sausage, tomatoes, white wine & garlic butter over stone ground local grits.

Scallop Pasta: $28
Six dry-pack sea scallops seared and served on hand made egg fettuccine, pesto cream, pancetta, Parmesan.

Rosemary Crusted Chicken Breast: $22
Rosemary Breaded Fried Chicken Breast with pesto aioli sauce served with mixed greens balsamic vinaigrette, heirloom tomatoes & fresh mozzarella

Daily Specials

Oyster on the Half Shell*: Served with cocktail sauce and Hog Island Mignonette

Fresh Outer Banks Catch
Served with mashed potatoes and vegetable, and your choice of accompaniment:
- Lemon Butter Sauce
- Mango Salsa
  (best with most white wines)
Or
- Savory Mushroom Ragout
  (best with most red wines)

*consuming raw or undercooked meats, seafood and shellfish may increase the risk of foodborne illness.

Proud member of:

OUTER BANKS CATCH

Dan Lewis, Chef/Proprietor, Sommelier
Greg Sniegowski, Chef de Cuisine
Brittany Chenoweth, Restaurant General Manager & Catering Manager
## Sparklers
- **Mio Sparkling Sake**
  - Japan
  - $10/300ml
- **Zardetto Prosecco Private Cuvee**
  - Veneto, Italy
  - $5/187ml
- **Codordiu Cava Brut**
  - Spain
  - $5/187ml
- **Chandon Brut Classico**
  - Napa, CA
  - $9/187ml
- **Chandon Brut Rose**
  - Napa, CA
  - $9/187ml
- **Blanc de Bleu**
  - CA
  - $9/187ml
- **Mumm Napa Brut**
  - Napa, CA
  - $12/187ml
- **Pommeray POP**
  - Champagne, France
  - $17/187ml
- **Allure Moscato** – white, Rose, or Peach
  - CA
  - $6/187ml
- **Saracco Moscato di Asti**
  - Italy
  - $12/375ml

## Whites
- **6oz btl**
- **Cap Cetie Picpoul de Pinet**
  - Languedoc, France
  - $6 $15
- **Marisco’s King’s Thorn Pinot Gris**
  - Marlborough, New Zealand
  - $8 $22
- **Chateau de la Ragotiere Muscadet**
  - Loire, France
  - $7 $19
- **Fritz Muller Perlwein Muller-Thurgau**
  - Rheinhessen, Germany
  - $7 $19
- **Bonterra Organic Sauvignon Blanc**
  - Mendocino, CA
  - $7 $17
- **Bonterra Organic Viognier**
  - Mendocino, CA
  - $7 $17
- **Pacific Rim Organic Riesling**
  - Columbia Valley, WA
  - $7 $19
- **Bonterra Organic Chardonnay**
  - Mendocino, CA
  - $7 $17
- **Michel Louis et Fils Chablis**
  - Burgundy, France
  - $10 $30
- **Starry Night Chardonnay**
  - Sonoma, CA
  - $8 $23

## Rose
- **Sanctuary Vineyards Wildflower Rose**
  - Curnituck, NC
  - $6 $16

## Reds
- **6oz btl**
- **Crimson Quartz Pinot Noir**
  - Mendocino, CA
  - $6 $16
- **Nicolas Pinot Noir**
  - Languedoc, France
  - $6 $16
- **Louis Latour Gamay**
  - Burgundy, France
  - $7 $18
- **Bonterra Organic Merlot**
  - Mendocino, CA
  - $7 $19
- **Quara Malbec**
  - Valle de Cafayate, Argentina
  - $6 $16
- **Bonterra Organic Zinfandel**
  - Mendocino, CA
  - $7 $19
- **1221 Cabernet**
  - Sonoma, CA
  - $9 $26

## Fortified
- **Port**
  - 3oz
  - **Dow’s Fine Ruby Port**
    - $4
  - **Dow’s Fine Tawny Port**
    - $4
  - **Dow’s Late Bottled Vintage Port**
    - $5
  - **Graham’s Six Grape Porto**
    - $6
  - **Terra di Oro Zinfandel Port**
    - $6
  - **Bogle Petit Syrah Port**
    - $8
  - **Childress Starbound NC Blueberry Port**
    - $8
- **Sherry**
  - 3oz
  - **Harty & Gibson Dry Fino Sherry**
    - $4
  - **Harty & Gibson Manzanilla Sherry**
    - $4
  - **Harty & Gibson Amontillado Sherry**
    - $4
  - **Harty & Gibson Oloroso Sherry**
    - $4
  - **Sanpedro Armada Oloroso Sherry**
    - $5
  - **Harty & Gibson Cream Sherry**
    - $4
  - **Harty & Gibson Pedro Ximenez Sherry**
    - $6
- **Special**
  - 3oz
  - **Gerard Bertrand Banyuls**
    - $5
  - **Leacock’s Rainwater Madiera**
    - $4

## Flights
- **Sherry**
  - $15
  - Fino, Amontillado, Oloroso, Pedro Ximenez
- **Porto**
  - $15
  - Ruby, Tawny, LBV, Zinfandel

## Dessert Wines
- **Sanctuary Vineyards ‘The Plank’ Muscadine**
  - $18/500ml
- **Banfi Regale Brachetto di Asti**
  - $15/375ml
- **Dom. De Beaumalric Muscat de Beames de Venise 2010**
  - $22/375ml
- **S. Balboa Late Harvest Torrentes**
  - $32/500ml
- **S. Balboa Late Harvest Malbec**
  - $32/500ml
- **Chateau d’Quem**
  - $200/375ml

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We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price – no corkage fee!

**Menu & prices subject to change.**

Please note that split checks do take time and compromise prompt service to other guests.

**A five dollar fee may apply for each split check.**

1 Ocean Blvd. Southern Shores, NC 27949
(252)480-0023
www.coastalprovisionsOBX.com
### Sparklers

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Country</th>
<th>Price</th>
<th>Bottle Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mio Sparkling Sake</td>
<td>Japan</td>
<td>$10</td>
<td>300ml</td>
</tr>
<tr>
<td>Tiamo Prosecco DOC</td>
<td>(Veneto, Italy)</td>
<td>$5</td>
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<tr>
<td>Codordiu Cava Brut</td>
<td>(Spain)</td>
<td>$5</td>
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<tr>
<td>Chandon Brut Classico</td>
<td>(Napa, CA)</td>
<td>$9</td>
<td>187ml</td>
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<td>Blanc de Bleu</td>
<td>(CA)</td>
<td>$9</td>
<td>187ml</td>
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<td>Mumm Napa Brut</td>
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<td>Allure Moscato</td>
<td>(CA)</td>
<td>$6</td>
<td>187ml</td>
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<tr>
<td>Saracco Moscato di Asti</td>
<td>(Italy)</td>
<td>$12</td>
<td>375ml</td>
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<tbody>
<tr>
<td>Cap Cette Picpoul de Pinet</td>
<td>6oz btl</td>
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<tr>
<td>Ziobaffa Pinot Grigio</td>
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<td>L’oiseau d’Or Muscadet</td>
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<td>Los Dos –Muscat/Chardonnay</td>
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<td>Bonterra Organic Sauvignon Blanc</td>
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<td>Louis Latour Montagny 1er</td>
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<td>Starry Night Chardonnay</td>
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### Rose

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<tbody>
<tr>
<td>Sanctuary Vineyards Wildflower Rose</td>
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<td>$6</td>
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<tr>
<td>Amie Roquesante Cotes de Provence</td>
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### Reds

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<tbody>
<tr>
<td>Wild Horse Pinot Noir</td>
<td>6oz btl</td>
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<td>Louis Latour Gamay</td>
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<td>Sanctuary Vineyards Coastal Collage</td>
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<td>J Lohr Merlot '11</td>
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<td>Trifula</td>
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<td>Starry Night Zinfandel</td>
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<td>1221 Cabernet</td>
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### Oyster Shooters (21 and over)

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<tr>
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<th>Description</th>
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<tbody>
<tr>
<td>Oystertini</td>
<td>w/Kettle One, olive</td>
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<tr>
<td>Bloody Bivalve</td>
<td>w/Bloody Mary, vodka</td>
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<tr>
<td>Dubliner</td>
<td>w/Fly Dog Pearl Necklace Oyster Stout</td>
<td>$5</td>
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<tr>
<td>Cucumber Mojito</td>
<td>- mint, Kill Devil Rum</td>
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<tr>
<td>Sonoma Slider</td>
<td>w/Sonoma Habanero Cider</td>
<td>$6</td>
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<tr>
<td>Sake Tumi</td>
<td>w/Ty Ku Cucumber Sake, Wasabi Salt Rimmer</td>
<td>$6</td>
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### Fortified

<table>
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<tr>
<th>Fortified Type</th>
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<tbody>
<tr>
<td>Dow’s Fine Ruby Port</td>
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<tr>
<td>Dow’s Fine Tawny Port</td>
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<tr>
<td>Dow’s Late Bottled Vintage Port</td>
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<td>$5</td>
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<tr>
<td>Graham’s Six Grape Porto</td>
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<td>$6</td>
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<tr>
<td>Terra d’Oro Zinfandel Port</td>
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<td>$6</td>
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<tr>
<td>Bogle Petit Syrah Port</td>
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<td>$8</td>
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<tr>
<td>Childress Starbound NC Blueberry Port</td>
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<td>$8</td>
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<tr>
<td>Hartly &amp; Gibson Dry Fino Sherry</td>
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<tr>
<td>Hartly &amp; Gibson Manzanilla Sherry</td>
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<tr>
<td>Hartly &amp; Gibson Amontillado Sherry</td>
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<td>Hartly &amp; Gibson Oloroso Sherry</td>
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<td>Sandeman Armada Oloroso Sherry</td>
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<td>Hartly &amp; Gibson Cream Sherry</td>
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### Sherry

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<tbody>
<tr>
<td>Hartly &amp; Gibson Dry Fino Sherry</td>
<td>3oz</td>
<td>$4</td>
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<td>Hartly &amp; Gibson Manzanilla Sherry</td>
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<tr>
<td>Hartly &amp; Gibson Amontillado Sherry</td>
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<tr>
<td>Hartly &amp; Gibson Oloroso Sherry</td>
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<td>Sandeman Armada Oloroso Sherry</td>
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<tr>
<td>Hartly &amp; Gibson Cream Sherry</td>
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<tr>
<td>Hartly &amp; Gibson Pedro XM Sherry</td>
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### Special

<table>
<thead>
<tr>
<th>Special Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Gerard Bertrand Banyuls</td>
<td>$5</td>
</tr>
<tr>
<td>Leacock’s Rainwater Maderia</td>
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</tr>
</tbody>
</table>

### Flights

<table>
<thead>
<tr>
<th>Flight Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sherry:</td>
<td>$15</td>
</tr>
<tr>
<td>Fino, Amontillado, Oloroso, Pedro Ximenez</td>
<td></td>
</tr>
<tr>
<td>Porto:</td>
<td>$15</td>
</tr>
<tr>
<td>Ruby, Tawny, LBV, Zinfandel</td>
<td></td>
</tr>
</tbody>
</table>

We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price – no corkage fee!

Menu & prices subject to change.

To ensure prompt service for all, please no more than one split check per table ($5 for each additional)

1 Ocean Blvd. Southern Shores, NC 27949  
(252)480-0023  
www.coastalprovisionsOBX.com
Breakfast 8-11AM
Lunch from 11AM
Dinner from 5PM

Duck, NC 27949
(252) 480-0032
www.cravingsobx.com
**Breakfast Sandwiches**

**8AM – 11AM**

- **Crabcake Sunrise** $8.99
  Our famous Award-Winning Crabcake with Remoulade Sauce, Smoked Ham, Egg & Cheese

- **Lobster Benny** $9.99
  Maine Lobster Meat, Eggs, Smoked Ham & Hollandaise on a soft roll

- **Three Little Piggies** $5.99
  Smoked Ham, Pulled Pork & Bacon with Egg & Cheese on a soft roll

- **Larry's Sausage & Egg Wrap** $4.99
  Larry’s NC Smoked Sausage, Eggs, and Cheese in a whole-wheat wrap

- **Baby Brie LT** $4.99
  A breakfast sized version of our Market’s best selling sandwich –Bacon, Lettuce, Tomato and Brie Cheese on a soft roll with mayo

- **Bacon, Egg & Cheese** $4.29
  on a soft roll  **Gluten Free Sandwich Roll** $2.00 extra

**A la Carte**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Biscuit</td>
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<tr>
<td>Sausage (2)</td>
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<tr>
<td>Hashbrowns</td>
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</tr>
<tr>
<td>Crème Brulee Muffin</td>
<td>$2.00</td>
</tr>
<tr>
<td>Bacon (3)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Pancakes</td>
<td>$4.99</td>
</tr>
</tbody>
</table>

**Lunch Menu**

**11AM-5PM**

- **Sandwich Baskets** –served with our seasoned fries  **Gluten Free Sandwich Roll** $2.00 extra
  - **CPM Crabcake Sandwich** $13.99
    Our Award-winning ‘Best on the Beach’ Crabcake with Lettuce, Tomato, & our Remoulade on a soft roll
  - **La Playa Grilled Chicken Wrap** $9.99
    Chipotle Chicken Breast, Cheddar and Jack Cheese, Lettuce, Tomatoes, Chili Lime Mayo & Guacamole
  - **Carolina Pork BBQ** $9.99
    Slow Smoked Pulled Pork Eastern Carolina Style on Soft Roll w/ our Bluegrass Mustard Slaw on the side
  - **Prime Cheese Burger** $10.99
    Hand Trimmed & Freshly Ground Prime Natural Beef Burger with Lettuce and Tomato
  - **Fish Taco (2)** $9.99
    Beer Battered Wahoo with Jicama Slaw, Chili Lime Mayo, and Tomatoes on flour tortilla.
  - **New England Lobster Roll** $17.99
    Cold water Lobster with hint Mayo, Lemon and Old Bay Server on a Soft Bunn

- **Deli Favorites** –served with our seasoned fries
  - **Hot Roast Beef & Cheddar** $10.99
    Our Prime Roast Beef on Ciabatta with Aged Cheddar, Lettuce, Tomato, Balsamic and Aioli
  - **Maple Bourbon Ham and Swiss** $8.99
    Our Maple Bourbon Glaze Smoked Ham, Swiss cheese, Lettuce and Vine Ripe Tomato with Sharp Dijon Mustard on Ciabatta
  - **Roast Turkey & Brie** $8.99
    Our House Roasted Turkey Breast shaved thin on Ciabatta with Double Crème Brie, Honey Mustard, Lettuce and Vine Ripe Tomato
  - **Tomato Motz** $8.99
    Vine Ripe Tomatoes and our handmade Fresh Mozzarella with Basil Pesto on Ciabatta with Aioli & Balsamic Vinaigrette
  - **Ultimate Brie LT** $8.99
    Double Crème Brie, thick sliced Bacon and Vine Rippe Tomato with Leaf Lettuce and Mayo on Ciabatta
  - **The Salumeria** $9.99
    Cappicola, Genoa & Mortadella with Provolone, Hot Pepper Relish, Lettuce, Tomato, Aioli, Balsamic Vinaigrette on Ciabatta
Dinner Menu
5PM TO 9PM

**Small Plate**

**Famous Hushpuppies** $4.99
One dozen House-Autry, North Carolina Hushpuppies, served with whipped butter

**Crab Dip** $10.99
Jumbo Lump Crab Folded with Cream Cheese and Parmesan, served with Toasted Ciabatta

**Mini Crab Cakes (6)** with Remoulade Sauce $12.99

**Camel Wings (8)** $8.99

**Duck Wontons** Served with Creole Lobster Sauce and NC smoked Sausage $9.99

**Salads**

**Mixed Greens** with Tomatoes, Cucumbers and Balsamic Vinaigrette $5.99

**Grilled Romaine Salad** with Feta, Olives, Tomatoes, Red Onions and Balsamic Vinaigrette $6.99

**Caesar Salad** with Toasted Ciabatta $6.99

**Off the Grill**

*Served with Potato & Vegetable of the Day*

**Chicken Marsala** Grilled Chicken, Portobello, Roasted Garlic Marsala Sauce $16.99

**Prime NY Steak 12oz** $28.99

**Ribeye Steak 14oz** $26.99

**Natural Filet Mignon 9oz** $27.99

**Surf & Turf – 6 oz. Filet Mignon & Crab Cake** $29.99

**Seafood**

**Crab Cakes (2)** served with Remoulade Sauce, Bluegrass Mustard Slaw and Seasoned Fries $26.99

**Crab Fettuccini Alfredo** with Bacon, Spinach and Mushrooms **(sub Chicken Alfredo $16.99)** $24.99

**Broiled Shrimp & Scallops** N.C. Shrimp & Scallops w/ Artichokes, Tomatoes, Garlic and Butter $22.99

**Lobster Ravioli** Sweet Cold Water Lobster filled Raviolis in a Lobster Brandy Cream Sauce $24.99

**Seared Scallops “Guy’s Favorite”** a-top our Lobster Sauce w/ Rice & Vegetable of the Day $26.99

*As featured by The Food Network’s Guy Fieri on Diners, Drive-Ins and Dives*

**Steamers & Baskets**

**Spiced Shrimp** $16.99
One pound of Local Shrimp steamed with Old Bay seasoning served with Cocktail Sauce

**Snow Crab** $17.99
One pound Atlantic Snow Crab served with Drawn Butter

**King Crab** $32.99
One pound Alaskan King Crab Legs served With Drawn Butter

**Fried Clam Strip Basket** $10.99
Battered Clam Strips with our Seasoned Fries and Tarter Sauce

**Fish & Chips** $11.99
Beer Battered Wahoo with our Seasoned Fries With our Cocktail Mayo

**Shrimp & Chips** $14.99
Panko crusted Shrimp with our Seasoned Fries With our Cocktail Mayo
## Wine

### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>gl</th>
<th>btl</th>
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<tbody>
<tr>
<td>Mac Murray Pinot Gris ‘13</td>
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<tr>
<td>Zonin Pinot Grigio ‘14</td>
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<tr>
<td>Ferrari Pinot Grigio ‘13</td>
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<tr>
<td>Martin Codax Alberino ‘13</td>
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<tr>
<td>Bonterra Sauvignon Blanc (Organic)</td>
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<tr>
<td>Kim Crawford Sauvignon Blanc ‘14</td>
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<tr>
<td>J Lohr Riesling ‘14</td>
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<tr>
<td>Bonterra Viognier (Organic)</td>
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<tr>
<td>Matchbook Chardonnay ‘14</td>
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<td>Starry Night Chardonnay ‘13</td>
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<td>Bonterra Chardonnay (Organic)</td>
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<tr>
<td>Silver’ Unoaked Chardonnay ‘13</td>
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### Sparklers

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<tbody>
<tr>
<td>Kenwood Cuvee Brut (175ml)</td>
<td>$7</td>
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</tr>
<tr>
<td>Riondo Prosecco (Italy)</td>
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<td>$18</td>
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### Reds

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Ritual Pinot Noir</td>
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<tr>
<td>Meiomi Pinot Noir ‘13</td>
<td>$9</td>
<td>$34</td>
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<tr>
<td>Mollydooker, The Boxer Shiraz ‘14</td>
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<td>$32</td>
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<tr>
<td>Sasyr Sangiovese Syrah ‘12</td>
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<td>$26</td>
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<tr>
<td>Montes Malbec</td>
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<td>Hahn Merlot ‘13</td>
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<td>$26</td>
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<tr>
<td>Bonterra Merlot (Organic)</td>
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<tr>
<td>Grand Barossa Shiraz ‘11</td>
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<tr>
<td>Rotie Little G ‘11 100% Grenache</td>
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<tr>
<td>Alexander Valley Redemption Zinfandel</td>
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<tr>
<td>Bonterra Cabernet (Organic) ‘1</td>
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<tr>
<td>Louis Martini Napa Cabernet ‘12</td>
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<tr>
<td>John Anthony Napa Cabernet ‘12</td>
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<tr>
<td>August Briggs Sonoma Cabernet ‘11</td>
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<tr>
<td>Robert Mondavi Oakville ‘11</td>
<td>$129</td>
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<tr>
<td>Opus One Overture</td>
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## Beer

### Local Draft Beer $6

- Carolina Blonde
- Hoppyum IPA
- Mystery Seasonal

Import/Micros $5
Bottled Beer: Domestic $5

### Beer Flight – 4oz pours of our four draft beers $6

## Beverage

### Coke, Diet Coke, Sprite, Root Beer, Lemonade, Mr Pibb

Fresh Brewed Unsweet & Sweet Tea $1.99
Aqua Panna (Small) $2.00 (Large) $4.99
San Pellegrino (Small) $2.00 (Large) $4.99
Coconut Water $4.50

## Cocktails

### Crav-A-Rita $9.00

Tequila, Cranberry Juice, Roses Lime, Triple Sec and Lemon Lime Soda

### Apple Crunch $10.00

Malibu, Apple Liquor, Triple Sec, Cranberry, Pineapple and Lemon Lime Soda

### Cravings Punch $9.00

Bacardi, Peach Schnapps, Cranberry, Pineapple, Orange and Myers Rum

### Key Lime Martini $10.00

Stoli Vanilla, Nellie & Joe’s Key Lime Juice & Pineapple

### Espresso Martini $10.00

Espresso, Stoli Vanilla, Patron Café, Godiva

## After Dinner

### Cravings Coffee $2.00

### Steamed Chai Tea $3.70

### Cravings Café $9.00

Coffee, Bailey’s, Kahlua, Frangelico and Steamed Milk

### Jamaican Coffee $9.00

Coffee, Island Rum and Whipped Cream

### St. Michaels Irish Americano $9.00

Coffee, Baileys, Jameson and Espresso

### Café Tuaca $9.00

Coffee, Tuaca, and Whipped Cream
Buffets

Prepared for a minimum of 20 guests

Dinner buffets are accompanied by a beverage station which includes:
unsweet tea, lemonade & water, with disposable plastic cups.
Enhance any dinner buffet by adding some homemade specialty appetizers.

CAROLINA BBQ

Choice of 2 Entrees:
Fried Chicken
BBQ Pulled Pork
Grilled Chicken Breasts with BBQ Sauce
Dry Rub Smoked BBQ Chicken (add $2pp)

Choice of 3 Sides:
Baked Beans
Baked Macaroni & Cheese
Red Bliss Potato Salad
Bluegrass Mustard Slaw
Corn on the cob (seasonal)
Marinated Cucumber, Tomato & Onion Salad
Three Bean Salad
Iceberg Lettuce, Tomato, Bacon, Blue Cheese
Crumbles and dressing

All selections come with soft rolls, whipped butter & BBQ Sauce

$20pp

Seafood Boil

OBX Boil: $23 pp
Snow Crab Legs
Spiced Shrimp
Oysters
Clams
Corn on the Cobb
Boiled Red Potatoes
NC Sausage

Northern Boil: $28 pp
4oz Lobster Tail
Clams
Mussels
Scallops
Corn on the Cobb
Boiled Red Potatoes
NC Sausage

All Boils Come with Cocktail Sauce,
Drawn Butter & Lemons

Enhance Your Boil:
1lb Spiced Shrimp $15.99
1lb Snow Crab Legs $15.99
1lb King Crab Legs $25.99
Clams $.60ea
Oysters $.60ea
Mussels $1.25 per ¼ lb
Corn $1ea
Sausage $1.50ea
Red Potatoes $.50ea

*Chef Required
## Buffets

Prepared for a minimum of 20 guests
Recent buffets are accompanied by a beverage station which includes: unsweet tea, lemonade & water, with disposable plastic cups.
Enhance any dinner buffet by adding some homemade specialty appetizers.

### Italian Delight

<table>
<thead>
<tr>
<th>One Entrée $18pp</th>
<th>Two Entrées $25pp</th>
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<tbody>
<tr>
<td>Choice of Entrée:</td>
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<tr>
<td>Chicken Parmesan</td>
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<tr>
<td>Eggplant Roulades</td>
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<tr>
<td>Veal Parmesan (add $5pp)</td>
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<tr>
<td>Chicken Picatta</td>
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<tr>
<td>Meat Lasagna</td>
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<tr>
<td>Vegetarian Lasagna</td>
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</tr>
<tr>
<td>Choice of 2 Sides:</td>
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</tr>
<tr>
<td>Penne with choice of Pesto Cream, Marinara or Alfredo</td>
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</tr>
<tr>
<td>Rosemary Roasted Potatoes</td>
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</tr>
<tr>
<td>Grilled Asparagus with Balsamic Reduction</td>
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</tr>
<tr>
<td>Mediterranean Grilled Vegetables</td>
<td></td>
</tr>
<tr>
<td>Choice of 1 Salad:</td>
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<tr>
<td>Mixed Green with Balsamic Vinaigrette</td>
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</tr>
<tr>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>Caprese Salad</td>
<td></td>
</tr>
<tr>
<td>Penne Pasta, Tomatoes, Balsamic &amp; Basil</td>
<td></td>
</tr>
<tr>
<td>Orzo with Mediterranean Grilled Vegetables</td>
<td></td>
</tr>
</tbody>
</table>

*All selections come with Garlic Bread*

### Mexican Fiesta

<table>
<thead>
<tr>
<th>Taco Bar: $16pp</th>
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</thead>
<tbody>
<tr>
<td>Chipotle Marinated Shredded Chicken</td>
</tr>
<tr>
<td>Ground Beef</td>
</tr>
<tr>
<td>Fajita Bar: $22pp (choice of 2)</td>
</tr>
<tr>
<td>Marinated Grilled Steak, Grilled Chicken or Grilled Shrimp ($2pp)</td>
</tr>
<tr>
<td>Served with Sautéed Peppers and Onions</td>
</tr>
<tr>
<td>Choice of 2 Sides:</td>
</tr>
<tr>
<td>Spanish Rice</td>
</tr>
<tr>
<td>Green Chili Rice</td>
</tr>
<tr>
<td>Refried Beans</td>
</tr>
<tr>
<td>Black Beans with Peppers &amp; Onions</td>
</tr>
<tr>
<td>Jicama Slaw</td>
</tr>
<tr>
<td>Enhance your Fiesta with:</td>
</tr>
<tr>
<td>Guacamole $3.50pp</td>
</tr>
<tr>
<td>Queso Dip $3pp</td>
</tr>
<tr>
<td>Fire Roasted Salsa $2pp</td>
</tr>
</tbody>
</table>

*All Served with Tortilla Chips*
Chef Attended Stations

Prepared for a minimum of 20 guests
Stations are accompanied by a beverage station which includes:
unsweet tea, lemonade & water, with disposable plastic cups.
Chef attendant fee required per station $120 fee
Station may require more than one chef depending on number of guests

Raw Bar
Choice of 3:
Local Shrimp Cocktail (3pp)
Raw Oysters on the Half (3pp)
Seafood Gazpacho
Ceviche: Shrimp, Scallop or Rockfish (seasonal availability) (add $2)
Blue Crab Claws (add market $ pp)
All Selections come with Lemons, Mignonette, Cocktail Sauce, Saltines & Tabasco
$27pp

Pasta Station
Penne, Cheese Tortellini, Farfalle
Marinara, Alfredo Sauce, Pesto
Mushrooms, Roasted Tomatoes, Spinach, Broccoli & Parmesan Cheese
Choice of 3:
Shrimp($2pp), Grilled Chicken, Pancetta, Meatballs
Station is accompanied by Garlic Bread
$12pp

Carving Station
Rosemary & Garlic Beef Tenderloin $12pp
Herb or Smoked Roasted Pork Loin with
Oyster Bar-BBQ Sauce $10pp
Slow Roasted or Smoked Turkey Breast with
Cranberry Chutney $8pp
All Selections come with Assorted Dinner Rolls and Butter Florets

Stir Fry Station
Choice of 2 Proteins:
Chicken, Beef, Pork or Shrimp($2pp)
All Selections come with:
Broccoli, Carrots, Snap Peas, Mushrooms, Water Chestnuts
Sweet Chili Sauce, Teriyaki Glaze, Sesame Oil & Hot Thai Sauce, Jasmine Rice
$14pp
Station Enhancements
Ask Your Catering Specialist How to Add Appetizers to Enhance Your Cocktail Hour

Salad Bar
Choice of 1:
Mixed Greens or Romaine
Salad Bar Includes:
Feta & Blue Cheese, Cherry Tomatoes, Red Onion & Cucumber
Balsamic Vinaigrette & Ranch Dressing

Enhance Salad Station:
Grilled Chicken Breast $4pp *(served chilled)*
Grilled Shrimp (5pp) $6pp *(served chilled)*

Sides
Rosemary Roasted Potatoes
Stuffed Potatoes: Broccoli & Cheddar or Goat Cheese
Wild Rice Pilaf
Grilled Seasonal Vegetables
Grilled Asparagus with Balsamic Reduction
Green Beans with Red Peppers & Garlic Butter

$4pp

Mashed Potato Bar
Creamy & Sweet Mashed Potatoes
Station Includes:
Whipped Butter, Garlic & Herb Butter, Apple Wood Smoked Bacon, Cheddar Cheese, Blue Cheese, Sour Cream & Scallions

$8pp

Mac & Cheese Bar
Sharp Cheddar & 4 Cheese White Macaroni & Cheese

Station Includes:
Apple Wood Smoked Bacon, Caramelized Onions, Oven Roasted Cherry Tomatoes, Marinated Wild Mushrooms & Parmesan Cheese

$8pp
Custom Plated or Buffet Selections

All Selections come with assorted rolls and butter florets & drink station that includes unsweet tea, lemonade & water with disposable plastic cups. If you are giving your guests a choice between entrees please provide us with selections 30 days prior, you must also provide a diagram with number of entrees per table & specially marked escort cards.

<table>
<thead>
<tr>
<th>Plated or Buffet</th>
<th>Buffet</th>
<th>Buffet</th>
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<tr>
<td>$30pp</td>
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<tr>
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<tr>
<td>1 Entrée</td>
<td>2 Entrées</td>
<td>2 Entrées</td>
</tr>
<tr>
<td>2 Sides</td>
<td>2 Sides</td>
<td>2 Sides</td>
</tr>
</tbody>
</table>

Appetizer Selections

**House Specialties (2pp)**
- *Mini Crab* Cakes with Creole Remoulade
- *Tunapica* Latain-Asian Tartar in a Cucumber Noodle Wrapped Fork
- *Kona Crusted Beef* on Cucumber round with Maui Onion Relish
- *Scallop Wrapped in Duck Bacon* seared on a rosemary skewer *(add $2pp)*
- *Sesame Seared Tuna* on a Cucumber Round with Wasabi Mustard

**Sticks & Bones (2pp)**
- *Beef Satay* Prime NY Strip Grilled to Perfection *(add $1pp)*
- *Grilled Lamb Chops* with Minted Zucchini *(add $2pp)*
- *Chicken Teriyaki Skewers* with Sesame Seeds
- *Chicken Satay* with Choice of Spicy Peanut Sauce or Sweet Chili Sauce
- *Pork Wings* with Thai BBQ Sauce

**Cheese & Vegetarian (2pp)**
- *Mac & Cheese ‘Toast’* Crispy Breaded Mac & Cheese Bites with Smoked Bacon
- *Goat Cheese & Tomato Bruschetta* on Grilled Ciabatta
- *Parmesan Risotto Ball* with Spinach & Pancetta
- *Gorgonzola Tartlet* Bake in Filo Shell Topped with Olive Tapenade
- *Stuffed Mushrooms* Choice of Three Cheese, Sausage or Crab *(add $1pp for Crab)*
- *Mediterranean Skewers* Mozzarella, Tomato, Artichoke, Olive with Basil & Balsamic
- *Fresh Fruit Skewers* Strawberry, Pineapple, Cantaloupe, Honeydew
- *Grilled Vegetable Gazpacho Shooters* Add Shrimp or Crabmeat *($1pp)*
  - *(Denotes Hot Item)*
Appetizer Selections

**Seafood (2pp)**
- *Clams Casino*
- **Tuna Tartar** on a Wonton Crisp with Wasabi Mustard
- **Local Shrimp (3pp) (add $1pp)**
- **Shrimp Cocktail** Served with Cocktail Sauce
- *Coconut Fried Shrimp* Served with a Sweet Chili Sauce *(add $2pp)*
- *Carolina Bourbon BBQ Shrimp*
- *Chimichurri Grilled Shrimp*
- **Oysters (3pp) Stationed Appetizer (add $2pp)**
  - **Carolina Rockefeller** baked on the half with Peppered Bacon, Spinach & Blue Cheese
  - **Oysters Imperial** baked on the half with Lump Crab Meat & Creamy Herb Brie *(add $2pp)*
  - **Oysters Oreganata** baked on the half topped with oregano, garlic & olive oil breadcrumbs
  - **BBQ Roast Oysters** baked on the half with hour made BBQ Sauce
- **Ceviche (add $2pp)**
  - **Shrimp** with Ancho Chili, Orange and Toasted Corn
  - **Scallop** with Thai Chili, Coconut, Peanut & Lime
  - **Rockfish** with Chili, Lime & Cilantro *(seasonal availability)*

*Denotes Hot Item

Displays & Salads

**Displays**
- **Fruit & Cheese Display** Artisan & Imported Cheeses with Fresh Fruit & Crackers
- **Antipasti Display** Sliced Prosciutto di Parma, Assorted Salumi with Italian Cheese, Olives & Marinated Vegetables, served with Rustic Grilled Bread Slices *(add $1pp)*
- **Bruschetta Bar** Tomato Basil, Portobello & Olive Tapenade & Eggplant Caponata toppings served with Rustic Grilled Bread Slices
- **Vegetable Crudité Basket** with Spinach & Artichoke Dip

*CP Crab Dip* served with Grilled Bread Slices & Pita Chips *(add $1pp)*

*CP Spinach & Artichoke Dip* served with Grilled Bread Slices & Assorted Crackers

**Salads**
- **Mixed Greens Salad** with Cucumber, Tomatoes & Balsamic Vinaigrette
- **Grilled Romaine Salad** with Tomatoes, Kalamata Olives, Red Onion, Feta Cheese & Balsamic Vinaigrette
- **Caesar Salad** with Parmesan Cheese & House-Made Croutons
- **Caprese Salad** House Made Mozzarella with Tomatoes, Arugula, Balsamic & Pesto
- **Spinach Salad** with Toasted Walnuts, Strawberries, Goat Cheese in a Champagne Vinaigrette *(Spring-Summer Salad only)*
- **Triple B Salad** Mixed Greens, Beets, Fried Brussel Sprouts, Gorgonzola Blue Cheese & Balsamic Vinaigrette *(Fall-Winter Salad only)*

*Denotes Hot Item
## Entrees

- **Rosemary Crusted Chicken Breast** Panko Breaded Served with Pesto Aioli
- **Chicken Picatta** with Lemon Butter Cream Sauce & Capers
- **Stuffed Chicken Breasts** Choice Between: Roasted Red Pepper, Basil & Mozzarella; Sundried Tomato & Spinach or Mozzarella & Prosciutto
- **Rosemary & Garlic Beef Tenderloin** *(add $5pp)*
- **London Broil** with Balsamic Grilled Onions *(add $2pp)*
- **Prime NY Strip** *(add $6pp)*
- **Surf & Turf** Choice Between NY or Filet Mignon & Lobster Tail or Crabcake *(add $10pp)*
- **Smoked Pork Loin** with House Made Oyster Bar-BBQ Sauce
- **Crabcakes(2)** with Creole Remoulade *(add $4pp)*
- **Shrimp & Grits** with NC Smoked Sausage, Tomatoes, Touch of Old Bay, White Wine & Garlic Butter over Stone Ground Local Grits *(grits count as a side item) (add $3pp)*
- **Crab Stuffed Flounder Roulade** Topped with Lemon Butter Sauce *(add $1pp)*
- **Fresh Catch** *(add $market pp) Choice of Sauce:* Lemon Butter, Mango Salsa & Mushroom Ragout

The Outer Banks provides a Variety of Fish & Seafood that Can Be Prepared to Your Tastes. Fresh Fish May Include but is Not Limited to: Tuna, Red & Golden Snapper, Mahi-Mahi, Grouper, Swordfish, Rockfish, Flounder & Halibut

## Sides

**Vegetables**
- **Green Beans** with Almonds or Caramelized Shallots
- **Mediterranean Grilled Vegetables**
- **Broccoli with Red Pepper** and Herb Garlic Butter
- **Grilled Asparagus** with Balsamic Reduction
- **Green Beans** with Truffle Oil & Caramelized Shallots

**Starch**
- **Rosemary Roasted Potatoes**
- **Creamy Mashed Potatoes**
- **Southern Style Sweet Potatoes**
- **Potato Gratin** *(add $2pp)*
- **Wild Rice Pilaf**

**Stuffed Potatoes** Choice between: Broccoli & Cheddar; Bacon, Cheddar, Sour Cream & Chives; Spinach, Ricotta, Parmesan & Garlic