



## SALADS STARTERS

### MEDITERRANEAN TOMATO SALAD

Heirloom tomato, English cucumber, quinoa, chickpeas, black olives and feta cheese 6.99

### WEDGE SALAD

Crisp iceberg lettuce, tomato, red onion, cucumber and, bacon and garlic bread crumbs, dressed with blue cheese vinaigrette 7.99

### HOUSE SALAD

Salad of mixed greens with tomato, red onion and carrot 6.99  
ranch - Italian - balsamic - honey mustard

### CREOLE SEAFOOD CHOWDER

Shrimp, scallops, *Spicy* andouille sausage mixed peppers, potatoes, Buxton heirloom tomatoes 5.50/7

### FRIED GREEN TOMATOES

Fried green tomatoes with roasted shallot aioli, feta, fried country ham and balsamic drizzle 8.99

### POTATO CHIPS

Homemade potato chips with French onion sour cream dip 3.99

**HUSHPUPIES** half doz 2.00 or dozen 3.50

## HOUSE SPECIALTIES & SMALL PLATES

### SCALLOP CEVICHE

Sea scallops with onions, cilantro, habanero and citrus juices served with tortilla chips 9.99

### BLACKENED SHRIMP DIP

Blackened shrimp, cream cheese and charred scallions with capers and crackers 6.99

### STEAK SKEWER

Grilled filet mignon steak tips skewered, on a bed of greens with horseradish cream and whole grain mustard sauce 14.99

### UMAMI BOMB SCALLOP

Porcini mushroom dusted sea scallops seared, soy balsamic, citrus wilted field greens 10.50

### CALAMARI

Crispy calamari with sweet red and Anaheim peppers and scallions. Served with lemon and cracked pepper aioli 10.99

### COCONUT MAHI-MAHI BITES

Crispy coconut mahi-mahi crusted with home-made mango chutney 9.99

### TUNA BITES

Blackened tuna bites, chili/basil oil and cucumber salad 9.99

### BAKED GOAT CHEESE

Herb crust goat cheese baked in cast iron pan with heirloom tomato sauce and tortilla chips 9.99

We cook with shellfish, dairy, nuts and possibly other things that may be allergens to some people. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to food consumed, or items one may come in contact with.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

## THE HATTERAS ISLAND BASICS- FRIED OR BROILED SEAFOOD

## MENU EXTRAS add to any entrée or salad

Available side items– Mashers, French fries,  
sweet potato fries, cheese grits, coleslaw, collards  
and sautéed veggies

choice of 2 sides

SHRIMP	19.99
TODAY'S CATCH	19.99
CRAB-CAKES	23.99
SEA SCALLOPS	26.99
OYSTERS	24.99

GRILLED ASPARAGUS	6
TOMATO HARICOT VERT	5
STEAK SKEWER	14
GRILLED SHRIMP SKEWER	9
CRABCAKE	10
SEARED SCALLOPS	12
FRIED CHICKEN BREAST	6

## SIGNATURE DISHES

### **EASTERN NC SURF & TURF** \*mid-well or over will be butterflied\*

Grilled 10oz sage & garlic rubbed center cut pork chop & grilled jumbo shrimp with whole grain Dijon BBQ, served with smoked cheddar grits and collards 19.99

### **ST LOUIS RIBS**

Slow smoked half rack with Rusty's Spice Rub and finished on the grill with our sweet and \*Spicy\* BBQ sauce. Served with fries and coleslaw 16.99

### **JERK CHICKEN**

\*Spicy\* Jerk chicken breast, mango salsa, maduros, rice & beans and sautéed veggies 17.99

### **PAMLICO PAELLA**

Shrimp, sea scallops, mussels, chopped clams stew with saffron rice, shrimp stock, peas and veggies 27.88

### **LOW COUNTRY SHRIMP & GRITS**

Ours is creamy with shrimp and \*Spicy\* andouille sausage sautéed with peppers, onions, with cheddar grits 24.99

### **SHRIMP FETTUCHINI**

Jumbo shrimp sautéed with garlic, shallots, white wine, parmesan cream sauce with Prosciutto de Parma, green peas tossed with fettuccini. Served with garlic bread 24.99

### **TUNA**

Seared sesame yellow-fin tuna with soy balsamic glaze. Served with saffron rice and brown butter haricot vert 24.99

### **DRUM**

Caribbean \*spiced\* red-fish, mango salsa, maduros, rice & beans and sautéed veggies 23.99

## STEAKS

### **FILET MIGNON** \*mid-will or over well be butterflied\*

Black angus filet mignon with asparagus and mashers 32.99

### **NY STRIP STEAK**

Grilled pasture fed hormone and antibiotic free Black Angus NY strip steak with haricot vert and mashers 29.99

### **SHRIMP & STEAK KABOBS**

Grilled grass feed hormone and antibiotic free rib-eye steak and shrimp skewers with tarragon & shallot aioli, garlic haricot vert and mashers 28.99

**HOUSE STEAK SAUCES– one free per steak dinner**  
**gorgonzola bacon, tomato bacon jam, tarragon shallot aioli, ???**