

Calabash

Calabash is our traditional fried and broiled Eastern North Carolina style of preparing seafood.

Side choices- roasted red potatoes, house cut French fries, sweet potato fries, buttermilk mashed redskin potatoes, sautéed veggies, coleslaw, or collards greens.

Flounder

Flounder served fried or broiled with white wine and butter and seasoned with old bay. Choice of sides

Crab-Cakes

We make ours with crab meat, just enough binder to hold them together and just enough seasoning to accentuate the flavor of the crab. Choice of sides

Oysters

Select Oysters, sweet and salty. Available flash fried or crispy.

Pamlico Platter

Our seafood sampler includes, shrimp, bay scallops and flounder, served fried or broiled with white wine and butter and seasoned with old bay. Choice of sides

Bay Scallops

Served fried or broiled with white wine and butter, and seasoned with old bay. These jewels of the sea though tender have a more meaty texture and richer flavor. Choice of sides

Shrimp

Large shrimp served fried or broiled with white wine and butter, and seasoned with old bay. Choice of sides

Add a crab-cake to any entree

Keiki Menu 8.50

Chicken Tenders with one side

Fish Bites with one side

Cheese Quesadilla with salsa

Pasta (with marinara or butter)

Macaroni & Cheese

Please let your server know of any dietary restrictions and we will try to accommodate your needs. At your request, some fried items can be prepared with our gluten-free corn meal breader.