

★ APPETIZERS ★

SHRIMP COCKTAIL ~ 12
"Bloody Mary" Cocktail Sauce

CORNMEAL-CRUSTED CALAMARI ~ 11
Sweet & Hot Pepper Relish, Lemon Aioli

BLUE POINTS ~ 12
Six "On the Half"
Bloody Mary Sauce & Mignonette

STEAMED MUSSELS ~ 10
White Wine,
Garlic & Tomato

FOR SHARING

HOT APPETIZER PLATTER ~ 19
Mini Crab Cakes,
Cornmeal-Crusted Calamari,
Lemongrass Chicken Dumplings

CHILLED SEAFOOD TOWER ~ 45
Smoked Mussels,
Alaskan King Crab Legs,
Lobster & Shrimp Salad,
Blue Point Oysters on the Half Shell

★ SANDWICHES ★

BLACKENED GROUPE ~ 16
Carolina Grouper Fillet, Pan-Seared,
Creole Spices, Spicy House Tartar

CHICKEN CLUB ~ 9
Guacamole, Monterey Jack,
Bacon, Tomato, 12 Grain Bun

SALMON MUFFALETTA ~ 12
Artichoke-Red Pepper Spread,
Roasted Tomato & Olive Tapenade

GREAT LAKES WALLEYE ~ 14
Beer Battered,
Creamy House Slaw,
Rémoulade, Brioche Bun

LOBSTER & SHRIMP SLIDERS ~ 9
Maine Lobster, Baby Shrimp,
Lemon-Caper Aioli, Iceberg, Tomato

BLUE POINT BURGER ~ 10
Ground Angus, Smoked Bacon,
Amish Cheddar, Brioche Bun

KNIFE & FORK VEGGIE ~ 8
Wild Mushrooms, Roasted Peppers,
Caramelized Onions,
Local Goat Cheese, Dijon

HOUSE SPECIALTIES

★ **NAGS HEAD GROUPE** ~ 19
The House Specialty!
Pan-Seared Black Grouper,
Lobster Mashed Potatoes,
Braised Spinach, Chive Velouté

BLACKENED SWORDFISH ~ 16
Lemon Dill Butter,
Whipped Potatoes, Broccoli

JUMBO LUMP CRAB CAKE ~ 13
Napa Slaw, Yukon Golds,
Honey Mustard

SHRIMP & SCALLOPS ~ 15
Green Beans, Carrots,
Lemon Butter Sauce

FILET OSCAR ~ 20
Lump Crab Topping,
Asparagus, Béarnaise

HERB-CRUSTED WALLEYE ~ 15
King Crab Rice Pilaf,
White Wine Cream

LOBSTER CHICKEN PASTA ~ 13
Penne Pasta, Roasted Chicken,
Lobster Cream Sauce, Baby Spinach

GRILLED SALMON ~ 13
Whole Grain Jasmine Rice,
Asparagus, Lemon Oil

All Meats & Seafood are also available
"Simply Prepared"
Served with
Asparagus & Whole Grain Jasmine Rice

★ DINNER FAVORITES ★

NEW YORK STRIP ~ 28
Twelve Ounces, Char-Grilled

THICK CUT FILET MIGNON ~ 34
Twelve Ounces, Béarnaise Sauce

COLDWATER LOBSTER TAIL ~ 34
One Half Pound Coldwater Lobster Tail

SURF AND TURF ~ 52
Coldwater Lobster Tail and Filet Mignon

★ SOUP & SALADS ★

SEAFOOD CHOWDER ~ 4 / 6
New England Style

ROASTED TOMATO BISQUE ~ 3 / 5
Sourdough Croutons, Crumbled Bleu

HOUSE SALAD ~ 5
Mixed Greens, Onion, Tomato,
White Balsamic Vinaigrette

TITANIC ICEBERG ~ 6
Smoked Bacon, Egg, Red Onion,
1,000 Island or Creamy Roquefort

LUNCH TRIO \$12

SOUP
TODAY'S SOUP
SEAFOOD CHOWDER
ROASTED TOMATO BISQUE

SALAD
HOUSE SALAD
ICEBERG WEDGE
CHOPPED CAESAR

SANDWICH
CHEF'S WHIM
LOBSTER & SHRIMP SALAD
MINI CHEDDAR BURGER

★ BIG SALADS ★

CRABBY WEDGE ~ 11
Lump Crab, Applewood Bacon, Egg, Onion,
1000 Island or Creamy Roquefort

CAESAR
Romaine, White Anchovies,
Olives, Parmesan Dressing
GRILLED CHICKEN ~ 10
GRILLED SALMON ~ 11

TUNA NIÇOISE ~ 15
Seared Ahi, Arugula, Potato,
French Beans, Egg

SEARED SCALLOPS ~ 13
Baby Greens, Apple, Radishes,
Sweet Caper Vinaigrette

ROCK SHRIMP & SPINACH ~ 11
Water Chestnuts,
Warm Bacon Dressing

WALDORF ~ 9
Grilled Chicken, Apple, Grapes,
Walnuts, Yogurt Dressing

GRILLED SALMON ~ 13
Mixed Greens, Smoked Bacon, Artichokes,
Maytag Blue, Almonds, Balsamic

◆ GUESTS WITH FOOD ALLERGIES SHOULD ALERT THEIR SERVER ◆

THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD PRODUCTS

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