

DINNER MENU



SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth **9**

THE BABY BEET

Roasted red beets, mandarins, pickled red onion, goat cheese, dusted pistachios over twisted greens; creamy avocado dressing (VEG) (GF) **12**

FOREVER STRAWBERRY FIELD

Balsamic stung strawberries, goat cheese, crispy bacon bits & tortilla matchsticks on a bed of bitter greens; balsamic glaze & extra virgin olive oil (GF) **12**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, salt & vinegar chicharrons; house creamy caesar dressing (GF) **11**

ADD ANYWHERE

Tofu **7**

Chicken | Bulgogi Beef **9**

Shrimp | Fish of the Day **10**

Salmon | Scallops | Crab Cake **13**

SMALL PLATES

MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca **15**

“GO-GHO” FRIED CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) **12**

NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeño (GF) **15**

TUNA PATRON*

Seared rare tuna served on an avocado, mango salsa, fresh cilantro & corn tortilla matchsticks; Patron gastrique to finish (GF) **15**

CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips **14**

SRIRACHA SHANKS

Quick-fried pork shanks and Korean slaw; tossed in Sriracha kewpie **12**

(V) Vegan (VEG) Vegetarian
(GF) Gluten Free

ENTREES



OCEAN INFUSED

CRAB CAKE BUBBLE & SQUEAK

Jumbo lump crab cakes over house "Bubble & Squeak," an English potato, cabbage & tri-colored carrot hash; stoned mustard aioli **35**

RED SKY'S CLASSIC SHRIMP 'N GRITS

NC shrimp, applewood smoked bacon, Carolina Cajun cream sauce, redneck risotto and pico de gallo to finish **30**

KILT-LESS SALMON*

Pistachio crusted grilled Scottish salmon; grilled veggies, potato risotto; Chinese 5 spice local honey butter (GF) **31**

SEAFOOD TRINITY*

Seared scallops, shrimp & lobster over mushroom laced pasta with a touch of pesto & parmesan cream & ricotta cheese to finish **36**

BLOOD ORANGE SCALLOPS*

Pan seared sea scallops, wild mushrooms, sautéed brussel leaves and potato risotto; blood orange gastrique (GF) **36**

OCEAN IMPAIRED

Gluten will be added to parties of 10 or more.
*Items contain ingredients that may be served raw or undercooked. **TOMAHAWK CHOP***, seafood, shellfish or eggs may increase price.

Chef's favorite!

Long bone-in pork chop, quick fried truffle potatoes, grilled veggies; bacon jam (GF) **33**

OCEAN IMPAIRED*

NC grass fed and finished Heritage Beef ribeye, chargrilled over fried truffle red potatoes and grilled veggies; Mojo onions & chimichurri **35**

DUCK RICE BOX

Half of a crispy duck over jasmine rice and grilled veggies; thai chili glaze **31**

COCONUT CURRY BOWL

Red curry & coconut broth steeped sautéed seasonal veggies served over jasmine rice **24**
(GF) (VEG) (V)

THE CHICKEN & THE GOAT

Southwestern seared chicken breast served over parmesan cream pasta finished with fresh pico, goat cheese crumbles and corn tortilla chips **29**

STEAMERS

Crab legs {lb} **34**

Shrimp {lb} **22**

Dozen clams **16**

Dozen oysters **18**

{raw or steamed}

UNDERBOARD **125**

2 lbs. crab legs

1 lb. shrimp

Dozen clams

Dozen oysters

Chef's veggies