

DINNER MENU



SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth (GF) **11**

SOUP OF THE MOMENT **MKT**

TIGER'S BITE

Mixed greens, crunchy cabbage, tear drop peppers, cucumbers & carrots with a crispy pork belly tossed in an Asian lacquer, wonton crisps & Baby G dressing **15**

- *paired well with our side tuna poke*
- (GF) (^) without wontons

STRAWBERRY CAPRESE

Mixed field greens, strawberries, slivered red onion, mini mozzarella pearls, candied pecans, fresh basil & a honey lemon balsamic dressing (GF) **17**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, parmesan cheese, salt & vinegar chicharrons; house creamy Caesar dressing (GF) (^) **15**

ADD ANYWHERE

Tofu **8**

Chicken | Chimichurri Bistro Steak **11**

Shrimp | Fish of the Day **13**

Salmon | Crab Cake **16**

Scallops | Tuna Poke **18**

TO SHARE

MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca (GF) (^) **16**

"GO-GHO" CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) **15**

NC COAST OYSTERS

Local oysters oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeño (GF) (^) **17**

CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips with pico de gallo (GF) (^) **17**

TUNA PATRON*

Seared rare tuna served on an avocado, mango salsa & crispy wonton matchsticks; Patron gastrique to finish **17**

- (GF) (^) without wontons

STEPPIN' INTO THE BROTH

Chef Wes- style PEI mussels sautéed in a zesty curry- herb tomato broth with garlic & fresh herbs. Grilled ciabatta makes this coastal classic a hands- on experience **17**

SIDES **8**

Salt & Vinegar Fries
Sweet Potato Waffle Fries
Mac 'n Cheese

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

(^) Please check back of menu for description

ENTREES

OCEAN INFUSED

CRAB CAKE BABY G

Jumbo lump crab cakes with seasonal veg on Idaho potato risotto finished with a Cilantro Ginger Aioli **42**

RED SKY'S CLASSIC SHRIMP 'N GRITS

NC shrimp, applewood smoked bacon, Carolina Cajun cream sauce, redneck risotto and pico de gallo to finish (GF) **33**

KILT-LESS SALMON*

Pistachio crusted grilled Scottish salmon; grilled veggies, potato risotto; Chinese 5 spice local honey butter (GF) **37**

TUSCAN SEAFOOD TRINITY*

Chef's pasta, NC greentail shrimp, large sea scallops & lobster pan- sautéed with sun- dried tomatoes in a lemon- basil cream sauce, finished with a dusting of parmesan snow **44**

SEARED & SASSY SCALLOPS*

Plump local sea scallops, cast- iron seared atop wild mushrooms, Idaho potato risotto on a bed of fresh arugula & blistered brussels with a seductive black cherry gastrique (GF) **38**

OCEAN IMPAIRED

TOMAHAWK CHOP*

Chef's favorite!

Classic tomahawk porkchop, grilled & finished with a jalapeno rum spiked bacon jam served over Idaho potato risotto & seasonal veg (GF) **39**

RIBEYE ROYALE*

NC grass fed Heritage Beef ribeye chargrilled topped with chimichurri & whipped herb cheeses served with quick fried truffle potatoes & seasonal veggies (GF) (^) **46**

DUCK RICE BOX

Half of a crispy duck over jasmine rice and seasonal veggies; Thai chili glaze (GF) (^) **37**

COCONUT CURRY BOWL

Curry & coconut broth steeped sautéed seasonal veggies served over jasmine rice **26**
(GF) (VEG) (V)

CHICKEN & THE GOAT

Chefs pasta with a decadent cream topped with Cajun seared chicken breast finished with house made pico & crumbled Chèvre **28**

Ask your server about our Chefs Specialty Board!

STEAMERS*

(Served with cocktail sauce & drawn butter)

Crab Legs {lb} **44**
Shrimp {lb} **28**
Dozen Clams **25**
Dozen Oysters **28**
{raw or steamed}



THE UNDERBOARD*

(Served with cocktail sauce & drawn butter)

165

2 lbs. crab legs
1 lb. shrimp
Dozen Clams
Dozen Oysters
Chef's Veggies

Gratuity will be added to parties of six or more

(^) **WE DO NOT HAVE A DESIGNATED GLUTEN FREE FRYER. PLEASE LET YOUR SERVER KNOW IF YOU HAVE CELIAC DISEASE!**

*Items contain ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.