

DINNER MENU

SOUPS

NC COAST GUMBO

Seasonal seafood and bison sausage simmered with “The Holy Trinity” in a rich tomato broth **8**

SALADS

THE BABY BEET

Twisted greens, clementines, pickled red onion, goat cheese, dusted pistachios; creamy avocado dressing (VEG) (GF) **10**

CHEF’S SUMMER SALAD

Field greens, crispy pork belly bites, strawberries, goat cheese, pomegranate seeds; poppyseed honey dijon vinaigrette (GF) **10**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, hard boiled egg, salt & vinegar chicharrons (GF) **10**

ADD ANYWHERE

Chicken | Bulgogi Beef **7**
Shrimp | Fish of the Day **8**
Salmon | Scallops | Crab Cakes **10**



SMALL PLATES

MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca (GF) **13**

“GO-GHO” FRIED CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) **10**

NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeno (GF) **14**

TUNA PATRON

Seared rare tuna on an avocado, orange & Patron laced salsa, corn tortilla match sticks, fresh cilantro; spicy aioli (GF) **14**

CAROLINA CRAB DIP

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

SRIRACHA SHANKS

Quick-fried pork shanks tossed in Sriracha kewpie Korean slaw **11**

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

ENTREES

OCEAN INFUSED

CRAB CAKE BUBBLE & SQUEAK

Jumbo lump crab cake over house
"Bubble & Squeak," an English potato,
cabbage & tri-colored carrot hash; stoned
mustard aioli **32**

RED SKY'S CLASSIC SHRIMP 'N GRITS

NC shrimp, applewood smoked bacon,
Carolina Cajun cream sauce, redneck
risotto and pico de gallo to finish **28**

KILT-LESS SALMON

Pistachio crusted grilled Scottish
salmon; grilled veggies, potato risotto;
Chinese 5 spice local honey butter (GF)
29

OCEAN IMPAIRED

TOMAHAWK CHOP

Chef's favorite!

Long bone-in pork chop, quick fried
truffle potatoes, garlic grilled veggies;
jalapeno bacon jam (GF) **30**

OCEAN IMPAIRED

NC grass fed and finished Heritage Beef
ribeye, chargrilled over fried truffle new
potatoes and grilled veggies; Mojo onion
chimichurri **33**

VEGAN ME!

Cioppino style tomato broth, seasonal
grains and veggies, new potatoes
(GF) (Veg) (V) **22**

THE CHICKEN & THE GOAT

Southwestern seared chicken breast
served over parmesan cream pasta
finished with fresh pico, goat cheese
crumbles and corn tortilla chips **26**

STEAMERS

Served with cocktail sauce and drawn butter

Crab legs (lb) **24**

Shrimp (lb) **18**

Dozen clams **13**

Dozen oysters (raw or steamed) **15**

UNDERBOARD **85**

2 lbs. crab legs

1 lb. shrimp

Dozen clams

Dozen Oysters

Corn on the Cob

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness
Gratuity will be added to parties of six or more