

# DINNER MENU

## SOUPS

### NC COAST GUMBO

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

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## 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**

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## 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**

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(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**

### SWEET 'N SAVORY CHICKEN

Joyce Farms free-range chicken  
chargrilled and coriander crusted; garlic  
and tarragon infused butter egg noodles,  
wild mushrooms, tri-colored carrots and  
sweet peas; Thai peanut sauce (GF) **25**

## 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

\*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