

DINNER MENU

SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage & NC Coast seafood in a rich tomato broth **9**

BUTTERNUT SQUASH BISQUE

Sweet crema; freshly chopped chives **8**
(VEG)

THE BABY BEET

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

WINTER SALAD

Roasted butternut squash, candied walnuts, sliced granny smith apples, pickled red onions, blue cheese, mixed greens; fig balsamic vinaigrette **13**

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 **16**

COWBOY CANDY

Crispy pork belly on NC Coast kimchee and pickled ginger; tossed in sweet & spicy Asian lacquer **12**

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

ENTREES

OCEAN INFUSED

CRAB CAKE BUBBLE & SQUEAK

Two 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**

NC COAST CIOPPINO *

Cilantro laced cioppino broth, seared sea scallops, shrimp & green lip mussels dotted with root veggies and served with old world grains and a french bread crostini **36**

LEMON DILL SCALLOPS*

Pan seared sea scallops, winter veggie medley, potato risotto; lemon, dill & caper studded beurre blanc **36**

OCEAN IMPAIRED

TOMAHAWK CHOP*

Chef's favorite!

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

BLUE MOO*

Chargrilled Angus beef ribeye served on fried truffle winter potatoes and roasted veggies; Maytag blue cheese compound butter **35**

½ DUCK IN DUCK

Crispy half duck over old world grains and roasted veggies; Makers Mark blackberry gastrique **31**

COCONUT CURRY BOWL

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

THE YELLOWSTONE

Slow roasted rosemary & Thyme rubbed, wing attached, free range chicken breast, pappardelle pasta; wild mushroom and stone-ground mustard cream sauce **29**

STEAMERS*

{Served with cocktail sauce & drawn butter}

Crab legs {lb} **28**

Shrimp {lb} **22**

Dozen clams **16**

Dozen oysters **18**

{raw or steamed}



UNDERBOARD **125**

2 lbs. crab legs

2 lb. shrimp

Dozen clams

Dozen oysters

Chef's veggies

Gratuity will be added to parties of six or more

*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