

DINNER MENU



SOUPS

NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth **8**

BUTTERNUT SQUASH BISQUE

Sweet crema; freshly chopped chives **7**
(VEG)(GF)

SALADS

THE BABY BEET

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

THE POM & THE PIG

Crispy pork belly bites, roasted butternut squash, goat cheese and pomegranate seeds on field greens; fresh fig vinaigrette (GF) **10**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, hard-boiled egg, salt & vinegar chicharrons; house creamy caesar dressing (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 jalapeño (GF) **14**

TUNA PATRON

Seared rare tuna served on an avocado, orange and Patron-laced salsa; fresh cilantro, spicy aioli & corn tortilla matchsticks to garnish (GF) **14**

CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips (GF) **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 **28**

RED SKY'S CLASSIC SHRIMP 'N GRITS

NC shrimp, applewood smoked bacon, Carolina Cajun cream sauce, redneck risotto and pico de gallo to finish **24**

KILT-LESS SALMON

Pistachio crusted grilled Scottish salmon; grilled veggies, potato risotto; Chinese 5 spice local honey butter (GF) **27**

WINTER SEAFOOD TRINITY

Red wine glazed scallops, shrimp & lobster over shitake laced pasta with a touch of cream and ricotta cheese to finish **32**

BLOOD ORANGE SCALLOPS

Pan seared sea scallops, wild mushrooms, arugula and potato risotto; blood orange gastrique (GF) **25**

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**

DUCK RICE BOX

Half a crispy duck over jasmine rice and crispy collards; black cherry smoked soy glaze **24**

COCONUT CURRY BOWL

Red curry & coconut broth steeped butternut squash, sweet onion, brussels and julienned carrots served over jasmine rice (GF) (VEG) (V) **17**

THE CHICKEN & THE GOAT

Southwestern seared chicken breast served over parmesan cream pasta finished with fresh pico, goat cheese crumbles and corn tortilla chips **23**

STEAMERS

{Served with cocktail sauce & drawn butter}

Crab legs {lb} **24**

Shrimp {lb} **18**

Dozen clams **13**

Dozen oysters **15**

{raw or steamed}



UNDERBOARD **85**

2 lbs. crab legs

1 lb. shrimp

Dozen clams

Dozen oysters

Corn on the cob

Gratuity will be added to parties of six or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness