

LUNCH MENU



SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth **10**

SWEET POT BISQUE

Creamy sweet potato & butternut bisque (Maritza Style) finished with jumbo lump crab (GF) **10**

THE FRENCH BEET

Field Greens, slivered red onion, crispy chickpeas, croutons, & gorgonzola cheese tossed in a French vinaigrette & roasted beets **14**

SWEET POTATO GOAT

Field greens tossed with candied pecans a balsamic fig vinaigrette, crispy sweet potato finished with pickled red onion, sweet cranberries & finished with crumbled goat cheese **16**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, parmesan cheese, salt & vinegar chicharrons; house creamy Caesar dressing (GF) **14**

ADD ANYWHERE

Tofu **7**

Chicken | Chimichurri Bistro Steak **10**

Shrimp | Fish of the Day **12**

Salmon | Crab Cakes **15**

Scallops | Tuna Poke **17**

TO SHARE

MEXICAN POUTINE

Sweet potato waffle fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca (GF) **15**

“GO-GHO” CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) **14**

LOBSTER TOP

Local oysters with a signature lobster bomb topping roasted on the half shell with a brie cheese au gratin (GF) **16**

CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips with pico de gallo (GF) **16**

TUNA PATRON*

Seared rare tuna served on an avocado, mango salsa & corn tortilla matchsticks; Patron gastrique to finish (GF) **16**

(V) Vegan (VEG) Vegetarian
(GF) Gluten Free
(T.F.) Tastefully Fit

SIGNATURES

RED SKY'S CLASSIC SHRIMP 'N GRITS

NC shrimp, applewood smoked bacon, Carolina Cajun cream sauce, redneck risotto & pico de gallo to finish **19**

PESCADO STREET TACOS

Cilantro- stung & char-grilled fish of the day, house slaw, guacamole, queso fresca, pico de gallo on griddled white corn tortillas with Peri Peri sauce (GF) **18**

COCONUT CURRY BOWL

Red curry & coconut broth steeped seasonal veggies served over jasmine rice (GF) (VEG) (V) **17**

MOTHER EARTH FISH 'N CHIPS

Beer battered fish, salt & vinegar fries, house slaw & a creamy tarte sauce **18**

POKE ME*

Sushi grade tuna tossed with jalapeño sweet onion cilantro & a honey laced poke sauce served on warm coconut rice finished with our house made poke sauce (GF) **18**

PORK VERDE QUESADILLA

Large flour tortilla flat iron grilled filled with house roasted herb infused pulled pork Monterey cheddar queso, garnished with crispy lettuce, fresh guacamole, pico de gallo & sour cream **17**



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

HANDHELDS

Served with salt & vinegar fries

DAMN GOOD BURGER

Two stacked beef burger patties, Ashe Country cheddar cheese, peri-peri sauce & "all the fixins" **17**

PERUVIAN CHICKEN BLT WRAP

Seasoned & grilled chicken breast wrapped in a flour tortilla with apple smoked bacon, fresh mozzarella, pico de gallo, lettuce, pesto & green sauce served hot **17**

THE FIG & THE PIG

House roasted pulled pork, crispy bacon, bitter greens, brie cheese & fig jam on a grilled sourdough **17**

THE LOBSTER BOMB

Creamy Maine lobster salad & crispy bacon on a buttered & toasted bombolini roll **21**

THE ARGENTINE

Chimichurri laced flat iron steak served with sautéed onions & arugula on Ciabatta bread with a chili spiked queso sauce finished with Aji Amarillo aioli on the side **17**

SIDES 7

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

STEAMERS*

(Served with cocktail sauce & drawn butter)

Crab Legs {lb} **38**
Shrimp {lb} **25**
Dozen Clams **20**
Dozen Oysters **21**
{raw or steamed}