



# N.C. Coast's Thanksgiving

Thursday, November 26, 2020 | 3:30-8:00  
Call (843) 291-1146 for Reservations

The N.C. Coast Chef's Board has taken the beach by storm. Traditional Thanksgiving & cutting-edge coastal cuisine served on rustic wooden boards to reflect the season.

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## Starters

Choice of Soup or Salad

NC Coast Seafood & Bison Sausage Gumbo

Baby Beet Salad

Twisted greens, clementines, pickled red onion, goat cheese, dusted pistachios; creamy avocado dressing

Southern Caesar

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



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## Main Event

Chef's Board Presentation of Thanksgiving to Include

### Ocean Impaired

Roasted Tom Turkey | Honey Mustard Glazed Ham | Wagyu Beef

### Ocean Infused

Coastal Style Topped Oysters | NC Green Tail Shrimp  
Charred Raw Tuna | Black Garlic Molasses Glazed Scallops  
Chef Wes's Famous Shrimp 'n Grits | Crab Encrusted Flounder

### Greens & Things

Corn Bread Dressing | Gourmet Mac 'n Cheese | Currituck Collard Greens  
Green Bean Casserole | Candied Sweet Potato Pie  
Whipped Red Skin Mashed Potatoes | Giblet Gravy

### & So Much More

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## Sweet Finish

Tapas style dessert board with traditional favorites dotted with NC Coast Beignets!

## Seasonal Signature Cocktails

Adults \$50 | Children 12 and Under \$15 | Soft Drinks & Coffee Included