

★ APPETIZERS ★

SHRIMP COCKTAIL ~ 9
"Bloody Mary" Cocktail Sauce

MINI CRAB CAKES ~ 12
Napa Slaw w/Honey Mustard

CORNMEAL-CRUSTED CALAMARI ~ 11
Sweet & Hot Peppers,
Lemon Aioli

BLUE POINTS ~ 10
Six "On the Half"
Bloody Mary Sauce & Mignonette

HALF SHELL SAMPLER ~ AQ
Flown in Daily
Four Pair Served "On the Half"

FOR SHARING

HOT APPETIZER PLATTER ~ 15
Mini Crab Cakes,
Cornmeal-Crusted Calamari,
Lemongrass Chicken Dumplings

CHILLED SEAFOOD TOWER ~ 45
Alaskan King Crab Legs,
Lobster & Shrimp Salad,
Shrimp Cocktail, Smoked Mussels,
Blue Point Oysters on the Half Shell

★ SANDWICHES ★

BLACKENED GROUPE ~ 14
Carolina Grouper Fillet, Pan-Seared,
Creole Spices, Spicy House Tartar

GRILLED CHICKEN ~ 11
Baby Swiss, Cheddar, Roasted Tomato,
Caramelized Onions, Focaccia

BLUE POINT BURGER ~ 9
Ground Angus, Smoked Bacon,
Amish Cheddar, Brioche Bun

PO' BOY SLIDERS ~ 12
Crispy Fried Oysters,
Lettuce, Tomato, Rémoulade

HOUSE SPECIALTIES

🍷 **NAGS HEAD GROUPE** ~ 17
The House Specialty!
Pan-Seared Black Grouper,
Lobster Mashed Potatoes,
Braised Spinach, Chive Velouté

ROASTED CANADIAN SALMON ~ 13
English Spring Pea Risotto,
Roasted Asparagus Spears,
Red Pepper Soubise

BLACKENED SWORDFISH ~ 14
Lemon Herb Butter,
Whipped Potatoes, Broccoli

HERB-CRUSTED WALLEYE ~ 12
Roasted Yukon Golds, Mushrooms,
Snow Peas, Lemon Butter Sauce

LOBSTER CHICKEN PASTA ~ 12
Penne Pasta, Roasted Chicken,
Lobster Cream Sauce, Baby Spinach

SHRIMP & SCALLOP SAUTE ~ 14
Sea Scallops & Black Tiger Shrimp
Sautéed in Garlic-Herb Butter,
Whipped Potatoes, Seasonal Veggies

TENDERLOIN OSCAR ~ 18
Grilled Tenderloin, Blue Crab Topping,
Béarnaise, Asparagus, Garlic Mashers

VEGETARIAN SELECTIONS
ARE AVAILABLE
UPON REQUEST

★ SIMPLY PREPARED ★

CHAR-GRILLED WITH LEMON & OLIVE OIL,
SERVED WITH STEAMED ASPARAGUS
AND WHOLE GRAIN JASMINE RICE

CANADIAN SALMON ~ 11

BLACK GROUPE ~ 15

ALASKAN HALIBUT ~ 13

HAWAIIAN AHI TUNA ~ 13

PETITE FILET MIGNON ~ 15

★ STARTERS ★

SEAFOOD CHOWDER ~ 4 / 6
New England Style

ROASTED TOMATO BISQUE ~ 3 / 5
Sourdough Croutons, Crumbled Bleu

HOUSE SALAD ~ 4
Mixed Greens, Grape Tomato,
White Balsamic Vinaigrette

TITANIC ICEBERG ~ 6
Smoked Bacon, Egg, Red Onion,
1000 Island or Creamy Roquefort

SMALL CAESAR ~ 6
White Anchovies, Lemon Oil,
Aged Balsamic, Parmigiano Reggiano

LUNCH TRIO \$12

SOUP
TODAY'S SOUP
SEAFOOD CHOWDER
ROASTED TOMATO BISQUE

SALAD
HOUSE SALAD
ICEBERG WEDGE
CHOPPED CAESAR

SANDWICH
CHEF'S WHIM
LOBSTER & SHRIMP SALAD
MINI CHEDDAR BURGER

★ BIG SALADS ★

GRILLED SALMON ~ 13
Mixed Greens, White Balsamic,
Smoked Bacon, Artichokes,
Hearts of Palm, Pine Nuts,
Crumbled Maytag Blue

CRABBY WEDGE ~ 11
Maryland Blue Crabmeat
Applewood Bacon, Egg, Red Onion,
1000 Island or Creamy Roquefort,

BIG CAESAR
Chopped Romaine, Parmesan Dressing,
Balsamic Drizzle, White Anchovies

GRILLED CHICKEN ~ 10
BLACKENED GROUPE ~ 14

★ DINNER FAVORITES ★

NEW YORK STRIP ~ 28
Twelve Ounces, Char-Grilled

COLDWATER LOBSTER TAIL ~ 34
One Half Pound Coldwater Lobster Tail

THICK CUT FILET MIGNON ~ 34
Twelve Ounces, Béarnaise Sauce

SURF AND TURF ~ 52
Coldwater Lobster Tail and Filet Mignon

◆ GUESTS WITH FOOD ALLERGIES SHOULD ALERT THEIR SERVER ◆

THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD PRODUCTS

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