

DRINK SPECIALS

SUNDAYS \$6 bloody marys & mimosas

\$6 glasses of select wines* **MONDAYS**

TUESDAYS 1/2 price select bottles of wine

\$6 pineapple citrus sangrias **WEDNESDAYS**

THURSDAYS \$6 house & hibiscus margaritas

DRAFTS

Tropical Lightning IPA, Wilmington Brewing Co., NC 7.5
Modelo, Pale Lager, Mexico 6.5
NoDa Radio Haze, New England Style IPA, NC 7.7
Red Oak, Bavarian Amber Lager, NC 6.5
Flat Rock Tropical Pineapple Cider, Hard Cider, NC 7.7
Miller Lite, Lager, Milwaukee, WI 5.5

BOTTLES & CANS

Pretty Peach Wheat 16oz 7.5 | Stella Artois 5.5 | Blue Moon 5
Michelob Ultra 4.8 | Corona Light 5 | Yuengling 4.5
Budweiser 4.5 | Bud Light 4.5 | Coors Light 4.5
NoDa Hop, Drop & Roll IPA 5 | Mountain Time Lager 4.8
Beck's Pale Lager ^{Non-Alcoholic} 5 | Athletic Run Wild IPA ^{Non-Alcoholic} 5

DESSERTS

made fresh in house

CRÈME BRÛLÉE

classic custard, caramelized sugar, whipped cream 7.99 ^{GF}

KEY LIME PIE

graham cracker crust, raspberry syrup, whipped cream 6.99

ESPRESSO BROWNIE SUNDAE

warm brownie, espresso icing, vanilla bean ice cream, whipped cream, house made caramel 7.99

BLUEBERRY COBBLER À LA MODE

mom's secret recipe made with NC blueberries, vanilla bean ice cream 7.99

POT DE CRÈME AU CHOCOLAT

a chocolate lovers dream, dense dark chocolate custard, whipped cream 6.99 ^{GF}

NON-ALCOHOLIC

straws given upon request only, help us save the oceans

Acqua Panna Spring Water, 1L 5.99

San Pellegrino Mineral Water, 1L 5.99

Handcrafted Lemonade 3.99

lavender, blackberry,

guava or strawberry + 1.00

Fresh Brewed Tea, Coffee, Pepsi

Products 3.49



LUNCH SPECIALS DAILY until 4pm

Add a small cup of soup or small salad to any entrée 3.99

FISH -N- CHIPS BASKET

crispy beer battered white fish served with french fries & coleslaw \$12.99

SMOKED SALMON ALFREDO

house smoked salmon cake, mushrooms, asparagus, penne, roasted garlic alfredo 12.99

SHRIMP DIABLO

shrimp, mushrooms, spinach, spicy roasted red pepper cream sauce, penne pasta 14.99

SOUP & SALAD COMBO

your choice of our small house, caesar or mixed greens salad served with a small cup of house made Roasted Red Pepper & Crab Bisque or Cape Fear Chowder 10.99

CAPE FEAR SHRIMP & GRITS

shrimp, applewood smoked bacon, tomatoes, scallions, mushrooms, low country cream sauce, stone ground cheese grits 14.99

SHRIMP SCAMPI

shrimp, lemon, garlic, shallot, white wine, red pepper flake, butter, tomato, parsley, parmesan, grilled ciabatta, over linguine 12.99

JAMBALAYA

shrimp, scallops, andouille sausage, okra, onions, tomatoes, spices, rice pilaf 13.99

SHRIMP RISOTTO

shrimp, blackening spice, basil, roasted red peppers, tomato, scallions, scampi style risotto 12.99



BRUNCH MENU SUNDAY 10am-2pm

All brunch items served with choice of home fries with sauteed onions, stone ground grits, fresh fruit or add \$2 for bacon

CRAB CAKE BENEDICT*

two of our famous crab cakes topped with gently poached eggs & house made hollandaise on toasted ciabatta 16.99

LUMP CRAB FRITTATA

lump crab, egg, mushroom, spinach, onion, asparagus, roasted tomatoes & red peppers, Monterey Jack cheese in a mini cast iron skillet 16.99 ^{GF}

HANDHELD STEAK & EGGS*

seared filet tips seasoned with blackening spice & wrapped in lightly scrambled eggs with American cheese on a toasted brioche bun with bistro sauce, mesclun mix & tomato 14.99 ^{GF} *bun +\$1*

CRISPY CHICKEN & WAFFLES

crispy fried chicken strips over pearl sugar Belgian waffles, drizzled with sriracha honey & sprinkled with finely diced strawberry 15.99

BRUNCH COCKTAILS, SIDES & BEVERGES

BLACKENED BLOODY MARY Absolut Peppar vodka, bloody mary mix, garnished with olives, jumbo shrimp, spicy pickled okra, Old Bay rim & lime wedge 11

STRAWBERRY MIMOSA strawberry puree, splash of orange juice, Veuve du Vernay with a strawberry garnish 7

ESPRESSO MARTINI vanilla vodka, Kahlua, Owen's Nitro-Infused espresso garnished with roasted beans 11

DREAMSICLE MARTINI vanilla vodka, triple sec, orange juice, whipped cream & an orange twist 10

CLASSIC EGGS BENEDICT*

freshly sliced Italian prosciutto topped with gently poached eggs & house made hollandaise on toasted ciabatta 12.99

GOAT CHEESE FRITTATA

goat cheese, egg, mushroom, spinach, onion, asparagus, roasted tomatoes, red peppers, Monterey Jack cheese in a mini cast iron skillet 13.99 ^{GF}

LOW COUNTRY BREAKFAST BOWL*

six blackened jumbo shrimp, andouille sausage, sautéed sweet onions & two sunny side up eggs over Yukon gold fingerling potatoes, drizzled with hollandaise & roasted red pepper coulis 16.99 ^{GF}

COASTAL BISCUIT & GRAVY

house made buttermilk biscuit topped with lightly scrambled eggs & lump crab meat then smothered with sausage gravy 13.99

HOUSE MADE HOME FRIES

fingerling yukon gold potatoes & sautéed onion 3.29

FRESH BREWED COFFEE

regular or decaffeinated 3.49

ORANGE JUICE (no refills) 3.99

STONE GROUND CHEESE GRITS 2.99

THICK CUT CORN COB SMOKED BACON ^{GF} 3.99

FRESH FRUIT MEDLEY blueberries, strawberries & pineapple ^{GF} 3.29

BUTTERMILK BISCUIT

light & fluffy house made buttermilk biscuit 1.99

* These items are, or can be ordered raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. **Please inform your server of any food allergies.** Due to the unpredictability of Nature & Man, all menu items may not be available.

CAPE FEAR

SEAFOOD COMPANY

The Sea is Calling...

