DRINK SPECIALS

SUNDAYS fobloody 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 Alcoholic 5 | Athletic Run Wild IPA Alcoholic 5

DESSERTS

CRÉME BRÛLÉE

classic custard, caramelized sugar, whipped cream 7.99 6

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 Á LA MODE

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

POT DE CRÉME AU CHOCOLAT

a chocolate lovers dream, dense dark chocolate custard, whipped cream 6.99 @

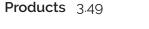
NON-ALCOHOLIC

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





LUNCH SPECIALS DAILY until 4pm Add a small cup of soup or small salad to any entrée 4.29

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 @

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 @ 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

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 @

LOW COUNTRY BREAKFAST BOWL *

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

COASTAL BISCUIT & GRAVY

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

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

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

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

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

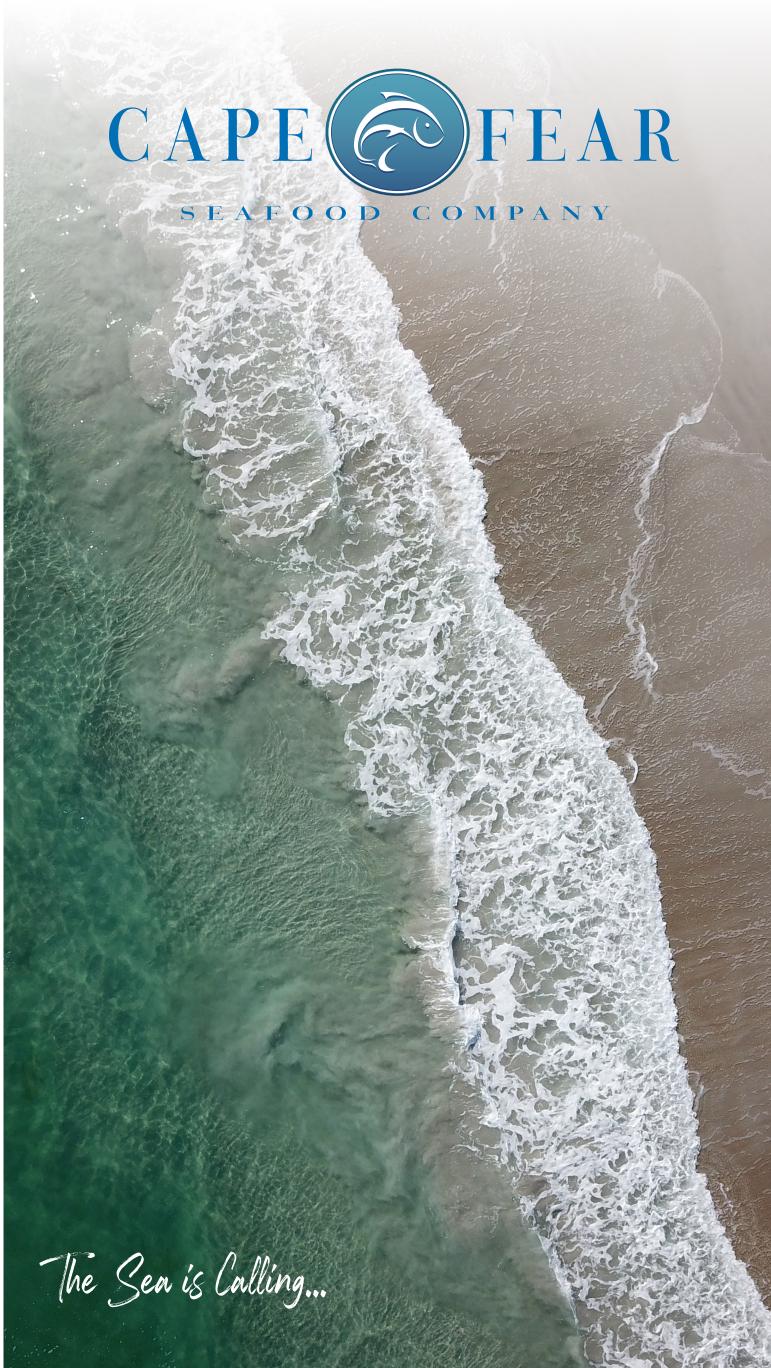
THICK CUT CORN COB SMOKED BACON @ 3.99

FRESH FRUIT MEDLEY blueberries, strawberries & pineapple @ 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.



APPETIZERS

CRAB DIP

crab, cheeses, spices, horseradish, fried pita 13.99

parmesan garnish, bistro sauce 7.99

MUSSELS

white wine, butter & garlic pan sauce, parmesan grilled ciabatta 12.99

SEARED AHI TUNA

seared rare, Asian sesame slaw, wasabi, soy sauce 12.99 @ without sov sauce

HUSH PUPPY BASKET with whipped butter 3.99

SURF & TURF CHIMICHURRI *

filet tips, shrimp, blackening spice, pineapple chimichurri sauce 13.99 🖤 🙃

MINI CRAB CAKES

(2) mini lump crab cakes, lemon beurre blanc 13.99

CALAMARI FRITTI

parmesan garnish, house-made marinara 13.99

BUFFALO SHRIMP

fried jumbo shrimp, buffalo sauce, bleu crumbles, choice of ranch or bleu cheese dressing 11.99

SWEET & SPICY SHRIMP

fried jumbo shrimp, sweet Thai Chili sauce 10.99

PEEL & EAT SHRIMP with Old Bay & melted butter 10ct 9.99 20ct 17.99 30ct 24.99 @

SOUPS & SALADS

Add a small cup of soup or small salad to any entrée 4.29

ROASTED RED PEPPER & CRAB BISQUE roasted red peppers, cream, spices, backfin lump crab *cup* 5.99 *bowl* 7.99

CAPE FEAR CHOWDER clams, cream, potatoes, bacon, spices cup 5.99 bowl 7.99

HOUSE SALAD romaine, cucumber, tomato, scallions, bleu cheese crumbles, bacon, candied pecans, house made white balsamic vinaigrette *small* 7.99 *entrée* 9.99 **6**

CLASSIC CAESAR romaine, parmesan cheese, house made croutons *small* 6.99 *entrée* 9.99

MIXED GREENS mesclun mix, cucumber, tomato, red onion, parmesan, house made white balsamic vinaigrette small 6.99 entrée 9.99 @

ADD ONS Add to your salad or entrée:

catch* © 20 | salmon* © 17 | crab cake 9 | fried shrimp 7 | 5 oz lobster tail 6 18 | (8) fried oysters 15 fried scallops 9 | seared sea scallops @ 18 grilled shrimp @ 9 | seared rare ahi tuna @ 10 Served Chilled grilled or blackened chicken @ 8

\$1 from each sale goes to **The** Trawick Pediatric Cardiology Research Fund at Duke Children's Hospital. For more informationor to

DONATE visit: www.CapeFearSeafoodCompany.com



BASKETS, TACOS & SANDWICHES

Add a small cup of soup or small salad to any entrée 4.29

FRIED BASKETS

with french fries & cole slaw

Shrimp 12.99 | Flounder 13.99 | Scallops 13.99 Clam Strips 12.99 | Oysters 16.99

Chicken Tenders 11.99

THE "CEDRIC"

beer battered white fish, lettuce, tomato, aioli, brioche bun with french fries 11.99

SHRIMP BURGER

crispy fried shrimp, coleslaw, bistro sauce, brioche bun with french fries 11.99

CHICKEN SANDWICH

grilled, blackened or fried, lettuce, tomato, provolone, brioche bun, "Comeback Sauce" with french fries 12.99 **@ bun +\$1**

BACON CHEESEBURGER*

8oz. angus burger, bacon, provolone cheese, lettuce, tomato, red onion, "Comeback Sauce", brioche bun with french fries 14.99 @ bun +\$1

Blackened Fresh Catch * 15.99

flour tortillas, mango salsa, sour cream, cabbage, black bean & corn salad, chipotle ranch

Fried Shrimp 12.99 | Grilled Shrimp 14.99 Beer Battered Fish 11.99 | Blackened Fish 13.99

AHI TUNA SANDWICH *

blackened yellowfin, lettuce, tomato, red onion, aioli, brioche bun with french fries 12.99 @ bun +\$1

LUMP CRAB CAKE SLIDERS

two seared lump crab cake sliders, lettuce, tomato, bistro sauce, brioche buns with french fries 13.99

DOUBLE TAKE SLIDERS

double beef patties, American cheese, "Comeback Sauce", brioche buns with french fries 11.99

BUFFALO CHICKEN SANDWICH

grilled or fried, buffalo sauce, bleu cheese crumbles, lettuce, tomato, brioche bun, served with french fries 13.99 **G bun +\$1**

PASTAS

Add a small cup of soup or small salad to any entrée 4.29

FISHERMAN'S PASTA (no seafood substitutions)

shrimp, sea scallops, white fish, mussels, house made marinara, white wine, garlic, shallots, red pepper flake, fennel, linguine, grilled ciabatta 23.99

SHRIMP SCAMPI

shrimp, lemon, garlic, shallot, white wine, red pepper flake, butter, tomato, parsley, parmesan, grilled ciabatta, over linguine 19.99

SMOKED SALMON ALFREDO

house smoked salmon cakes, mushrooms, asparagus, penne pasta, roasted garlic alfredo, parmesan 19.99

SHRIMP DIABLO

Trawick

shrimp, mushrooms, spinach, spicy red pepper cream sauce, parmesan, penne pasta 20.99

CREAMY HERB ALFREDO

parmesan, mushrooms, asparagus, penne pasta, creamy herb alfredo with your choice seared chicken 18.99 | grilled shrimp 20.99



THE SEA

Add a small cup of soup or small salad to any entrée 4.29

FRESH CATCH *

grilled, blackened or pan seared with lemon beurre blanc, mango salsa or roasted garlic aioli, creamy risotto & asparagus *market price*

+ lump crab & herb butter 6

CAPE FEAR SHRIMP & GRITS

shrimp, applewood smoked bacon, tomatoes, scallions, mushrooms, low country cream sauce, cheese grits 22.99 regular / 17.99 small

LEMON PEPPER SEA SCALLOPS

broiled sea scallops, lemon pepper, lemon beurre blanc served with risotto cakes & asparagus 29.99

LOBSTER & SHRIMP RISOTTO

4-5 oz cold water lobster tail, shrimp, blackening spice, roasted peppers, basil, tomatoes, scampi risotto 33.99

BALD HEAD ISLAND CRAB CAKES

pan seared lump crab cakes, lemon beurre blanc with rice pilaf & asparagus 25.99

SALTIMBOCCA

chef's choice white fish wrapped in prosciutto, on a bed of sautéed spinach with tomatoes, mushrooms, goat cheese, parmesan, draped with demi-glace & lemon beurre blanc 29.99 @

JAMBALAYA

shrimp, scallops, andouille sausage, okra, onions, spices, tomatoes, rice pilaf 22.99 regular / 17.99 small

FIGURE 8 STUFFED FLOUNDER

twin baked roulades of flounder, premium crab fusion, beurre blanc with rice pilaf & green beans with roasted tomatoes 25.99

NEW BEDFORD SCALLOPS

seared sea scallops, red & yellow pepper coulis, creamy risotto, asparagus 30.99

SNOW CRAB LEGS

1 & 1/4 lbs of snow crab legs, served with butter, roasted potatoes & cole slaw market price @



THE LAND

Add a small cup of soup or small salad to any entree 4.29

FILET MIGNON'

7oz. hand cut beef tenderloin with demi-glace. roasted potatoes & asparagus 34.99 @

- + lump crab & herb butter 6
- + 5 oz lobster tail 18

GRILLED RIBEYE

12oz. hand cut Sterling Silver beef, demi-glace with roasted potatoes & sautéed spinach 36.99 @

CHICKEN JARRETT

seared chicken breast, roasted tomatoes, goat cheese, beurre blanc served with creamy risotto & asparagus 19.99

SEAFOOD PLATTERS

Add a small cup of soup or small salad to any entrée 4.29

BROILED SEAFOOD PLATTER

sea scallops, shrimp, white fish, mussels, lemon pepper & blackening spice, side of lemon beurre blanc with rice pilaf & asparagus 25.99 (no seafood substitutions)

GRILLED SHRIMP PLATTER

dusted with blackening spice, served with roasted potatoes & green beans with roasted tomatoes 19.99 *regular* / 16.99 *small* **6**

CALABASH FRIED PLATTERS

lightly breaded & fried served with french fries, hush puppies & coleslaw

Shrimp 18.99 | Flounder 18.99 | Scallops 19.99 Oysters 22.99 | Clam Strips 16.99

CHOICE OF TWO CALABASH FRIED PLATTER

choose (2) from the above lightly breaded & fried seafood items with french fries, hush puppies & coleslaw 24.99 (add \$1 for oysters)

THE WHOLE BOAT

shrimp, flounder, scallops, oysters & clam strips, all lightly breaded & fried with french fries, hush puppies & coleslaw 32.99

FISH -N- CHIPS PLATTER

crispy beer battered white fish, lemon garlic aioli, served with french fries, hush puppies & coleslaw

SIDES al la carte pricing is 3.99 Rice Pilaf | Roasted Potatoes @ | French Fries Cole Slaw (f) | Hush Puppies | Risotto Cakes (+\$1) Asparagus (+\$1) @ | Creamy Risotto (+\$1) Green Beans w/ Tomatoes (+\$1) @

Sautéed Spinach (+\$1) @

MARGARITAS

The House tequila, organic agave nectar, fresh lime, salt rim...

Strawberry tequila, Reál Strawberry purée, muddled strawberry, agave nectar & fresh lime 10.5

Smoky Paloma Montelobos Mezcal, tequila, fresh grapefruit & lime juice, smoked salt & paprika rim, charred rosemary

Hibiscus tequila, hibiscus tea, organic agave nectar, fresh lime,

Gulf Stream tequila, blue spirulina infused simple syrup, fresh

COCKTAILS

Lavender Lemon Drop premium vodka, elderflower liqueur, lemon juice, lavender infused syrup, sugar rim martini 13

Soundside Punch Absolut Vanilla Vodka, Malibu Rum, pineapple juice, guava purée, & blackberry syrup 12

Pineapple Citrus Sangria red or white wine, triple sec, citrus & pineapple juice 8.5

Guava Coconut Mojito guava purée, Malibu Coconut & Bacardi rums, mint, lime, sparkling water 11

Ocean Isle Iced Tea Absolut Vodka, Beefeater Gin, Coconut Rum, Lunazul Blanco Tequila, triple sec, citrus & pineapple juice, hibiscus tea 12.5

Burnt Orange Old Fashioned Knob Creek bourbon, muddled orange, maraschino, sugar & bitters, strained over ice, burnt orange

Mixed Berry Mojito Bacardi, blueberries, muddled strawberry, lime & mint, with blackberry syrup & sparkling water 11 Non-Alcoholic 6

WINES

Risata Moscato d'Asti Italy 11 split

Da Luca Prosecco Italy 11 split

Veuve du Vernay Brut France 7.5q/30b Seaside Vinho Verde Portugal 8g / 32b

Peter Weinbach Riesling Mosel, Germany 7.5q / 30b*

Markstone Pinot Grigio California 7.5g / 28b*

Astoria Alisia Pinot Grigio Italy 8.5g / 34b

Chloe Pinot Grigio Northern Italy 10g / 40

Dry Creek Chenin Blanc California 10.5_d / 42b

Ferrari-Carano Fumé Blanc California 11_Q / 44b

Markstone Chardonnay California 7.50 / 28b*

Seaglass Rosé Monterey, California 8.5g / 34b*

Le Grand Noir Pinot Noir Limoux Region, France 9q / 34b*

Kendall-Jackson V.R. Chardonnay California 10_Q / 40b

Meiomi Pinot Noir California 11_Q / 44b

Conquista Malbec Mendoza, Argentina 8₀ / 32b*

Paxis Red Blend Portugal 8g / 32b *

Cartlidge & Browne Merlot North Coast, California 9a / 36b

Markstone Cabernet Sauvignon California 7.5q / 26b*

Robert Mondavi Bourbon Barrel Cabernet California 11q / 42b The Prisoner Unshackled Cabernet California 14q / 56b

RALEIGH

For more information visit www.CapeFearSeafoodCompany.com G Gluten Free