

CAPE FEAR



SEAFOOD COMPANY

DRINK Specials

SUNDAYS

\$6 BLOODY MARYS & MIMOSAS

MONDAYS

\$6 GLASSES of SELECT WINES*

TUESDAYS

1/2 PRICE BOTTLES of SELECT WINES

WEDNESDAYS

\$6 PINEAPPLE CITRUS SANGRIAS

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 5 | ATHLETIC RUN WILD IPA 5
Non-Alcoholic *Non-Alcoholic*

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

FRESH BREWED TEA, COFFEE, PEPSI PRODUCTS 3.49



STRAWS GIVEN UPON REQUEST ONLY, HELP US SAVE THE OCEANS

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**

LUNCH SPECIALS *Daily until 4 pm*

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

FISH -N- CHIPS BASKET

crispy beer battered haddock 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



SWEET & SPICY SHRIMP

AHI TUNA SANDWICH

BLACKENED BLOODY MARY

BRUNCH MENU *Sunday 10 am-2 pm*

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

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

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

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

The Sea is Calling...

FOR MORE INFORMATION VISIT CapeFearSeafoodCompany.com

APPETIZERS

CRAB DIP

crab, cheeses, spices, horseradish, fried pita 13.99

FRIED OKRA

parmesan garnish, bistro sauce 7.99

MUSSELS

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

SEARED AHI TUNA ★

SERVED CHILLED

seared rare, Asian sesame slaw, wasabi, soy sauce 12.99 GF without soy sauce

HUSH PUPPY BASKET

with whipped butter 3.99

SURF & TURF CHIMICHURRI ★

filet tips, shrimp, blackening spice, pineapple, chimichurri sauce 13.99 ♥ GF

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 GF

SOUPS & SALADS

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

ROASTED RED PEPPER & CRAB BISQUE

roasted red peppers, cream, spices, backfin lump crab CUP 4.99 | BOWL 6.99

CAPE FEAR CHOWDER

clams, cream, potatoes, bacon, spices CUP 4.99 | BOWL 6.99

HOUSE SALAD

romaine, cucumber, tomato, scallions, bleu cheese crumbles, bacon, candied pecans, house made white balsamic vinaigrette SMALL 6.99 | ENTRÉE 8.99 GF

CLASSIC CAESAR

romaine, parmesan cheese, house made croutons SMALL 5.99 | ENTRÉE 8.99

MIXED GREENS

mesclun mix, cucumber, tomato, red onion, parmesan, house made white balsamic vinaigrette SMALL 5.99 | ENTRÉE 8.99 GF

ADD ONS

add to your salad or entrée:

CATCH GF 20 | SALMON ★ GF 17 | CRAB CAKE 9 | FRIED SHRIMP 7

5 oz LOBSTER TAIL GF 18 | (8) FRIED OYSTERS 15 | FRIED SCALLOPS 9

SEARED SEA SCALLOPS GF 18 | GRILLED SHRIMP GF 9

SEARED RARE AHI TUNA GF 10 | GRILLED ➤ BLACKENED CHICKEN GF 8

SERVED CHILLED

BASKETS, TACOS & SANDWICHES

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

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 haddock, 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 GF BUN + \$1

BACON CHEESEBURGER ★

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

CABO TACOS GF

substitute corn tortillas

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

BLACKENED FRESH CATCH ★ 15.99

AHI TUNA SANDWICH ★

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

PASTAS

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

FISHERMAN’S PASTA (NO SEAFOOD SUBSTITUTIONS)

shrimp, sea scallops, haddock, 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

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 3.99

FRESH CATCH ★

Mahi-Mahi | Salmon | Chef's Choice

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

REGULAR 22.99 | SMALL 17.99

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

MAHI-MAHI SALTIMBOCCA

wrapped in prosciutto, on a bed of sautéed spinach with tomatoes, mushrooms, goat cheese, parmesan, draped with demi-glace & lemon beurre blanc 29.99 GF

JAMBALAYA

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

REGULAR 22.99 | SMALL 17.99

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 & ¼ lbs of snow crab legs, served with butter, roasted potatoes & cole slaw MARKET PRICE GF

SIDES

al la carte pricing is 3.99

RICE PILAF | ROASTED POTATOES GF | FRENCH FRIES | COLE SLAW GF | HUSH PUPPIES | RISOTTO CAKES + \$1

ASPARAGUS + \$1 GF | CREAMY RISOTTO + \$1 | GREEN BEANS W/ TOMATOES + \$1 GF | SAUTÉED SPINACH + \$1 GF



Our
MISSION

Prepare **EVERY DISH** with **ATTENTION** to **DETAIL**,
QUALITY INGREDIENTS & **EXCELLENT FLAVORS**

We strive to serve you with an abundance of *southern hospitality*

★ 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.

MARGARITAS

The HOUSE tequila, organic agave nectar, fresh lime, salt rim... that's it! 9.5

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 garnish 12.5

HIBISCUS

tequila, hibiscus tea, organic agave nectar, fresh lime, salt rim 9.5

GULF STREAM

tequila, blue spirulina simple syrup, fresh lime, salt rim 10

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 zest 14

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* | 7.5 G | 30 B

SEASIDE VINHO VERDE | *Portugal* | 8 G | 32 B

PETER WEINBACH RIESLING | *Mosel, Germany* | 7.5 G | 30 B ★

MARKSTONE PINOT GRIGIO | *California* | 7.5 G | 28 B ★

BEVIAMO PINOT GRIGIO | *Italy* | 8.5 G | 34 B

CHLOE PINOT GRIGIO | *Northern Italy* | 10 G | 40 B

DRY CREEK CHENIN BLANC | *California* | 10.5 G | 42 B

FERRARI-CARANO FUMÉ BLANC | *California* | 11 G | 44 B

MARKSTONE CHARDONNAY | *California* | 7.5 G | 28 B ★

KENDALL-JACKSON V.R. CHARDONNAY *California* 10 G | 40 B

SEAGLASS ROSÉ | *Monterey, California* | 8.5 G | 34 B ★

LE GRAND NOIR PINOT NOIR | *Limoux Region, France* | 9 G | 34 B ★

MEIOMI PINOT NOIR | *California* | 11 G | 44 B

CONQUISTA MALBEC | *Mendoza, Argentina* 8 G | 32 B ★

PAXIS RED BLEND | *Portugal* | 8 G | 32 B ★

CARTLIDGE & BROWNE MERLOT | *North Coast, California* | 9 G | 36 B

MARKSTONE CABERNET SAUVIGNON | *California* | 7.5 G | 26 B ★

ROBERT MONDAVI BOURBON BARREL CABERNET | *California* | 11 G | 42 B

The PRISONER UNSHACKLED CABERNET *California* 14 G | 56 B

GUESTS' FAVORITES

GLUTEN FREE

GF

♥ \$1 FROM EACH SALE GOES TO
**The Trawick Pediatric
Cardiology Research Fund**
at Duke Children's Hospital.

For more information or to **DONATE** visit:
CapeFearSeafoodCompany.com/charity

