DRINK *Specials*

SATURDAYS & SUNDAYS
$6 BLOODY MARYS & MIMOSAS

MONDAYS
$6 GLASSES of SELECT WINES ★

TUESDAYS
½ PRICE BOTTLES of SELECT WINES

WEDNESDAYS
$6.50 PINEAPPLE CITRUS SANGRIAS

THURSDAYS
$6.50 HOUSE & HIBISCUS MARGARITAS

DRAFTS

FAT TIRE AMBER ALE | *NC* 7.7
MODELO PALE LAGER | *Mexico* 6.5
BLUE MOON BELGIAN WHITE ALE | *CO* 7
RED OAK BAVARIAN AMBER LAGER | *NC* 6.5
PERNICIOUS IPA | *NC* 7.7
MILLER LITE LAGER | *WI* 5.5

BOTTLES & CANS

AUSTIN EASTCIDERS PINEAPPLE HARD CIDER 6.5 | STELLA ARTOIS 5.5
COORS LIGHT 4.5 | CORONA 5 | CORONA LIGHT 5
BUDWEISER 4.5 | BUD LIGHT 4.5 | MICHELOB ULTRA 4.8
NODA HOP, DROP & ROLL IPA 5 | YUENGLING 4.5
BECK'S PALE LAGER 5 *Non-Alcoholic* | ATHLETIC RUN WILD IPA 5 *Non-Alcoholic*

NON-ALCOHOLIC

ACQUA PANNA SPRING WATER, 1L 6
SAN PELLEGRINO MINERAL WATER, 1L 6
HANDCRAFTED LEMONADE 4
lavender, blackberry, guava or strawberry + $1
FRESH BREWED TEA, COFFEE, PEPSI PRODUCTS 3.6

SKIP the STRAW ocean conservancy

STRAWS GIVEN UPON REQUEST ONLY, HELP US SAVE THE OCEANS

DESSERTS

made fresh in house

CRÉME BRÛLÉE
classic custard, caramelized sugar, whipped cream 7.9 GF

KEY LIME PIE
graham cracker crust, raspberry syrup, whipped cream 7.7

ESPRESSO BROWNIE SUNDAE
warm brownie, espresso icing, vanilla bean ice cream, whipped cream, house made caramel 8.9

BLUEBERRY COBBLER Á LA MODE
mom's secret recipe made with NC blueberries, vanilla bean ice cream 7.9

POT DE CRÉME AU CHOCOLAT
a chocolate lovers dream, dense dark chocolate custard, whipped cream 7.4 GF

FOR MORE INFORMATION VISIT **CapeFearSeafoodCompany.com**

COVER PHOTO: "SURF CITY PIER SUNSET" BY: JARRETT TRAWICK
MENU VERSION CFSC.12.1.25.GREENVILLE NC

LUNCH SPECIALS *Daily until 4 pm*

Add a small cup of soup or small salad to any entrée 3.9

FISH -N- CHIPS BASKET
crispy beer battered grouper served with french fries & coleslaw 13.9

SMOKED SALMON ALFREDO
house smoked salmon cake, mushrooms, asparagus, penne, roasted garlic alfredo 13

SHRIMP DIABLO
shrimp, mushrooms, spinach, spicy roasted red pepper cream sauce, penne pasta 13.9

SOUP & SALAD COMBO
your choice of our small house, caesar or mixed greens salad served with a small cup of Roasted Red Pepper & Crab Bisque or Cape Fear Clam Chowder 11

The "CEDRIC"
beer battered grouper, lettuce, tomato, aioli, brioche bun with french fries 13.8

LUMP CRAB CAKE SLIDERS
two seared lump crab cakes, lettuce, tomato, bistro sauce, brioche buns with french fries 14.9

CAPE FEAR SHRIMP & GRITS
shrimp, applewood smoked bacon, tomatoes, scallions, mushrooms, low country cream sauce, stone ground cheese grits 14.9

SHRIMP SCAMPI
shrimp, lemon, garlic, shallot, white wine, red pepper flake, butter, tomato, parsley, parmesan, grilled ciabatta, over linguine 12.9

JAMBALAYA
shrimp, scallops, andouille sausage, okra, onions, tomatoes, spices, rice pilaf 14.9

SHRIMP RISOTTO
shrimp, blackening spice, basil, roasted red peppers, tomatoes, scallions, scampi style risotto 13.5

DOUBLE TAKE SLIDERS
double beef patties, American cheese, Comeback Sauce, brioche buns with french fries 12.9

BUFFALO CHICKEN SANDWICH
grilled or fried, buffalo sauce, bleu cheese crumbles, lettuce, tomato, brioche bun, served with french fries 14 GF BUN + $1

PURCHASE **GIFT CARDS,** MAKE RESERVATIONS & SIGN UP FOR OUR SAND DOLLARS REWARDS PROGRAM AT **CAPEFEARSEAFOODCOMPANY.com**
RESERVATIONS ARE ALWAYS ENCOURAGED. DUE TO THE UNPREDICTABILITY OF NATURE & MAN, ALL MENU ITEMS MAY NOT BE AVAILABLE.

BRUNCH MENU *Saturday & Sunday 10 am-2 pm*

All brunch items served with choice of home fries with sautéed onions, stone ground grits, fresh fruit or bacon + $2

CRAB CAKE BENEDICT ★
two of our famous crab cakes topped with gently poached eggs & house made hollandaise on toasted ciabatta 17

LUMP CRAB FRITTATA
lump crab, egg, mushroom, spinach, onion, asparagus, roasted tomatoes & red peppers, Monterey Jack cheese in a mini cast iron skillet 16.7 GF

HANDHELD STEAK & EGGS ★
seared beef tips seasoned with blackening spice & wrapped in lightly scrambled eggs with American cheese on a toasted brioche bun with bistro sauce, mesclun mix & tomato 15 GF BUN + $1

CRISPY CHICKEN & WAFFLES
crispy fried chicken strips over pearl sugar Belgian waffles, drizzled with sriracha honey & sprinkled with finely diced strawberry 16.5

CLASSIC EGGS BENEDICT ★
thinly sliced Italian prosciutto topped with gently poached eggs & house made hollandaise on toasted ciabatta 13

GOAT CHEESE FRITTATA
goat cheese, egg, mushroom, spinach, onion, asparagus, roasted tomatoes, red peppers, Monterey Jack cheese in a mini cast iron skillet 14 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 16.9 GF

COASTAL BISCUIT & GRAVY
house made buttermilk biscuit topped with lightly scrambled eggs & lump crab meat then smothered with sausage gravy 14

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

FRESH BREWED COFFEE regular or decaffeinated 3.6

ORANGE JUICE *(no refills)* 4

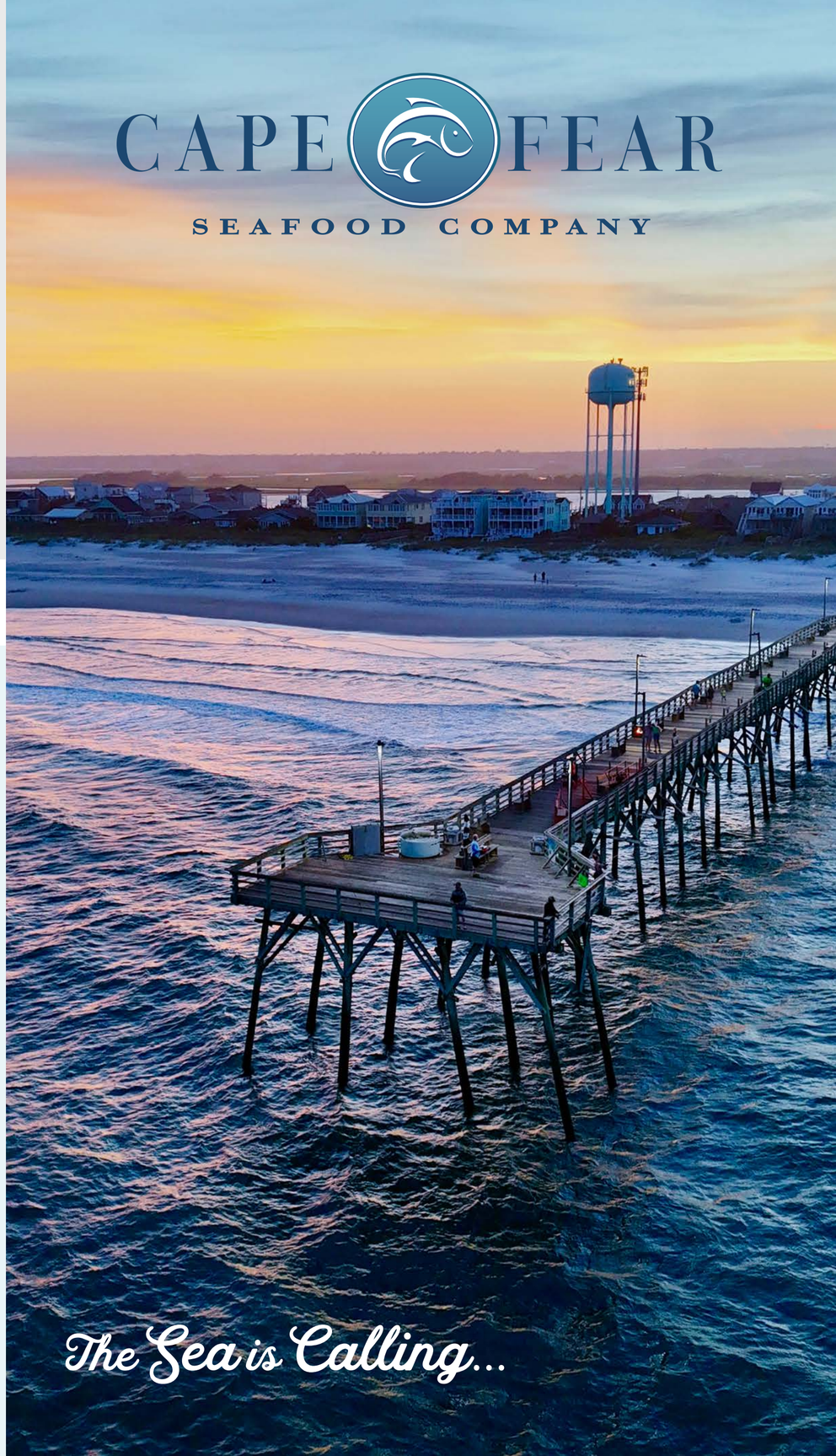
HOUSE MADE HOME FRIES
fingerling Yukon gold potatoes & sautéed onion 3.9

STONE GROUND CHEESE GRITS 3.9

THICK CUT APPLEWOOD SMOKED BACON GF 4

FRESH FRUIT MEDLEY
blueberries, strawberries & pineapple GF 3.9

BUTTERMILK BISCUIT
light & fluffy house made buttermilk biscuit 2



APPETIZERS

CRAB DIP
crab, cheeses, spices, horseradish, fried pita 14

FRIED OKRA
parmesan garnish, bistro sauce 8

SWEET & SPICY SHRIMP
fried jumbo shrimp, sweet Thai Chili sauce 12

SEARED AHI TUNA * *SERVED CHILLED*
seared rare, Asian sesame slaw, wasabi, soy sauce
13 GF *without soy sauce*

HUSH PUPPY BASKET with whipped butter 4.5

SURF & TURF CHIMICHURRI *
beef tips, shrimp, blackening spice, pineapple, chimichurri sauce 15 GF

MINI CRAB CAKES
(2) mini lump crab cakes, lemon beurre blanc 14

CALAMARI FRITTI
parmesan garnish, house-made marinara 14

BUFFALO SHRIMP
fried jumbo shrimp, buffalo sauce, bleu crumbles, choice of ranch or bleu cheese dressing 12

MUSSELS
in a white wine, butter & garlic pan sauce with parmesan grilled ciabatta 12.9

PEEL & EAT SHRIMP with Old Bay & melted butter
10CT 10.5 | 20CT 18.5 | 30CT 24.5 GF

SOUPS & SALADS

Add a small cup of soup or small salad to any entrée 3.9

ROASTED RED PEPPER & CRAB BISQUE
roasted red peppers, cream, spices, backfin lump crab CUP 5 | BOWL 8

CAPE FEAR CLAM CHOWDER clams, cream, potatoes, bacon, spices CUP 5 | BOWL 8

HOUSE SALAD romaine, cucumber, tomato, scallions, bleu cheese crumbles, bacon, candied pecans, house made white balsamic vinaigrette
SMALL 8 | ENTRÉE 11 GF *without pecans*

CLASSIC CAESAR romaine, parmesan cheese, house made croutons SMALL 7 | ENTRÉE 10

MIXED GREENS mesclun mix, cucumber, tomato, red onion, parmesan, house made white balsamic vinaigrette SMALL 7 | ENTRÉE 10 GF

ADD ONS

add to any salad or entrée:

CATCH * GF 20 | SALMON * GF 17 | CRAB CAKE 11 | FRIED SHRIMP 8
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 or BLACKENED CHICKEN GF 8
SERVED CHILLED

$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

GUEST FAVORITES | GLUTEN FREE GF

PLATTERS & BASKETS

Add a small cup of soup or small salad to any entrée 3.9

BROILED SEAFOOD PLATTER (NO SEAFOOD SUBSTITUTIONS)
sea scallops, shrimp, grouper, mussels, lemon pepper & blackening spice, side of lemon beurre blanc with rice pilaf & asparagus 26 GF

GRILLED SHRIMP PLATTER
dusted with blackening spice, served with roasted potatoes & green beans with tomatoes
REGULAR 20 | SMALL 17 GF

CALABASH FRIED PLATTERS
lightly breaded & fried, served with french fries, hush puppies & coleslaw
SHRIMP 20 | FLOUNDER 22 | SCALLOPS 23
OYSTERS 24 | CLAM STRIPS 18

CHOICE of TWO CALABASH FRIED PLATTER
choose (2) from the above lightly breaded & fried seafood items with french fries, hush puppies & coleslaw 25.5

The WHOLE BOAT shrimp, flounder, scallops, oysters & clam strips, all lightly breaded & fried with french fries, hush puppies & coleslaw 34

FRIED BASKETS with french fries & cole slaw
SHRIMP 14 | FLOUNDER 15 | SCALLOPS 16 | CLAMS 13
OYSTERS 17 | CHICKEN TENDERS 12.5

FISH -N- CHIPS PLATTER crispy beer battered grouper, lemon garlic aioli, served with french fries, hush puppies & coleslaw 21

TACOS & SANDWICHES

Add a small cup of soup or small salad to any entrée 3.9

SHRIMP TACOS GF *substitute corn tortillas*
flour tortillas, mango salsa, sour cream, cabbage, black bean & corn salad, chipotle ranch
GRILLED SHRIMP 15 | FRIED SHRIMP 14

CABO FISH TACOS GF *substitute corn tortillas*
flour tortillas, mango salsa, sour cream, cabbage, black bean & corn salad, chipotle ranch
BLACKENED GROUPER 15 | BLACKENED FRESH CATCH * 17
(ASK SERVER FOR CATCH AVAILIBILITY)

BEER BATTERED GROUPER TACOS
crispy beer battered grouper, flour tortillas, mango salsa, sour cream, cabbage, black bean & corn salsa, chipotle ranch 15

AHI TUNA SANDWICH * blackened yellowfin, lettuce, tomato, red onion, aioli, brioche bun with french fries 14.5 GF BUN + $1

CLASSIC CAROLINA SHRIMP BURGER
crispy fried shrimp, coleslaw, bistro sauce, brioche bun with french fries 13

BACON CHEESEBURGER * 8 oz. Angus burger, bacon, provolone cheese, lettuce, tomato, red onion, Comeback Sauce, brioche bun with french fries 15.5 GF BUN + $1

CHICKEN SANDWICH grilled, blackened or fried, lettuce, tomato, provolone, brioche bun, Comeback Sauce with french fries 14 GF BUN+ $1

The SEA

Add a small cup of soup or small salad to any entrée 3.9

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
REGULAR 23 | SMALL 18.5

LEMON PEPPER SEA SCALLOPS
broiled sea scallops, lemon pepper, lemon beurre blanc served with risotto cakes & asparagus 30

LOBSTER & SHRIMP RISOTTO
4-5 oz cold water lobster tail, shrimp, blackening spice, roasted peppers, basil, tomatoes, scampi risotto 35

BALD HEAD ISLAND CRAB CAKES
pan seared lump crab cakes, lemon beurre blanc with rice pilaf & asparagus 26

SALTIMBOCCA chef's choice fresh white fish wrapped in prosciutto, on a bed of sautéed spinach with tomatoes, mushrooms, goat cheese, parmesan, draped with demi-glace & lemon beurre blanc 32 GF

JAMBALAYA
shrimp, scallops, andouille sausage, okra, onions, spices, tomatoes, rice pilaf
REGULAR 23 | SMALL 18.5

FIGURE 8 STUFFED FLOUNDER
twin baked roulades of flounder, premium crab fusion, beurre blanc with rice pilaf & green beans with roasted tomatoes 26

NEW BEDFORD SCALLOPS
seared sea scallops, red & yellow pepper coulis, creamy risotto, asparagus 31

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

The LAND

Add a small cup of soup or small salad to any entrée 3.9

FILET MIGNON * 7 oz. hand cut beef tenderloin demi-glace, roasted potatoes & asparagus 38 GF
+ LUMP CRAB & HERB BUTTER 6 | + 5 OZ LOBSTER TAIL 18

GRILLED RIBEYE *
12 oz. hand cut Sterling Silver beef, demi-glace with roasted potatoes & sautéed spinach 42 GF

SURF & TURF * 3.5 oz. seared beef medallion topped with demi-glace, served with your choice of grilled shrimp, a lump crab cake, a single snow crab cluster or a 5 oz. lobster tail with roasted potatoes & asparagus
GRILLED SHRIMP 33 GF | LUMP CRAB CAKE 34
SNOW CRAB CLUSTER 36 GF | 5 OZ LOBSTER TAIL 37 GF

CHICKEN JARRETT seared chicken breast, roasted tomatoes, goat cheese, beurre blanc served with creamy risotto & asparagus 19.9

PASTAS

Add a small cup of soup or small salad to any entrée 3.9

FISHERMAN'S PASTA (NO SEAFOOD SUBSTITUTIONS)
shrimp, sea scallops, grouper, mussels, house made marinara, white wine, garlic, shallots, red pepper flake, fennel, linguine, grilled ciabatta 24

SHRIMP SCAMPI shrimp, lemon, garlic, shallot, white wine, red pepper flake, butter, tomato, parsley, parmesan, grilled ciabatta, over linguine 20.5

SMOKED SALMON ALFREDO
house smoked salmon cakes, mushrooms, asparagus, penne pasta, roasted garlic alfredo, parmesan 20

SHRIMP DIABLO
shrimp, mushrooms, spinach, spicy red pepper cream sauce, parmesan, penne pasta 21

CREAMY HERB ALFREDO
parmesan, mushrooms, asparagus, penne pasta, creamy herb alfredo with your choice
GRILLED SHRIMP 21 | SEARED CHICKEN 19

SIDES *al la carte pricing is* 3.9

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

LIME in the COCONUT tequila, cream of coconut, fresh lime, agave nectar, toasted coconut rim 10.5

COCKTAILS

LAVENDER LEMON DROP Kettle One 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 9

GUAVA COCONUT MOJITO Malibu Coconut & Bacardi rums, guava purée, 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

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

LA PLAYA SAUVIGNON BLANC | *Chile* | 7 G | 26 B *

STONELEIGH SAUVGNON BLANC | *New Zealand* | 11 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

FRANCISCAN ESTATE 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 *

TRINITY OAKS MERLOT | *California* | 8.5 G | 34 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

TUESDAY'S ½ PRICE BOTTLES of WINES | MONDAY'S $6 GLASSES of SELECT WINES