

## DRINK Specials

SATURDAYS & SUNDAYS

**\$6 BLOODY MARYS & MIMOSAS**

MONDAYS

**\$6 GLASSES of SELECT WINES★**

TUESDAYS

**1/2 PRICE BOTTLES of SELECT WINES**

WEDNESDAYS

**\$6.50 PINEAPPLE CITRUS SANGRIAS**

THURSDAYS

**\$6.50 HOUSE & HIBISCUS MARGARITAS**

## DRAFFTS

**TROPICAL LIGHTNING IPA** | Wilmington Brewing Co., NC 7.5

**MODELO, PALE LAGER** | Mexico 6.5

**BLUE MOON, BELGIAN WHITE ALE** | CO 7

**RED OAK, BAVARIAN AMBER LAGER** | NC 6.5

**PERNICKY, IPA** | NC 7.7

**MILLER LITE, LAGER** | Milwaukee, 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 | **ATHLETIC RUN WILD IPA** 5  
Non-Alcoholic

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** 3.5



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

[f](#) [i](#) FOR MORE INFORMATION VISIT [CapeFearSeafoodCompany.com](#)

## 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, tomato, scallions, scampi style risotto 13.5

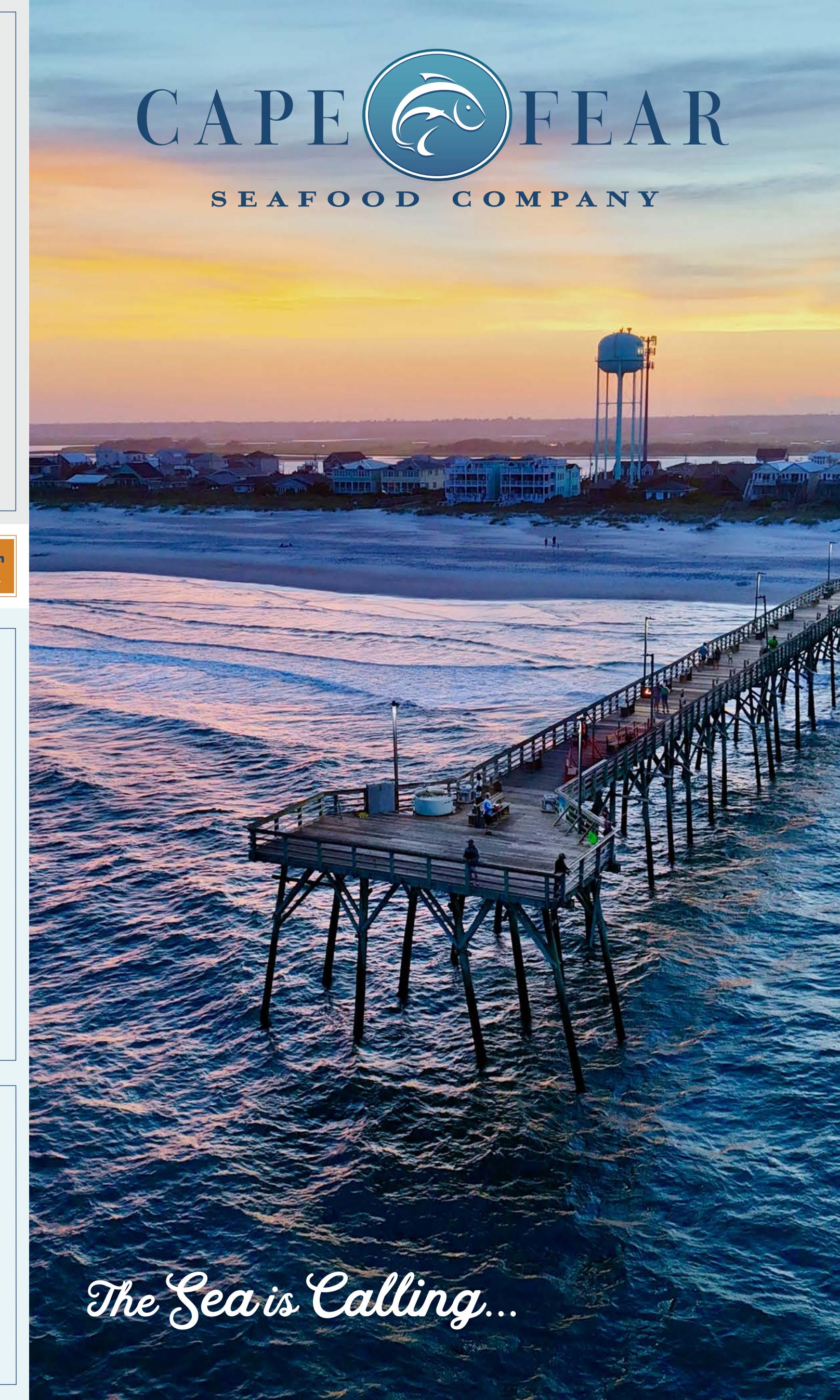
### DOUBLE TAKE SLIDERS

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

CAPE FEAR  
SEAFOOD COMPANY



*The Sea is Calling...*

## 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

## 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



## 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 & 1/4 lbs of snow crab legs, served with butter, roasted potatoes & cole slaw MARKET PRICE GF

### CLASSIC CAROLINA SHRIMP BURGER

crispy fried shrimp, coleslaw, bistro sauce, brioche bun with french fries 13

REGULAR 11 | SMALL 8

### BACON CHEESEBURGER ★

blackened yellowfin, lettuce, tomato, red onion, aioli, 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 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



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

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

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, Réal 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, & black