

DRINK

Specials

SATURDAYS & SUNDAYS

\$6 BLOODY MARYS & MIMOSAS

MONDAYS

\$6 GLASSES & SELECT WINES ★

TUESDAYS

1/2 PRICE BOTTLES & SELECT WINES

WEDNESDAYS

\$6.50 PINEAPPLE CITRUS SANGRIAS

THURSDAYS

\$6.50 HOUSE & HIBISCUS MARGARITAS

DRAFTS

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

PERNICIOUS, 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-AlcoholicNon-Alcoholic

NON-ALCOHOLIC

SKIP the STRAW

ocean conservancy

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

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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

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 3.5

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



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  *without soy sauce*

HUSH PUPPY BASKET

with whipped butter 4.5

SURF & TURF CHIMICHURRI

★

beef tips, shrimp, blackening spice, pineapple, chimichurri sauce 15  

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 

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  *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 

ADD ONS


add to any salad or entrée:

CATCH ★  20 | SALMON ★  17 | CRAB CAKE 11 | FRIED SHRIMP 8

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

SEARED SEA SCALLOPS  18 | GRILLED SHRIMP  9

SEARED RARE AHI TUNA ★  10 | GRILLED or BLACKENED CHICKEN  8

 **\$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 

GRILLED SHRIMP PLATTER

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

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

 *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

 *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 AVAILABILITY)

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  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  BUN + \$1

CHICKEN SANDWICH

grilled, blackened or fried, lettuce, tomato, provolone, brioche bun, Comeback Sauce with french fries 14  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 

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 

SIDES

al la carte pricing is 3.9

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

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



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 8.5

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 ★