

## 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**

## 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-Alcoholic*

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## 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

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 À 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

## 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 14.9

### 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](http://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

# CAPE FEAR

## SEAFOOD COMPANY

*The Sea is Calling...*

FOR MORE INFORMATION VISIT [CapeFearSeafoodCompany.com](http://CapeFearSeafoodCompany.com)

## 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 12.9

### SEARED AHI TUNA

*SERVED CHILLED*

seared rare, Asian sesame slaw, wasabi, soy sauce 14 **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 13

### 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*

## 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** 21 | **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 22

## 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 GROUPE** 15 | **BLACKENED FRESH CATCH** **GF** 17

(ASK SERVER FOR CATCH AVAILABILITY)

### BEER BATTERED GROUPE TACOS

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

### AHI TUNA SANDWICH

**GF** *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

**GF** 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** 24 | **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** 24 | **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 32

### 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 3.9*

**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**



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**

GUEST FAVORITES

GLUTEN FREE



For more information or to **DONATE** visit: [CapeFearSeafoodCompany.com/charity](http://CapeFearSeafoodCompany.com/charity)

TUESDAY'S 1/2 PRICE BOTTLES of WINES

MONDAY'S \$6 GLASSES of SELECT WINES **★**