

SEA CHEF DOCKSIDE KITCHEN

LUNCH MENU

SOUP & SALADS

MIXED GREEN SALAD	\$14
mixed greens, cucumber, feta, peppers, red onion, tomato, radish, sunflower seed, honey-lemon mustard vinaigrette	
ICEBERG SALAD	\$16
chopped iceberg lettuce, crisp bacon, chopped egg, tomato, scallion, blue cheese, buttermilk dressing	
ADD PROTEIN TO SALAD	
grilled chicken \$7	fried oysters \$10
grilled shrimp \$9	grilled tuna \$15
SHE CRAB SOUP <small>MADE WITH ONLY LOCAL CRABS</small>	<i>cup</i> \$9 <i>bowl</i> \$16
lump crab meat, sherry, cream, spiced oyster crackers	
SPOTLIGHT SOUP	MP
ask our staff for chef's soup of the moment	

FRIED PLATTERS

SHRIMP <small>WILD CAUGHT - BILOXI, MS</small>	\$21
served with slaw, cocktail sauce, hushpuppies, seasoned fries	
OYSTERS <small>SHELLPOINT SHELLFISH - SWANQUARTER, NC</small>	\$24
served with slaw, lemon-tartar sauce, hushpuppies, seasoned fries	
MARKET FISH <small>O'NEALS SEA HARVEST - WANCHESE, NC</small>	MP
served with slaw, lemon-tartar sauce, hushpuppies, seasoned fries	
CAPTAIN'S PLATTER	\$42
fried calamari, half pound steamed shrimp, crab fritters, 3 charbroiled oysters, hushpuppies, fries, dipping sauces	

SIDES

HUSHPUPIES (6)	\$6
FRIES & SMOKED PEPPER AIOLI	\$6
COLESLAW	\$4
BRUSSELS WITH SEEDS & AGRODOLCE	\$8
ONION RINGS & COMEBACK SAUCE	\$8
SIDE SALAD - SPRING MIX & VINAIGRETTE	\$7

KIDS

SERVED WITH FRIES

FRIED SHRIMP	\$12
CHICKEN FINGERS	\$10
LITTLE CHEESEBURGER	\$10
add bacon \$2 lettuce, tomato, or sauce \$1	
CORNDOGS (2)	\$8

LUNCH BITES

STEAMED SHRIMP <small>ROBBY MIDGETT - STUMPY POINT, NC</small>	
lemon, drawn butter, seafood spice, cocktail sauce	
Half pound \$13	One Pound \$25
CALAMARI <small>WILD CAUGHT, RHODE ISLAND</small>	\$17
crisp fried hand-cut squid, chinese five spice, fresno chili, scallion, lime, nuoc-cham dipping sauce	
LOCAL FISH BITES <small>ASK YOUR SERVER WHAT'S BITING!</small>	\$18
fish of the moment fried and tossed with sweet habanero chili sauce, kale, scallion, hot peppers, cilantro, lime	
CRAB FRITTERS <small>COUNTY ROAD SEAFOOD - BELHAVEN, NC</small>	\$21
pamlico sound blue crab claw, panko breadcrumbs, smoked pepper aioli	
TUNA TARTARE * <small>LONGLINE CAUGHT - WANCHESE, NC</small>	\$19
fresh oregon inlet tuna, avocado, radish, green onion, pickled cucumber, ginger ponzu sauce, wonton chips	
CHARBROILED OYSTERS <small>BOBBY SMITH - OREGON INLET, NC</small>	\$18
half dozen savage inlet salts, garlic-lemon butter, parsley, oregano, toasted breadcrumb	
CRAB DIP <small>COUNTY ROAD SEAFOOD - BELHAVEN, NC</small>	\$22
pure carolina lump crab dip served with warm pita bread	
OFF THE BOAT TUNA SALAD <small>LONGLINE CAUGHT - WANCHESE, NC</small>	\$13
freshly poached local tuna dip, served with crackers & spicy pickles (pints available to go at the counter \$18)	
LOW COUNTRY BOIL <small>ROBBY MIDGETT - STUMPY POINT, NC</small>	\$24
shell-on shrimp, red bliss potatoes, sweet corn, sweet onion, smoked sausage, seafood spice, drawn butter	

SANDWICHES

SERVED ON A TOASTED BUN WITH SEASONED FRIES

CHEF MAC BURGER*	\$16
7oz grilled sterling silver patty, cooked medium or well done, american cheese, lettuce, tomato, crispy onions, spicy pickle, special sauce	
Add bacon \$2 Veggie patty available	
SHRIMP BURGER <small>WILD CAUGHT - BILOXI, MISSISSIPPI</small>	\$18
seared shrimp cake, pickled daikon & carrot mix, chili-garlic mayonnaise, cilantro, arugula	
CRAB CAKE BLT <small>COUNTY ROAD SEAFOOD - BELHAVEN, NC</small>	\$26
NC jumbo lump & lump crabmeat, applewood bacon, lettuce, tomato, lemon-tartar sauce	
BLACKENED FISH <small>O'NEALS SEA HARVEST - WANCHESE, NC</small>	MP
local catch, iceberg lettuce, tomato, avocado spread, tartar sauce	
DOCK TACOS	MP
three of chef sandra's unique and inspired market creations	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This restaurant's food is processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please kindly inform a member of staff or ask for more information.

We accept all major credit cards, a 3% surcharge will be added to all credit card transactions.



BEER

DRAFTS

LOCAL ROTATING TAPS 1718 brewing - ocracoke, nc	\$9
COSTERO MEXICAN LAGER carolina brewery - chapel hill, nc	\$8
ALLAGASH WHITE allagash brewing company - portland, me	\$8
PERNICIOUS IPA wicked weed brewing - asheville, nc	\$8

CANS

LOST COLONY - KITTY HAWK BLONDE	\$7
LOST COLONY - FLOUNDER POUNDER	\$7
LANDSHARK LAGER	\$6
MILLER LITE	\$6
MODELO	\$6
MICHELOB ULTRA	\$6
BUDWEISER	\$6
BUD ZERO N.A.	\$6
BUSCH LIGHT	\$5
BOLD ROCK APPLE CIDER	\$6
WHITE CLAW lime or black cherry	\$6

CHUM BUCKET

any five cans, on ice
\$25.00

WINE

PINOT GRIGIO mezzacorona delle, venezie, italy	<i>glass</i> \$11 <i>bottle</i> \$44
SAUVIGNON BLANC sand point lodi, california	<i>glass</i> \$10 <i>bottle</i> \$38
CHARDONNAY campet ste. marie pays d'oc, france	<i>glass</i> \$11 <i>bottle</i> \$38
CAVA BRUT proa cava, spain	<i>glass</i> \$10 <i>bottle</i> \$40
ROSÉ domaine houchart côtes de provence, fr.	<i>glass</i> \$11 <i>bottle</i> \$44
PINOT NOIR sand point lodi, california	<i>glass</i> \$11 <i>bottle</i> \$38
CABERNET twenty bench north coast, california	<i>glass</i> \$13 <i>bottle</i> \$48

EVENTS

**CATERING, EVENTS AND PRIVATE CHEF
AVAILABLE IN-HOME, OFF SITE, AND ON SITE.
FOR MORE INQUIRES VISIT
WWW.SEACHEFOUTERBANKS.COM**



COCKTAILS

MARGARITA tequila, triple sec, lime, simple syrup, splash of soda add jalapeno, or tajin	\$13
CAROLINA CRUSH vodka, triple sec, crushed orange juice, splash of sprite	\$13
COCONUT LIME MOJITO rum, coconut rum, coconut, soda, lime, mint	\$13
PORTSIDE PALOMA tequila, grapefruit, lime, simple syrup, soda, campari floater	\$13
KILL DEVIL DARK & STORMY kill devil pecan rum, ginger beer, lime	\$14
CUCUMBER GINGER GIMLET gin, domaine de canton ginger liqueur, cucumber, lime, simple syrup, soda	\$13
REEL RUNNER light rum, dark rum, banana liqueur, blackberry liqueur, pineapple, lime, grenadine	\$13
JUMPIN' MULLET JULEP woodford reserve, simple syrup, muddled mint, crushed ice	\$14

ALLOCATED BOURBON

2oz *POUR*

WILLET POT STILL RESERVE	\$21
BOMBERGER'S	\$31
COLONEL E.H. TAYLOR - STRAIGHT RYE	\$35
COLONEL E.H. TAYLOR - SINGLE BARREL	\$40
COLONEL E.H. TAYLOR - SMALL BATCH	\$37
COLONEL E.H. TAYLOR - BARREL PROOF	\$41
GEORGE T. STAGG	\$52
STAGG	\$30
BLANTON'S SINGLE BARREL	\$28
ELMER T. LEE	\$45
WELLER SINGLE BARREL	\$60
WELLER SPECIAL RESERVE	\$24
OLD FORESTER - 1924 10 YEAR	\$36
JACK DANIEL'S SINGLE BARREL HERITAGE	\$23
HENRY MCKENNA - BOTTLED IN BOND	\$24
1792 - BOTTLED IN BOND	\$15
ELIJAH CRAIG SINGLE BARREL - 18 YEAR	\$44
ELIJAH CRAIG TOASTED BARREL	\$19
FOUR ROSES LIMITED EDITION 2025	\$59
OLD FITZGERALD 7 YEAR - BONDED	\$21



DESSERTS

SERVED TO GO STYLE

SALTED CARAMEL CAKE caramel sauce	\$8
LEMON BEACH PIE chantilly cream, strawberry sauce, mint	\$9
OLD-FASHIONED BANANA PUDDING	\$9
CHOCOLATE FUDGE CAKE raspberry sauce	\$8
SURFIN SPOON ICE CREAM SANDWICHES the classic, chocolate dream, old school, macan' pistach, lemon lavaberry, pretzwell	\$8