

SEA CHEF DOCKSIDE KITCHEN

LUNCH MENU

SOUP & SALADS

CAESAR SALAD romaine lettuce, parmesan, romano & asiago cheese, bonito flakes, texas toast croutons, zesty caesar dressing	\$14
ICEBERG SALAD chopped iceberg lettuce, crisp bacon, chopped egg, tomato, scallion, blue cheese, buttermilk dressing	\$16
ADD PROTEIN TO SALAD grilled chicken \$7 fried oysters \$10 grilled tuna \$15 fried shrimp \$9 crabcake \$18 blackened fish \$12	
SHE CRAB SOUP lump crab meat, sherry, cream, spiced oyster crackers	\$9 <i>cup</i> \$16 <i>bowl</i>

FRIED PLATTERS

SHRIMP served with slaw, cocktail sauce, hushpuppies, seasoned fries	\$21 WILD CAUGHT - BILOXI, MS
OYSTER served with slaw, lemon-tartar sauce, hushpuppies, seasoned fries	\$24 SHELLPOINT SHELLFISH - SWANQUARTER, NC
FISH served with slaw, lemon-tartar sauce, hushpuppies, seasoned fries	MP O'NEALS SEA HARVEST - WANCHESE, NC
CAPTAIN'S PLATTER fried calamari, half pound steamed shrimp, fried fish bites, 3 charbroiled oysters, hushpuppies, fries & all the fixins'	\$42

SIDES

HUSHPUPIES (6)	\$7
FRIES & SMOKED PEPPER AIOLI	\$6
COLESLAW	\$4
BRUSSELS WITH SEEDS & AGRODOLCE	\$9
ONION RINGS & COMEBACK SAUCE	\$8
SIDE CAESAR SALAD	\$7

KIDS

<i>SERVED WITH FRIES</i>	
FRIED SHRIMP	\$13
CHICKEN FINGERS	\$12
LITTLE CHEESEBURGER	\$10
add bacon \$2 lettuce, tomato, or sauce \$1	
CORNDOGS (2)	\$8

LUNCH BITES

STEAMED SHRIMP lemon, drawn butter, seafood spice, cocktail sauce Half pound \$14 One Pound \$26	\$18 ROBBY MIDGETT, STUMPY POINT NC
CALAMARI crisp fried hand-cut squid, chinese five spice, fresno chili, scallion, lime, nuoc-cham dipping sauce	\$21 WILD CAUGHT, RHODE ISLAND
CRAB FRITTERS pamlico sound blue crab claw, panko breadcrumbs, smoked pepper aioli	\$20 COUNTY ROAD SEAFOOD - BELHAVEN, NC
TUNA TARTARE * fresh oregon inlet tuna, avocado, radish, green onion, pickled cucumber, ginger ponzu sauce, wonton chips	\$19 LONGLINE CAUGHT - WANCHESE, NC
CHARBROILED OYSTERS half dozen savage inlet salts, garlic-lemon butter, parsley, oregano, toasted breadcrumb	\$23 BOBBY SMITH - OREGON INLET, NC
CRAB DIP pure carolina lump crab dip, ritz crackers	\$15 COUNTY ROAD SEAFOOD - BELHAVEN, NC
OFF THE BOAT TUNA SALAD freshly poached local tuna dip, served with crackers & spicy pickles (pints available to go at the counter \$18)	\$25 LONGLINE CAUGHT - WANCHESE, NC
LOW COUNTRY BOIL shell-on shrimp, new potatoes, sweet corn, smoked sausage, seafood spice, drawn butter, cocktail & lemon	\$17 ROBBY MIDGETT, STUMPY POINT NC

SANDWICHES

<i>SERVED ON A TOASTED BUN WITH SEASONED FRIES</i>	
CHEF MAC BURGER* 7oz grilled sterling silver beef, cooked medium or well done, american cheese, lettuce, tomato, crispy onions, spicy pickle, special sauce Add bacon \$2 Veggie patty available	\$18
SHRIMP BURGER seared shrimp cake, pickled daikon & carrot mix, chili-garlic mayonnaise, cilantro, arugula	\$28 WILD CAUGHT - BILOXI, MISSISSIPPI
CRAB CAKE BLT NC jumbo lump & lump crabmeat, applewood bacon, lettuce, tomato, lemon-tartar sauce	MP COUNTY ROAD SEAFOOD - BELHAVEN, NC
BLACKENED FISH local catch, iceberg lettuce, tomato, avocado spread, tartar sauce	



LOVED YOUR MEAL? \$20
BUY THE KITCHEN A
ROUND!

* 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.



SEA CHEF DOCKSIDE KITCHEN

DINNER MENU

APPETIZERS

CALAMARI crispy fried hand-cut squid, chinese five spice, fresno chilis, scallion, lime, nuoc-cham dipping sauce	WILD CAUGHT, RHODE ISLAND	\$18
STEAMED SHRIMP lemon, drawn butter, seafood spice, cocktail sauce Half pound \$14 One Pound \$26	ROBBY MIDGETT, STUMPY POINT NC	
CRAB FRITTER pamlico sound blue crab balls, panko breadcrumbs, smoked pepper aioli	COUNTY ROAD SEAFOOD - BELHAVEN, NC	\$21
TUNA TARTARE * fresh oregon inlet tuna, avocado, radish, green onion, pickled cucumber, ginger-ponzu sauce, wonton chips	LOGLINE CAUGHT - WANCHESE, NC	\$20
SAVAGE INLET OYSTERS half dozen RAW with mignonette, cocktail & lemon OR half dozen CHARBROILED with garlic-lemon butter, oregano, parsley, and breadcrumbs	BOBBY SMITH - OREGON INLET, NC	\$19
SHRIMP BURGER SLIDERS three seared shrimp cakes, pickled daikon & carrot mix, chili-garlic mayonnaise, cilantro, arugula	WILD CAUGHT - BILOXI, MISSISSIPPI	\$18
HOT CRAB DIP pure carolina lump crab dip, ritz crackers	COUNTY ROAD SEAFOOD - BELHAVEN, NC	\$23

SOUP & SALADS

CAESAR SALAD romaine lettuce, parmesan, romano & asiago cheese, bonito flakes, texas toast croutons, zesty caesar dressing	\$14
ICEBERG SALAD chopped iceberg lettuce, crisp bacon, chopped egg, tomato, scallion, blue cheese, buttermilk dressing	\$16
ADD PROTEIN TO SALAD grilled chicken \$7 fried oysters \$10 grilled tuna \$15 fried shrimp \$9 crabcake \$18 blackened fish \$12	
SHE CRAB SOUP NC blue crab claw, sherry, cream, spiced oyster crackers	MADE WITH ONLY LOCAL CRABS cup \$9 bowl \$16

KIDS

FRIED SHRIMP	\$13
CHICKEN FINGERS	\$12
LITTLE CHEESEBURGER	\$10
add bacon \$2 lettuce, tomato, or sauce \$1	
CORNDOGS (2)	\$8
KIDS ALFREDO PASTA	\$12



LOVED YOUR MEAL? \$20

BUY THE KITCHEN A ROUND!

FRIED PLATTERS

SHRIMP served with slaw, cocktail sauce, hushpuppies, seasoned fries	WILD CAUGHT - BILOXI, MS	\$21
OYSTER served with slaw, lemon-tartar sauce, hushpuppies, seasoned fries	SHELLPOINT SHELLFISH - SWANQUARTER, NC	\$24
FISH served with slaw, lemon-tartar sauce, hushpuppies, seasoned fries	O'NEALS SEA HARVEST - WANCHESE, NC	MP
CAPTAIN'S PLATTER fried calamari, half pound steamed shrimp, fried fish bites, 3 charbroiled oysters, hushpuppies, fries & all the fixins'		\$42

ENTREES

SHRIMP BOIL shell on shrimp, sweet corn, smoked sausage, potatoes, seafood spice, drawn butter, cocktail & lemon	ROBBY MIDGETT, STUMPY POINT NC	\$26
BONE-IN DUROC PORK CHOP* grilled market vegetable, garlic potatoes, peach sweet & sour sauce		\$30
TUNA STEAK * grilled rare with saffron cous cous, artichokes, arugula, sweet peppers, kalamata olives, charred tomato vinaigrette	LOGLINE CAUGHT - WANCHESE, NC	\$32
SCALLOP BUCATINI bucatini pasta, sugar snaps, peas, cherry tomatoes, toasted pine nuts, pesto cream sauce	WILD CAUGHT - GEORGE'S BANK	\$34
CRAB CAKE DINNER two seared jumbo lump crabcakes, grilled market vegetable, garlic potatoes, lemon-dill sauce	COUNTY ROAD SEAFOOD - BELHAVEN, NC	\$48

CHEF MAC BURGER* **\$17**

7oz grilled sterling silver beef, cooked medium or well done, american cheese, lettuce, tomato, crispy onions, spicy pickle, special sauce

Bacon \$2 Avocado Spread \$1 Fried Egg \$2

Veggie patty available

SIDES

HUSHPUPPIES (6)	\$7
FRIES & SMOKED PEPPER AIOLI	\$6
MAC & CHEESE	\$12
COLESLAW	\$4
BRUSSELS WITH SEEDS & AGRODOLCE	\$9
ONION RINGS & COMEBACK SAUCE	\$8
SIDE CAESAR SALAD	\$7

WE ARE PROUD TO USE
ONLY 100% OUTER BANKS CAUGHT FISH
OUR SEAFOOD MENU IS SOURCED FROM NC OR USA WILD CAUGHT



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DRINKS

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

FOOTHILLS HOPPYUM IPA	\$7
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
\$27.00

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 maison idiart languedoc-rousillon, 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

FROZEN DRINKS

Xtra Large 20oz

PINA COLADA	\$17
STRAWBERRY DAIQUIRI	\$17

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
STAGG	\$30
BLANTON'S SINGLE BARREL	\$28
ELMER T. LEE	\$45
WELLER SINGLE BARREL	\$60
WELLER SPECIAL RESERVE	\$24
WELLER ANTIQUE 107	\$32
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

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	\$8