



Dinner Menu

Starters

Seafood Chowder Cup Bowl

A Signature Chowder with Clams, Shrimp, Corn, Red Peppers, and Potatoes with a Touch of Cream

Crispy Domestic Calamari

Fresh Calamari served with Banana Pepper Rings and Marinara

Stuffed Portabello Mushroom

Andouille Sausage and a Blend of Cheeses, Red Pepper Sauce, Spiced Onion Straws

Caribbean Conch Fritters

Island Style Fresh Conch Fritters with a Mango Dipping Sauce

Crispy Mahi Mahi Bites

Crispy Fresh Mahi Pieces Served with a Cajun Remoulade Sauce

Southern Sweet Hush Puppies

Crispy Extra Sweet Hush Puppies Served with Whipped Honey Citrus Butter

Ahi Tuna Sashimi

Seared Tuna, Oriental Glaze, Cucumber Salad, Carrot Ginger Puree, Wasabi

Asian Glazed Shrimp

Crispy Shrimp Tossed in a Sweet Chili Soy Glaze with Toasted Peanuts and Sesame Seeds

Braised Alligator Piquante

Tender Alligator Simmering in a Spiced Tomato, Basil, White Wine Butter Sauce, Crostini

Oysters 'Drago'

Fresh Oysters in the Shell Grilled and Drenched with Garlic Butter and Parmesan Cheese

Fresh Salad

All our Dressings are Prepared Fresh from Scratch.

Choose From Ranch, Wildberry Balsamic Vinaigrette, Bleu Cheese, and Asian Citrus Dressing

Add Grilled Chicken, Mahi Bites, Blackened Shrimp, Seared Tuna or Crab Cake to Your Salad for an Additional

House Salad

Fresh Baby Field Greens, Tomato, Red Onion, Cucumber, and Carrots.

'The Best' Caesar Salad

A Creamy Dressing Tossed with Romaine Lettuce, Fresh Croutons, and Parmesan Cheese

Oriental Mandarin Salad

Red Peppers, Mandarin Oranges, Onion, Carrots, Wonton Strips, Toasted Peanuts, Asian Dressing

Iceberg Wedge Salad

Tomato, Cucumber, Red Onion, Toasted Sunflower Seeds, Bleu Cheese Dressing

Grilled Pizza

The Family Favorite

Pepperoni, Red Peppers, Red Onions, and Mozzarella

NY Margherita

Ripe Tomato, Fresh Basil, Olive Oil and Mozzarella

Farm Fresh Vegetable

Mushroom, Red Onion, Red Pepper, Tomato, Mozzarella, and Bleu Cheese

Southern Chicken Ranch

Bacon, Mushroom, Red Onion, Red Pepper, Mozzarella, Ranch Dressing

Add a Small House or Caesar Salad to your Entrée for an Additional \$3.95

Entrees

Guinness Battered Fish 'n' Chips

Our Special Recipe for Crispy Flavorful Mahi Mahi. Served with French Fries, Hush Puppies and our Homemade Coleslaw

Hatteras Island Fishermans' Platter

Crispy Battered Mahi, Wanchese Sea Scallops, Local Shrimp, and Fried Lump Crab Balls. Served with French Fries, Hush Puppies and our Homemade Coleslaw

Island's Best Crab Cakes

Our Jumbo Lump Crab Cakes are Pan Seared and Served with a Red Pepper Sauce, Vegetable Slaw, Seasoned Rice

North Carolina Caught Tuna

5 Spiced Local Tuna with a Toasted Sesame Vegetable Slaw, Stir Fried Rice, Carrot Ginger Puree, Asian Glaze

Blackened Mahi and Shrimp Pasta

Blackened Mahi with Homemade Gnocchi Tossed with Onions, Celery, Red Peppers, and Tomatoes in a Spiced Cajun Sauce

Signature North Carolina Muddle

Fresh Mahi, Shrimp, Scallops, Littleneck Clams, and Mussels Simmered with Tomatoes, Bacon, Onions, Garlic, Red Potato, Currituck Corn and Spices

Parmesan Crusted Wanchese Scallops

Crispy Wanchese Sea Scallops, Fresh Tomatoes, Basil, and Spinach in a Parmesan Garlic Cream Sauce with Fusilli Pasta

Potato Crusted NC Snapper

Pan Roasted Potato Crusted 8 oz Local Snapper, Lemon Butter Sauce, Seasoned Rice, Asparagus

Surf 'n' Turf

Grilled 5 oz Bistro Filet and 10 Grilled Skewered Shrimp. Served with Yukon Gold Whipped Potatoes and Asparagus

Grilled Twin Beef Medallions

Two 5oz Bistro Filets Topped with Sauteed Onions and Mushrooms. Served with Whipped Potatoes and Asparagus

Smoked BBQ St Louis Ribs

Slow Cooked til Tender and Coated with a Smoky Spiced BBQ Sauce. Served with Yukon Gold Whipped Potato and Coleslaw

Tropical Chicken

Grilled Natural 8 oz Chicken Breast Glazed with an Orange Mango Sauce. Served with Citrus Salad and White Rice

Good Winds "Hot Mess"

Grilled Natural 8 oz Chopped Steak Topped with Sauteed Onions, Mushrooms and Mozzarella. Served over Whipped Potatoes and Asparagus

Good Winds Bacon CheeseBurger

8 oz All Natural Burger Topped with Provolone, Swiss, or American Cheese

Local Mahi Fish Tacos

Spiced Mahi Topped with Lettuce, Tomato, Cilantro Lime Sour Cream and Taco Sauce