



252.987.1100 • Waves Village Watersports Resort • Rodanthe, NC • MP 40 • GoodWindsRestaurant.com

ALL DAY

STARTERS

She Crab Soup 4.95/7.95

Our signature creamy bisque kissed with a touch of sherry.

*** Sunset Oysters 12.95 ***

Six fresh oysters baked on the half shell, topped with spinach, bacon, and cream cheese, drizzled with garlic butter and parmesan cheese.

Asian Glazed Shrimp (6) 10.95

Our house specialty: crispy shrimp tossed in a sweet chili soy glaze with peanuts and sesame seeds, served over cucumber salad.

Crispy Calamari 10.95

Fresh, domestic calamari served with banana peppers and marinara.

*** Steamed Edamame 6.95 plain ***

A bowl of freshly steamed edamame tossed with sea salt.

Add a kick of Sesame Sriracha for \$0.50

Shrimp and Crab Bruschetta 12.95

Our twist on an Italian classic. Fresh shrimp and lump crab meat tossed with vine ripened tomatoes and fresh herbs, topped with parmesan and served on french baguette.

*** Seafood Nachos 15.95 ***

House-fried corn chips with melted gouda, blackened shrimp and fish, pico de gallo and jalapenos, topped with a creamy cajun cheese sauce.

Vegetarian nachos option: black beans, guacamole, and pico with cajun cheese sauce.

*** Fresh Fish Bites 9.95 ***

Blackened, fried or grilled fish of the day served with a cajun remoulade sauce.

Rocking Wings 8.95(6)/12.95(12)

Perfectly fried wings with your choice of buffalo, asian glaze, or smokey BBQ sauce. Served with celery sticks and your choice of ranch or bleu cheese.

Mozzarella Sticks (6) 7.95

Fried to a golden crisp and served with marinara.

Homemade Hushpuppies 6.95

A dozen perfectly fried hushpuppies served with honey citrus butter.

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* Gluten Free *

SALADS

* Good Winds House Salad *

4.95/9.95

Mixed field greens with fresh tomatoes, cucumber, carrots, and red onion.

Caesar Salad

4.95/9.95

Crisp Romaine lettuce tossed with homemade vegetarian Caesar dressing, Parmesan cheese and croutons.

* Thai Quinoa Salad *

5.95/10.95

Quinoa tossed with red bell peppers, cucumbers, carrots, green onions and fresh herbs, drizzled with our Asian Citrus Vinaigrette.

Salad Toppers:

Add grilled or blackened chicken, shrimp, fish of the day, or veggie burger. 6.95

Add crab bites, grilled or blackened scallops, or ribeye. 8.95

Salad Dressings:

All of our dressings are prepared from scratch.

Choose from:

Asian Citrus Vinaigrette, Ranch, Bleu Cheese, Basil Balsamic Vinaigrette, Spicy Honey Mustard, or Thousand Island.

SANDWICHES AND BURGERS

All sandwiches are served with your choice of french fries, black beans and rice, or coleslaw.

Gluten-free buns available upon request.

Good Winds Burger 12.95

8oz ground sirloin with lettuce tomato and onion on a toasted kaiser roll.

Build your own burger or sandwich toppings:

Add cheese: Swiss, Provolone, Pepperjack, American, Cheddar 1.00

Add grilled onions, mushrooms, pico de gallo, or jalapenos 0.50 each

Add crab meat 3.50

Add bacon 1.00

Add guacamole 1.95

Fish Tacos 14.95

Two large flour tortillas filled with lightly seasoned and grilled fresh catch of the day, with fresh cabbage, pico de gallo, and citrus crema.

Crabcake Sandwich 14.95

Pan seared or fried crabcake served on a toasted kaiser with lettuce, tomato, and cajun remoulade.

Classic Oyster Po'Boy 13.95

Fried oysters on a french hoagie roll with lettuce, tomato, and onion with a spicy aioli.

Homemade Veggie Burger 11.95

Vegan burger of the day on a toasted kaiser with lettuce, tomato, onion and fresh guacamole.

Grilled Chicken Club 11.95

Chicken breast topped with provolone and bacon, served on texas toast with lettuce, tomato, and onion.

French Dip 13.95

Slow roasted prime rib, grilled onions, melted swiss on a french hoagie roll served with Au Jus.

STEAMERS

North Carolina Shrimp
9.95 (1/2 LB) 17.95 (1 LB)

* **Blackberry Farms Oysters**
7.95 (6) 13.95 (12)
Raw or Steamed

Alaskan Snow Crab Legs
Market Price by the pound

BASKETS

All baskets come with generous portions of fried seafood, french fries, coleslaw, hushpuppies, and your choice of sauce.

Fish 'n' Chips 19.95

North Carolina Fried Shrimp 19.95

Sea Scallops 24.95

Oysters 19.95

Combo (Your choice of 2) 24.95

DINNER MENU 4:00^{PM} - CLOSE

ENTREES

GOOD WINDS FAVORITES

Fresh Catch of the Day 25.95

Ask your server which delicious fresh fish we are preparing today into mouthwatering, irresistible creations.

* **Fisherman's Platter** 29.95 *

6oz catch of the day, 4 shrimp, 4 scallops, and 4 oysters.
Fried or Grilled. Choice of two sides.

Hot Mess 17.95

Back by popular demand! 10oz ground sirloin grilled to your liking with melted provolone, sauteed onion and mushrooms, with red wine beef reduction on top of a mountain of whipped potatoes.

Crab Cakes 18.95(1)/24.95(2)

All killer with little filler. Pan seared or fried, served with cajun remoulade sauce. Choice of two sides.

* **Slow Roasted Ribs** 21.95 *

Dry rubbed and slow roasted ribs finished with a smokey BBQ sauce. Choice of two sides.

Ribeye Steak 26.95

12oz handcut ribeye grilled or blackened on an open flame, topped with shoestring onions. Choice of two sides.

Crab Imperial Stuffed Catch 26.95

Our fresh catch stuffed with a crab imperial and topped with a lemon butter white wine sauce. Choice of two sides.

Sides include:

French Fries | Rice and Black Beans | Vegetable of the Day | Coleslaw | Mashed Potatoes | Baked Sweet Potato
Extra Sides 3.95

PASTA

All pasta dishes are served with garlic bread and a small house salad.

Shrimp and Scallop Scampi
24.95

Fresh local shrimp and scallops sauteed in a garlic white wine sauce, with fresh mushrooms over linguini.

Surf and Turf Alfredo 24.95

Shrimp, ribeye, and mushrooms in a roasted garlic creamy alfredo sauce, over linguini and topped with parmesan.

Thai Peanut Chicken 19.95

Grilled chicken breast tossed with red bell peppers, green onions, and mushrooms in a peanut ginger sauce over linguini.



We are an approved eco-friendly restaurant | **No more than two separate checks per table** | Prices subject to change

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of a food-borne illness

Please let your server know if you have any food allergies. We are not a certified Gluten-Free or allergen-free kitchen, although we do our best to accommodate all food allergies.

WINE LIST

WHITE WINE

House Whites: Chardonnay, Pinot Grigio 6.50/19

Oyster Bay Sauvignon Blanc - New Zealand 9/29

Tropical fruit flavors with refreshing crisp zest of citrus notes.

Ruffino Pinot Grigio - Italy 8.50/28

Fresh bouquet with flavors of pear, golden apple, white nectarine with an elegant lemony finish.

Gnarly Head Pinot Grigio - California 8.50/28

Fragrant citrus blossom and zesty acidity balanced with bright meyer lemon & honeydew flavors.

Sun Garden Riesling - Germany 8.50/28

Fruity, tart and light like a bottle of sunshine. Starts tart then opens with crisp melon & peach.

Matchbook Chardonnay - California 8.50/28

Luscious mango & melon tropical fruit flavors complimented with hints of crème brûlée and toasty oak.

SeaGlass Rosé - California 8.50/28

Crisp, juicy aromas of cotton candy, peach & watermelon with a balanced plush finish.

Folonari Moscato - Italy 8.50/28

Notes of gardenia and white peach with crisp acidity & slight effervescence.

RED WINE

House Reds: Pinot Noir, Cabernet Sauvignon, Merlot 6.50/19

Gnarly Head Old Vine Zinfandel - California 8.50/28

Rich dark berry fruit, wild spice, vanilla and lightly toasted oak.

Estancia Pinot Noir - California 9/29

Jammy artisan wine with notes of dark fruit and cherries.

Dona Paula "Los Cardos" Malbec - Argentina 8.50/28

Sweet intense notes of red berries and plum intermixed with spice, black pepper.

Raymond "R" Cabernet Sauvignon - California 9/29

Dark purple color; aromas of cherries, red plums & vanilla; full bodied with savory chewy tannins.

Menage A Trois Red Blend - California 8.50/28

Bold blackberry & raspberry flavors; fuller bodied with firm tannin; Zinfandel, Merlot, Cabernet Sauvignon.

Dreaming Tree Crush - California 9/29

A Dave Matthews collaboration. Notes of smoky berry and a pop of raspberry jam.

BUBBLES

Mimosa 8

Zonin Prosecco - Italy (split) 8

Veuve du Vernay - France 18

Tattinger - Italy 75

CRAFT BEER DRAFTS 6.50

Weeping Radish Corolla Gold - Jarvisburg, NC
A medium bodied lager with sweet, malty notes (6.0%)

Weeping Radish Weizen - Jarvisburg, NC
A straw colored, light bodied wheat ale (4.7%)

Weeping Radish Black Radish - Jarvisburg, NC
A mild-hopped, dark German lager (6.0%)

Lost Colony Hatteras Red - Manteo, NC
A medium bodied red ale with a blended malt profile (4.9%)

Natty Greene's Buckshot Amber Ale - Greensboro, NC
Easy-drinking amber with notes of toffee & caramel (4.8%)

Bell's Two Hearted Ale - Kalamazoo, MI
A crowd favorite, American-style IPA (7.0%)

D9 Brewing Swell Rider - Lake Norman, NC
A session ale with hints of tropical fruit & hops (5.1%)

Cigar City Brewing Jai Alai - Tampa, FL
A popular IPA with notes of citrus and bold hop flavor (7.5%)

Mother Earth Dark Cloud Dunkel Lager - Kinston, NC
A smooth and mild lager that happens to be dark (5.1%)

Left Hand Milk Stout - Longmont, CO
Dark in color, mild and creamy in flavor (6.0%)

Founder's All Day IPA - Grand Rapids, CO
An all-day IPA naturally brewed with a complex array of malts, grains and hops. (4.7%)

Allagash White - Portland, ME
Belgian-style wheat beer brewed with oats, malted wheat, and unmalted raw wheat. (5.2%)

CRAFT BOTTLES & CANS

Oskar Blues Dale's Pale Ale 5
Brevard, NC
The original craft beer in a can. A pale ale with plenty of hops. (6.5%)

Stone Ruination Double IPA 6
Richmond, VA
A West-Coast IPA with pine, citrus, and tropical essence (8.5%)

Mother Earth Park Day Pilsner 5
Kinston, NC
A traditional Bohemian-style pilsner, crisp and light in body (5.0%)

Mother Earth Endless River Kolsch 5
Kinston, NC
A clean, crisp beer with slightly fruity flavor and aroma (4.9%)

New Belgium Fat Tire 5
Asheville, NC
A craft beer icon, this Belgian style ale is subtle, floral, and sweet (5.2%)

Sierra Nevada Pale Ale 5
Mills River, NC
A bold and uniquely piney and citrusy pale ale (5.6%)

D9 Brewing Hakuna Matata 6
Lake Norman, NC
(Tallboy) A tropical IPA with a balanced hop profile and hints of fruit (6.5%)

Foothills Brewing Company Hoppyum IPA 5
Winston-Salem, NC
A hoppy and nutty IPA with hints of tangerine (6.3%)

Bold Rock IPA-style Cider 5
Nellysford, VA
A dry-hopped cider with a tart and slightly sweet flavor (4.7%)

William's Dragon's Breath Cider 6
Shepton Mallet, England
Hard apple cider spiced with ginger (6.0%)

BEVERAGES 2.95

Pepsi

Diet Pepsi

Dr. Pepper

Mountain Dew

Pink Lemonade

Sierra Mist

Sweet Tea

Unsweet Tea

Coffee

Juice

Flavored Sparkling Water

Bottled Water

DOMESTIC BOTTLES & CANS 3.50

Bud Lite

Bud Lite Lime

Budweiser

Coors Lite

Landshark

Michelob Ultra

Miller Lite

O'Doul's NA

PBR Tallboys

Yuengling

IMPORT BOTTLES 4.50

Corona

Corona Lite

Stella Artois

Blue Moon