



252-987-1100 \* MP 40 \* 24502 Hwy 12 Rodanthe, NC \* 2<sup>ND</sup> Floor Kitty Hawk Kites

## ~ Starters ~

### **Soup de Jour**

5 cup/9 bowl

### **Crispy Calamari**

Crispy fried calamari served with pepperoncini and marinara

12

### **Hot Wings**

6 or 12 chicken wings tossed in choice of buffalo sauce, honey BBQ, teriyaki, or Old Bay served with ranch or bleu cheese

8 half dozen/15 dozen

### **Steamed Edamame**

Bowl of freshly steamed edamame tossed with sea salt. (GF)

7

### **Blackened Tuna Bites**

Blackened fresh tuna bites served with wasabi aioli

12

### **Mozzarella sticks**

Fried to a golden crisp and served with marinara.

8

### **Homemade Hushpuppies**

Homemade hushpuppies served with honey butter

7

### **Onion Rings**

Thick crispy fried onion rings

7

### **Crab Stuffed Mushrooms**

Jumbo mushrooms caps stuffed with Hatteras crabmeat cooked in sherry wine butter

11

### **Buffalo Shrimp**

Crispy shrimp tossed in buffalo sauce and topped with bleu cheese crumbles.

Asian-Glazed shrimp also available.

12

### **Steamed Shrimp**

Half pound or pound of peel n eat shrimp dusted with old bay (GF)

12 half pound/ 22 pound

### **Lobster Claws**

Scored lobster claws served with drawn butter (GF)

21

## ~ Fresh Salads ~

### **Good Winds House Salad**

Mixed field greens with cherry tomatoes,  
cucumber, carrots(GF)

5/10

*Choose from: ranch, bleu cheese, balsamic vinaigrette, and roasted red pepper garlic.*

### **Caesar Salad**

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

5/10

### **Salad Toppers:**

Add grilled or blackened chicken, shrimp, fish of the day, or veggie burger// 7

Add crabcake, grilled or blackened scallops// 9

## ~ Sandwiches and Burgers ~

*All sandwiches are served with french fries. Sweet Potato Fries \$1.00.*

*Gluten-free buns available upon request.*

### **Good Winds Burger**

8oz ground sirloin with lettuce and tomato on a toasted brioche bun//13

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

Add bacon// 1.00

Add crabmeat//3.50

### **Crabcake Sandwich**

Pan-seared crabcake served on a brioche bun with lettuce, tomato, and remoulade// 16

### **Fish Tacos**

Two large flour tortillas with lightly seasoned fish of the day, mango salsa, lime aioli, cilantro slaw //14

### **Chicken Sandwich**

Grilled chicken breast, bacon, swiss cheese, lettuce, tomato, onion//13

### **Classic Po'Boy**

Fried oysters or shrimp on a french hoagie roll with lettuce, tomato, and remoulade //15

### **Blackened Tuna Sandwich**

Grilled fresh tuna steak with blackening seasoning, lettuce, tomato, remoulade on a brioche bun //15

### **Veggie Burger**

Grilled veggie pattie with lettuce, tomato, roasted red pepper and garlic aoli on brioche bun //12

Add Cheese: 1.00

*| Prices subject to change | The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness | | Please let you server know if you have any food allergies. |*

## ~ Seafood Baskets ~

*All baskets come with generous portions of fried seafood, french fries, coleslaw, hushpuppies, and tartar or cocktail. No substitutions.*

Fried Fish //22

Fried Shrimp // 23

Fried Oysters //22

Fried Scallops //25

Combo (your choice of 2) //28

Family Combo (Fish, oysters, shrimp) //31

## ~ Entrees ~

**\*\*Available after 4 pm\*\***

**No substitutions on sides**

### **Ribeye Steak**

12oz handcut ribeye grilled on an open flame served with potato and vegetable of the day (GF)  
27

### **Blackened Tuna**

Blackened seared tuna steak with mango salsa served with potato and vegetable of the day (GF)  
24

### **Crab Cakes**

Pan seared crabcakes served with cajun remoulade sauce served with potato and vegetable of the day  
25

### **Scallop or Shrimp Scampi**

Seared scallops over linguini tossed in a light garlic herb butter sauce  
25

## ~ Extra Sides ~

French Fries, Coleslaw, Baked Potato, Sweet Potato Fries  
2.95 each

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*\*\*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.*

## **Beer**

### **Drafts 6.50**

Allagash White, Portland ME (5.2%)  
Bells Two Hearted Ale, Kalamazoo MI (7.0%)  
Cigar City Brewing Jai Alai IPA, Tampa FL (7.5%)  
Lost Colony Hatteras Red, Manteo NC (4.9%)  
Lost Colony Kitty Hawk Blonde, Manteo NC (4.4%)  
Weeping Radish Black Radish, Jarvisburg NC (6.0%)

### **Bottles and Cans**

Budweiser 3.5  
Bud Light 3.5  
Miller Light 3.5  
Yuengling 3.5  
Coors Light 3.5  
Mich Ultra 3.5  
PBR Tallboy 3.5  
Corona 4.5  
Corona Light 4.5  
Pacifico 3.5  
Stella Artois 4  
Blue Moon 4  
Dales Pale Ale 4  
Bold Rock IPA Cider 5  
Founders All Day IPA Tallboy 5

## **Beverages**

**2.95**

Pepsi  
Diet Pepsi  
Dr. Pepper  
Mountain Dew  
Pink Lemonade  
Sierra Mist  
Sweet Tea  
Unsweet Tea  
Coffee

## **Desserts**

key lime pie  
triple threat chocolate cake  
cheesecake of the day

## White Wine

### House Whites: Pinot Grigio, Chardonnay 7

#### Matua Sauvignon Blanc, New Zealand 9/29

Filled to the brim with pear, pineapple, and natural minerality

#### St. George Chardonnay, California 9/29

Very well balanced and refreshing with notes of apples and pears

#### Gnarly Head Pinot Grigio, California 8.5/28

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

#### Sun Garden Riesling, Germany 8.5/28

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

#### Folonari Moscato, Italy 8.5/28

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

#### Seaglass Rose, California 8.5/28

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

## Red Wine

### House Reds: Pinot Noir, Cabernet, Chilled Cabernet 7

#### Rock n Vine Cabernet, California 9/28

Charming mix of candied cherry, ripe blueberries, root beer, and milk chocolate

#### Menage a Trois Red Blend, California 8.5/27

Bold blackberry & raspberry flavors, fuller bodies with full tannin; Zinfandel, Merlot, Cab

#### Gnarly Head Old Vine Zinfandel, California 28

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

#### Castle Rock Pinot Noir, California 24

Red fruit on the palate, lifted by peppery spices, smoky oak, and tannins

#### Montepulciano d'Abruzzo Rsv, Italy 28

Rich, luscious, big bodied red with ripe red cherry and blackberry notes

## Bubbles

Prosecco Split, Italy 8

Jaume Serra, Italy 24

Tattinger, Italy 75