



252-987-1100 * MP 40 * 24502 Hwy 12 Rodanthe, NC * 2ND 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