

Steamed & RAW

PEEL & EAT SHRIMP

Half Pound 15 - Pound 29

RAW OYSTERS

Half Dozen 18 - Dozen 30

STEAMER PLATE

1 lb crab legs, 1/2 lb peel & eat shrimp with French fries & slaw 39

STARTERS

CRISPY CALAMARI

Rings & tentacles tossed with fried artichokes 17

CRAB SPINACH DIP

Crab artichoke dip with pita chips 16

OYSTER ROCKAFELLA

Local oysters baked with creamy spinach & cheese 18

SESAME SEARED TUNA

Sesame seared tuna with Asian cucumber salad 17

RED BEARDS LOADED CHIPS

Loaded chips with tomatoes, green onions, & your choice of chicken or pulled pork smothered in cheese & garlic sour cream / sub FF 16

BUFFALO SHRIMP

Local shrimp fried & tossed in buffalo sauce served with celery & carrots with ranch 17

CHICKEN WINGS

Dozen wings in your choice of sauce: Buffalo, Carolina BBQ, Jazania Oneal naked wings 18

FRIED PICKLES

Crispy fried pickles chips with ranch for dipping 12

HUMMUS

House-made with pita chips and veggies 15

MOZZARELLA STIX

Golden fried mozzarella cheese stix served with marinara dipping sauce 12

HUSH PUPPIES (8)

with cinnamon butter 8

SHRIMP COCKTAIL

Local Shrimp served chilled with cocktail & lemon 15

FRIED OYSTER CRISP

Four oysters fried golden rested on a crispy pita chip with slaw & remoulade 14 (We won The People's Choice Award @Shuck Hatteras with this appetizer!)

CHARCUTERIE BOARD

Variety of cheeses, meats, veggies, & jams with a coastal twist 25

STEAMED MUSSELS

Mussels steamed with a white wine sauce and garlic toast points 16

TUNA NACHOS

Seared tuna on a bed of fried wontons with Asian slaw & spicy remoulade 19

SIDES \$5.95

French Fries
Homemade Chips
Onion Rings
Cucumber Salad
Potato Salad
Coleslaw
Tater Tots

Sea Crab Soup (daily)
Clam Chowder (seasonal)
Hatteras Clam Chowder (seasonal)
Ask server for Soup De jour!
Cup 6 Bowl 10

SAMMIES & BURGERS

KITTY HAWK CLASSIC CLUB

Turkey, bacon, cheddar, lettuce, tomato on toasted bread 16

CAROLINA PULLED PORK SAMMIE

Slow roasted pulled pork, creamy coleslaw, & crispy onion ring with bbq sauce 16

GOODWINDS CHICKEN SAMMIE

Grilled chicken breast with swiss, lettuce, tomato & bacon/ Fried or Grilled 15

TRI-VILLAGE PO BOI

Your choice shrimp, Oysters or Fish of the day on a toasted bun with lettuce & tomato & remoulade 17

CRAB CAKE SAMMIE

Pan-seared crab cake with lettuce & tomato served with remoulade sauce 18

BIG EYE TUNA SAMMIE

Seared tuna cooked med-rare, lettuce, tomatoes, & thai chili vinaigrette 19

KITE BOARDERS DIRTY DANTHE BURGER

Beef patty, crab cake, lettuce, tomato and remoulade 19

BBQ BACON BURGER

Beef patty, cheddar, bacon, bacon jam, bbq sauce, lettuce & tomato 18

GOOD WINDS AMERICAN BURGER

Beef patty, Cheddar, lettuce, tomato 16

REUBEN BURGER

Beef patty, corned beef, swiss cheese. lettuce, tomato, kraut 17

BLACK BEAN BURGER

Black bean patty, lettuce & tomato 15

All handhelds can Sub Gluten Free bun ask server for Gluten free options

GOOD WINDS ENTREES

MAHI MAHI TACOS

Served with slaw, lettuce ,remoulade & mango salsa onthe side 18



CAJUN GATOR & PRAWNS PASTA

Pan seared prawns & gator, tomatoes, Cajun cream sauce, parmesan 26

TRI VILLAGE CHOP

Fire grilled chop with seasonal marmalade over mashed potatoes and vegetable of the day 29

CRAB CAKES

Two pan seared crabcakes over veg of the day & remoulade sauce 32

THE BODIE

Slow baked Mahi-Mahi stuffed with a crab stuffing in a creamy garlic white wine sauce over kale & quinoa 31

TOOHEY SPECIAL

Two grilled chicken breast over mashed potatoes, and veg of the day 24

GROUPER

Pan seared grouper with coconut ginger curry over kale & quinoa 24

LEONS FRIED CHICKEN

Thigh & leg fried golden served with mashed potatoes & onion and mushroom demi-glace 20

Seafood BASKETS

BLACKENED TUNA STEAK

vegetable of the day 33

SEASIDE ENCHILADAS

SHRIMP ALFREDO

Sub Gilled Chicken 20

MUSSELS LINGUINE

toast points 28

Blackened tuna cooked medium rare,

topped with mango salsa served with

tomatoes, a creamy enchiladas sauce 22

noodles with broccoli & local shrimp 25

Scratch made shrimp & chicken

Classic Alfredo sauce, over linguine

Steamed mussels in a white wine

cream sauce over linguine pasta &

enchiladas with cheese, rice,

Served with French fries, slaw & hushpuppies.

FLOUNDER BASKET 27

FRIED OYSTERS 28

FRIED CAROLINA SHRIMP 28

FRIED SCALLOPS 35

PAMLICO SOUND COMBO

fried shrimp, scallops, oysters, & flounder 40

The "Ronnie"

Flash fried scallops, shrimp, mini crabcakes, blackened mahi-mahi/ Add oyster rockafella or seared tuna 10\$

48

Green Beans 6 Mashed Potatoes 6 Mediterranean Risotto 8 Mac N Cheese 10 Vegetable of the Day 6

Potato Salad 6 Cucumber Salad 6

ENTREE SIDES

Desserts \$12

Dessert of the day (ask your server) **Key Lime Pie**

Carrot Cake
Limoncello Cheesecake
Chocolate Flourless torte

STEAKS

Served over mashed potatoes & vegetable of the day.

PRIME CUT PUB STEAK

8oz fire-grilled with onion and mushroom demi glace 28

RIBEYE

12oz fire-grilled, hand cut ribeye 35

Cowboy Steak

16oz bone in Ribeye MP



Dressings: Ranch, blue cheese, Caesar, balsamic raspberry vinaigrette, Italian, honey mustard

Steak add ons

Onion & Mushroom Demi-Glace 2.99 Blue Cheese Topping 2.99 Grilled Shrimp 9 Seared Scallops 15

Salads add ons

Grilled Chicken 6
Grilled Shrimp 9
Seared Scallops 15
Seared Tuna 14
Seared Sirloin 10

CAESAR SALAD

Romaine lettuce tossed in Caesar dressing, parmesan, and croutons Small 9 / Large 16

HOUSE SALAD

Mixed greens, cucumber, tomato, croutons & your choice of dressing
Small 8 / Large 14

THAI CHOP CHOP

Mixed greens, red onions, mandarin onions, & thai vinaigrette & seared tuna

SEASIDE COBB

Mixed greens, avocado, blue cheese crumbles, tomatoes, egg, bacon bits, sea side medley of shrimp, crab & lobster chilled choice of dressing 19

CHEFS SALAD

Mixed greens, cucumbers, tomatoes, egg, bacon bits, turkey, shredded cheese, choice of dressing 16

*Consuming raw or undercooked foods of animal origin, including meats, poultry, seafood, shellfish & eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.