



# OYSTER BAR & WINE BAR CAFE

*Proud member of*



1 Ocean Blvd. Southern Shores, NC 27949  
(252)480-0023  
[www.coastalprovisionsOBX.com](http://www.coastalprovisionsOBX.com)

# Dinner Menu

Mon-Sat from 5PM

## Daily Oyster Selections

### Oysters 101

-There are five species of edible oyster, and just about all on the East Coast are the same -crassostrea virginica. (Except Belon)

-Eastern oysters get their flavor from the waters from which they come; not determined by wild vs. farmed.

-Farmed oysters are perhaps the most sustainable food source available, and oyster farming the best thing for the health of our waters. We support those efforts and only choose wild from sustainable sources.

-Farmed oysters are safe to enjoy all year round; forget the 'R' thing (ask, and we'll tell you more).

## Appetizers & Sharing Plates

<b>Bread &amp; Four</b>	<b>\$5</b>
Fresh baked rosemary ciabatta bread with four dippers.	
<b>Antipasti</b>	<b>\$11</b>
Selection of premium salumi & prosciutto di parma, with olives and grilled ciabatta	
<b>Cheese Tray</b>	<b>\$market</b>
Selection of artisan cheese with fruit garnish and ciabatta crisps	
<b>Baked Oysters</b>	<b>\$14</b>
Six local oysters baked on the half of today's liking	
<b>Oysters Rock (6)</b>	<b>\$15</b>
Fresh spinach, gorgonzola, bacon, cream & parmesan	
<b>Oysters Imperial (6)</b>	<b>\$19</b>
Baked on the half shell with lump crab meat, creamy herbed brie	
<b>Mini Crab Cakes (6)</b>	<b>\$15</b>
Award-winning recipe served with remoulade sauce	
<b>Crab Dip</b>	<b>\$12</b>
Topped with melted parmesan served with grilled ciabatta	
<b>Duck Bacon Scallops (3)</b>	<b>\$15</b>
Smoked duck breast, balsamic fig glaze on mashed	
<b>Steamed Spiced Shrimp</b>	<b>\$17</b>
One pound shell on local shrimp with cocktail sauce	
<b>Steamed Middleneck Clams</b>	
Garlic butter, white wine	<b>\$11</b>
Rosso -garlic, tomatoes, sausage, wine	<b>\$12</b>
<b>Steamed Mussels</b>	
Garlic butter, white wine	<b>\$10</b>
Saffron & rosemary cream	<b>\$11</b>

## Salads

<b>Caesar Salad</b>	<b>\$7lg \$4sm</b>
Romaine, caesar dressing, garlic bread croutons	
<b>Mixed Greens</b>	<b>\$6lg \$4sm</b>
Tomatoes, cucumbers, balsamic vinaigrette	
<b>Grilled Romaine</b>	<b>\$7lg \$4sm</b>
Tomatoes, onion, feta cheese, kalamata olives	
<b>Salad Caprese</b>	<b>\$10lg only</b>
House made fresh mozzarella and vine ripe tomatoes, arugula and balsamic vinaigrette	
<b>Triple B Salad</b>	<b>\$10lg only</b>
Beets, Brussels sprouts, & Blue Gorgonzola, spiced walnuts, over mixed greens with balsamic vinaigrette	

## Entrees

**Crab Cakes (2) \$27**  
Served with Remoulade Sauce, Seasoned Fries and Bluegrass Mustard Slaw.

**Steaks** –Grilled to your liking, lightly basted with our house made oyster sauce topped with fried onions, served with seasoned fries (substitute mashed and vegetable \$2.99 additional)

**Prime NY Strip(12oz) \$29**  
**Ribeye (14oz) \$30**  
**Filet Mignon (9oz) \$29**  
**Surf & Turf (5oz filet and Crabcake) \$32**

*Add ons: make your own surf & turf by adding to any of our steaks*

**Lobster Tail (4oz) \$14**  
**Crabcake (4oz) \$12**  
**Grilled Shrimp (5) \$10**

**Veal Marsala \$25**  
Scaloppini of Veal with Mushroom Marsala Sauce served with Saffron Risotto and Vegetable.

**Shrimp & Grits \$26**  
Local Shrimp (8) sautéed with NC Smoked Sausage, tomatoes, white wine & garlic butter over Carolina stone ground grits.

**Scallop Pasta \$30**  
Six dry-pack sea scallops seared and served on egg fettuccine, pesto cream, pancetta, Parmesan.

**Rosemary Crusted Chicken Breast \$22**  
Rosemary Breaded Fried Chicken Breast with pesto aioli sauce served with mixed greens balsamic vinaigrette, heirloom tomatoes & fresh mozzarella

## Daily Specials

**Oyster on the Half Shell\***  
Served with cocktail sauce and Hog Island Mignonette

**Fresh Outer Banks Catch**  
Served with mashed potatoes and vegetable, and your choice of accompaniment:

**Lemon Butter Sauce**

or

**Mango Salsa**

(best with most white wines)

Or

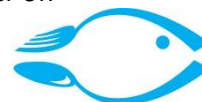
**Savory Mushroom Ragout**

(best with most red wines)

*\*consuming raw or undercooked meats, seafood and shellfish may increase the risk of foodborne illness.*

Proud member of:

**OUTER BANKS CATCH**



Dan Lewis, Chef/Proprietor, Sommelier  
Brittany Chenoweth, Restaurant General Manager & Catering Manager

### Sparklers

<b>WyCliff Brut Rose</b> (Modesto, CA)	<b>\$4/ \$10</b>
<b>Mio Sparkling Sake</b> (Japan)	<b>\$10/ 300ml</b>
<b>Zardetto Prosecco Private Cuvee</b> (Veneto, Italy)	<b>\$5/ 187ml</b>
<b>Chandon Brut Classico</b> (Napa, CA)	<b>\$9/ 187ml</b>
<b>Chandon Brut Rose</b> (Napa, CA)	<b>\$9/ 187ml</b>
<b>Blanc de Bleu</b> (CA)	<b>\$9/ 187ml</b>
<b>Mumm Napa Brut</b> (Napa, CA)	<b>\$12/ 187ml</b>
<b>Allure Moscato</b> –white, Rose, or Peach (CA)	<b>\$6/ 187ml</b>
<b>Saracco Moscato di Asti</b> (Italy)	<b>\$12/ 375ml</b>

### Whites

	<u>6oz</u>	<u>btl</u>
<b>Cap Cette Picpoul de Pinet</b> (Languedoc, France)	<b>\$6</b>	<b>\$15</b>
<b>Peter Yealands Pinot Gris</b> (Marlborough, New Zealand)	<b>\$8</b>	<b>\$21</b>
<b>Chateau de la Ragotiere Muscadet</b> (Loire, France)	<b>\$7</b>	<b>\$19</b>
<b>Fritz Muller Perlwein Muller-Thurgau</b> (Rheinhessen, Germany)	<b>\$7</b>	<b>\$19</b>
<b>G. Bertrand Perles de Sauvignon Blanc</b> (SUD De France)	<b>\$7</b>	<b>\$19</b>
<b>Pacific Rim Organic Riesling</b> (Columbia Valley, WA)	<b>\$7</b>	<b>\$19</b>
<b>Michel Louis et Fils Chablis</b> (Burgundy, France)	<b>\$10</b>	<b>\$30</b>
<b>Starry Night Chardonnay</b> (Sonoma, CA)	<b>\$8</b>	<b>\$23</b>
<b>“Duet” Chardonnay-Viognier</b> (Ardeche, France)	<b>\$6</b>	<b>\$17</b>

### Rose

<b>Sanctuary Vineyards Wildflower Rose</b> (Currituck, NC)	<b>\$6</b>	<b>\$16</b>
<b>Castell De Raimat Rose</b> (Costers del Segre, Spain)	<b>\$5</b>	<b>\$14</b>

### Reds

	<u>6oz</u>	<u>btl</u>
<b>Nicolas Pinot Noir</b> (Languedoc, France)	<b>\$6</b>	<b>\$16</b>
<b>Louis Latour Gamay</b> (Burgundy, France)	<b>\$7</b>	<b>\$18</b>
<b>Wild Horse Merlot</b> (Central Coast, CA)	<b>\$6</b>	<b>\$16</b>
<b>Villa Nova Red Blend</b> (Portugal)	<b>\$6</b>	<b>\$15</b>
<b>Starry Night Zinfandel</b> (Alexander Valley, CA)	<b>\$11</b>	<b>\$36</b>
<b>Montes Cabernet</b> (Colchagua, Chile)	<b>\$8</b>	<b>\$19</b>

### Oyster Shooters (21 and over)

<b>Oystertini</b> –w/Kettle One, olive	<b>\$6</b>
<b>Bloody Bivalve</b> –w/Bloody Mary, vodka	<b>\$6</b>
<b>Dubliner</b> –w/Fly Dog Pearl Necklace Oyster Stout	<b>\$5</b>
<b>Cucumber Mojito</b> - mint, Kill Devil Rum	<b>\$6</b>
<b>Sonoma Slider</b> –w/Sonoma Habanero Cider	<b>\$6</b>
<b>Sake Tumi</b> –w/Ty Ku Cucumber Sake, Wasabi Salt Rimmer	<b>\$6</b>

### Fortified

<u>Port</u>	<u>3oz</u>
Dow's Fine Ruby Port	\$4
Dow's Fine Tawny Port	\$4
Dow's Late Bottled Vintage Port	\$5
Graham's Six Grape Porto	\$6
Terra d' Oro Zinfandel Port	\$6
Bogle Petit Syrah Port	\$8
Childress Starbound NC Blueberry Port	\$8
<u>Sherry</u>	<u>3oz</u>
Hartly & Gibson Dry Fino Sherry	\$4
Hartly & Gibson Manzanilla Sherry	\$4
Hartly & Gibson Amontillado Sherry	\$4
Hartly & Gibson Oloroso Sherry	\$4
Sandeman Armada Oloroso Sherry	\$5
Hartly & Gibson Cream Sherry	\$4
Hartly & Gibson Pedro Ximenez Sherry	\$6

### Special

	<u>3oz</u>
Gerard Bertrand Banyuls	\$5
Leacock's Rainwater Madiera	\$4

### Flights

Sherry:	\$15
Fino, Amontillado, Oloroso, Pedro Ximenez	
Porto:	\$15
Ruby, Tawny, LBV, Zinfandel	

### Dessert Wines

	<u>btl</u>
Sanctuary Vineyards 'The Plank' Muscadine	\$18/500ml
Banfi Rosa Regale Brachetto di Asti	\$15/375ml
Dom. De Beaumalric Muscat de Beames de Venice 2010	\$22/375ml
S. Balboa Late Harvest Torrentes	\$32/500ml
S. Balboa Late Harvest Malbec	\$32/500ml
Chateau d'Quem	\$200/375ml

*We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price –no corkage fee!*

*Menu & prices subject to change.*

*Please note that split checks do take time and compromise prompt service to other guests.*

**A five-dollar fee may apply for each split check.**

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