



OYSTER BAR & WINE BAR CAFE

Proud member of



1 Ocean Blvd. Southern Shores, NC 27949
(252)480-0023
www.coastalprovisionsOBX.com

Dinner Menu

Mon-Sat from 5PM

Appetizers & Sharing Plates

Bread & Four	\$5
Fresh baked rosemary ciabatta bread with four dippers	
Cheese Tray	\$market
Selection of artisan cheese with fruit garnish and ciabatta crisps	
Baked Oysters (6)	\$12
With three butters	
Oysters Rock (6)	\$17
Fresh spinach, gorgonzola, bacon, cream & parmesan	
Mini Crab Cakes (6)	\$15
Award-winning recipe served with remoulade sauce	
Crab Dip	\$14
Topped with melted parmesan & served with grilled ciabatta bread	
Steamed Spiced Shrimp	\$17
One pound peel-and-eat local shrimp with cocktail sauce	
Steamed Middleneck Clams	\$11
Garlic butter, white wine	
Steamed Mussels	\$10
Garlic butter, white wine	

Salads

Caesar Salad	\$7lg	\$4sm
Romaine, caesar dressing & parmesan with toasted garlic bread		
Mixed Greens	\$6lg	\$4sm
Tomatoes, cucumbers, balsamic vinaigrette		
Salad Caprese	\$10	
Fresh mozzarella, vine ripe tomatoes, arugula, balsamic vinaigrette		
Triple B Salad	\$10	
Beets, brussels sprouts, blue gorgonzola & spiced walnuts over mixed greens with balsamic vinaigrette		

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).

Entrées

Crab Cakes (2) \$27
served with remoulade sauce, seasoned fries, and bluegrass mustard slaw

Steaks - Grilled to your liking, topped with fried onions & served with truffle parmesan steak fries (substitute mashed potatoes and seasonal vegetables \$2.99 additional)

Prime NY Strip (12oz) \$30
Ribeye (14oz) \$31
Filet Mignon (9oz) \$30
Surf & Turf (5oz filet and crab cake) \$33

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

Lobster Tail (4oz) \$14
Crab Cake (4oz) \$12
Grilled Shrimp (5) \$12

Veal Chop \$39
Grilled to order frenched veal rib chop topped with sautéed oyster mushrooms & marsala wine, served with mashed potatoes & seasonal vegetables

Shrimp & Grits \$27
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 bacon & parmesan

A split plate charge of \$5 may apply for shared entrées

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

Proud member of:

OUTER BANKS CATCH



Daily Specials

Fresh Outer Banks Catch

Served with mashed potatoes, seasonal vegetables, 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)

Dan Lewis, Chef/Proprietor, Sommelier
NC State Oyster Shucking Champion