



# 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

## Appetizers & Sharing Plates

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

## Salads

<b>Caesar Salad</b>	<b>\$7lg</b>	<b>\$4sm</b>
Romaine, caesar dressing & parmesan with toasted garlic bread		
<b>Mixed Greens</b>	<b>\$6lg</b>	<b>\$4sm</b>
Tomatoes, cucumbers, balsamic vinaigrette		
<b>Grilled Romaine</b>	<b>\$7lg</b>	<b>\$4sm</b>
Tomatoes, onions, feta cheese, kalamata olives, balsamic vinaigrette		
<b>Salad Caprese</b>	<b>\$10</b>	
Fresh mozzarella, vine ripe tomatoes, arugula, balsamic vinaigrette		
<b>Triple B Salad</b>	<b>\$10</b>	
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

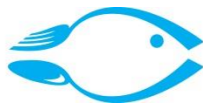
**Scallop Pasta \$30**  
Six dry-pack sea scallops seared and served on egg fettuccine, pesto cream, pancetta bacon & parmesan

**\*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