



# 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>Antipasti</b>	<b>\$11</b>
Selection of premium salumi & prosciutto di parma, with olives and grilled ciabatta bread	
<b>Cheese Tray</b>	<b>\$market</b>
Selection of artisan cheese with fruit garnish and ciabatta crisps	
<b>Oysters Rock (6)</b>	<b>\$15</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>\$12</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>	
<i>Classic</i> - Garlic butter, white wine	<b>\$11</b>
<b>Steamed Mussels</b>	
<i>Classic</i> - Garlic butter, white wine	<b>\$10</b>

## Salads

<b>Caesar Salad</b>	<b>\$7lg</b>	<b>\$4sm</b>
Romaine, caesar dressing 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		
<b>Salad Caprese</b>	<b>\$10lg</b>	only
House made fresh mozzarella, vine ripe tomatoes, Arugula, and balsamic vinaigrette		
<b>Triple B Salad</b>	<b>\$10lg</b>	only
Beets, Brussels sprouts, and Blue Gorgonzola with 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).

## Entrees

**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 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) \$10**

**Veal Chop \$39**  
Grilled to Order Frenched Veal Rib Chop topped with Sautéed Oyster Mushrooms & Marsala Wine Served with Mashed and Vegetables

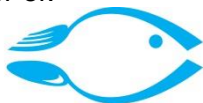
**Shrimp & Grits \$26**  
Local Shrimp (8) Sautéed with NC Smoked Sausage, Tomatoes, White Wine & Garlic Butter over Carolina Stone Ground Grits

**Scallop Pasta \$30**  
Six Dry-Pack Sea Scallops Seared and served on Fresh Egg Fettuccine, Pesto Cream, Pancetta Bacon & Parmesan

*\*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 and 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)

### Sparklers

<b>WyCliff Brut Rosé</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>Gerard Bertrand Picpoul de Pinet</b> (Languedoc, France)	<b>\$6</b>	<b>\$17</b>
<b>J Vineyards Pinot Gris</b> (Russian River, CA)	<b>\$8</b>	<b>\$24</b>
<b>Chateau de la Ragotiere Muscadet</b> (Loire, France)	<b>\$7</b>	<b>\$19</b>
<b>Fritz Muller Perlewein Muller-Thurgau</b> (Rheinhessen, Germany)	<b>\$7</b>	<b>\$19</b>
<b>Perles Sauvignon Blanc</b> (Languedoc, France)	<b>\$7</b>	<b>\$19</b>
<b>Covey Run Riesling</b> (Columbia Valley, WA)	<b>\$6</b>	<b>\$14</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>

### Rosé

<b>Sanctuary Vineyards Wildflower Rosé</b> (Currituck, NC)	<b>\$8</b>	<b>\$21</b>
<b>Fleur de Mer Rosé</b> (Provence, France)	<b>\$8</b>	<b>\$22</b>
<b>Jones Von Drehle Dulcimer</b> (Thurmond, NC)	<b>\$9</b>	<b>\$24</b>

### Reds

	<u>6oz</u>	<u>btl</u>
<b>Storypoint Pinot Noir</b> (Sonoma, CA)	<b>\$8</b>	<b>\$20</b>
<b>Louis Latour Gamay</b> (Burgundy, France)	<b>\$7</b>	<b>\$18</b>
<b>William Hill Merlot</b> (Central Coast, CA)	<b>\$8</b>	<b>\$22</b>
<b>Villa Nova Red Blend</b> (Portugal)	<b>\$6</b>	<b>\$15</b>
<b>Starry Night Zinfandel</b> (Alexander Valley, CA)	<b>\$12</b>	<b>\$36</b>
<b>Montes Cabernet</b> (Colchagua, Chile)	<b>\$8</b>	<b>\$19</b>

### Oyster Shooters (21 and over)

<b>Spicy Sombrero</b> José Cuervo Gold, Lime Juice, Sriracha Salt Rim	<b>\$6</b>
<b>Bloody Bivalve</b> —House Bloody, Old Bay Rim	<b>\$6</b>
<b>Oystertini</b> —Kettle One Vodka, Olive, Oyster	<b>\$6</b>
<b>Sonoma Slider</b> —Habañero Cider, Old Bay Rim	<b>\$6</b>
<b>Sake Tumi</b> — Cucumber Sake, Wasabi Salt Rim	<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
Hartly & Gibson Cream Sherry	\$4
Sandeman Armada Oloroso Sherry	\$5
Hartly & Gibson Pedro Ximenez Sherry	\$6

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

### 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 Venise 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.**

**1 Ocean Blvd. Southern Shores, NC 27949  
(252)480-0023**

[www.coastalprovisionsOBX.com](http://www.coastalprovisionsOBX.com)