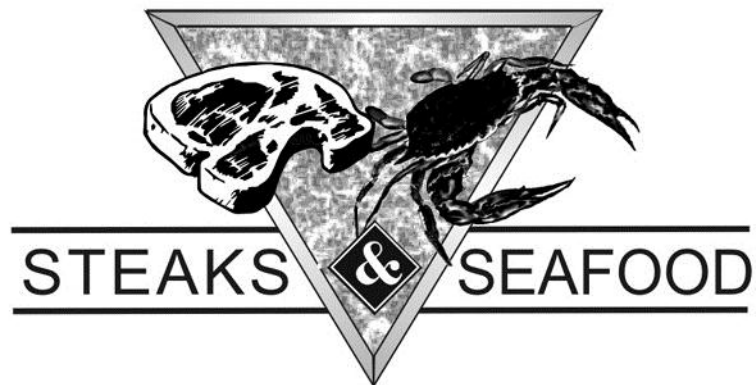


CRAVINGS



DUCK • NC

Breakfast 8-11AM

Lunch from 11AM

Dinner from 5PM

Duck, NC 27949

(252) 480-0032

www.cravingsobx.com

Breakfast Sandwiches

8AM – 11AM

Crabcake Sunrise	\$8.99
<i>Our famous Award-Winning Crabcake with Remoulade Sauce, Smoked Ham, Egg & Cheese</i>	
Lobster Benny	\$9.99
<i>Maine Lobster Meat, Eggs, Smoked Ham & Hollandaise on a soft roll</i>	
Three Little Piggies	\$5.99
<i>Smoked Ham, Pulled Pork & Bacon with Egg & Cheese on a soft roll</i>	
Larry's Sausage & Egg Wrap	\$4.99
<i>Larry's NC Smoked Sausage, Eggs, and Cheese in a whole-wheat wrap</i>	
Baby Brie LT	\$4.99
<i>A breakfast sized version of our Market's best selling sandwich –Bacon, Lettuce, Tomato and Brie Cheese on a soft roll with mayo</i>	
Bacon, Egg & Cheese	\$4.29
<i>on a soft roll Gluten Free Sandwich Roll \$2.00 extra</i>	

A la Carte

Biscuit	\$1.50	Crème Brulee Muffin	\$2.00
Sausage (2)	\$2.00	Bacon (3)	\$2.50
Hashbrowns	\$2.00	Pancakes	\$4.99

Lunch Menu

11AM-5PM

Sandwich Baskets –served with our seasoned fries
Gluten Free Sandwich Roll \$2.00 extra

CPM Crabcake Sandwich	\$13.99
<i>Our Award-winning 'Best on the Beach' Crabcake with Lettuce, Tomato, & our Remoulade on a soft roll</i>	
La Playa Grilled Chicken Wrap	\$9.99
<i>Chipotle Chicken Breast, Cheddar and Jack Cheese, Lettuce, Tomatoes, Chili Lime Mayo & Guacamole</i>	
Carolina Pork BBQ	\$ 9.99
<i>Slow Smoked Pulled Pork Eastern Carolina Style on Soft Roll w/ our Bluegrass Mustard Slaw on the side</i>	
Prime Cheese Burger	\$ 10.99
<i>Hand Trimmed & Freshly Ground Prime Natural Beef Burger with Lettuce and Tomato</i>	
Fish Taco (2)	\$9.99
<i>Beer Battered Wahoo with Jicama Slaw, Chili Lime Mayo, and Tomatoes on flour tortilla.</i>	
New England Lobster Roll	\$17.99
<i>Cold water Lobster with hint Mayo, Lemon and Old Bay Server on a Soft Bunn</i>	

Deli Favorites –served with our seasoned fries

Hot Roast Beef & Cheddar	\$10.99
<i>Our Prime Roast Beef on Ciabatta with Aged Cheddar, Lettuce, Tomato, Balsamic and Aioli</i>	
Maple Bourbon Ham and Swiss	\$ 8.99
<i>Our Maple Bourbon Glaze Smoked Ham, Swiss cheese, Lettuce and Vine Ripe Tomato with Sharp Dijon Mustard on Ciabatta</i>	
Roast Turkey & Brie	\$ 8.99
<i>Our House Roasted Turkey Breast shaved thin on Ciabatta with Double Crème Brie, Honey Mustard, Lettuce and Vine Ripe Tomato</i>	
Tomato Motz	\$ 8.99
<i>Vine Ripe Tomatoes and our handmade Fresh Mozzarella with Basil Pesto on Ciabatta with Aioli & Balsamic Vinaigrette</i>	
Ultimate Brie LT	\$8.99
<i>Double Crème Brie, thick sliced Bacon and Vine Ripe Tomato with Leaf Lettuce and Mayo on Ciabatta</i>	
The Salumeria	\$ 9.99
<i>Cappicola, Genoa & Mortadella with Provolone, Hot Pepper Relish, Lettuce, Tomato, Aioli, Balsamic Vinaigrette on Ciabatta</i>	

Dinner Menu

5PM TO 9PM

Small Plate

Famous Hushpuppies	\$4.99	Beer Battered Spuds	\$8.99
One dozen House-Autry, North Carolina Hushpuppies, served with whipped butter		Sidewinder Potatoes, Makers Mark BBQ Sauce, Crumbled Blue Cheese, Bacon, Green Onions and Side Chipotle Mayo	
Crab Dip	\$10.99	Loaded Potato Skins (6) with Bacon, Cheddar, Green Onions and Sour Cream	\$7.99
Jumbo Lump Crab Folded with Cream Cheese and Parmesan, served with Toasted Ciabatta		Oysters Rockefeller (6) Carolina Style with Peppered Bacon, Spinach & Blue Cheese Cream Sauce	\$11.99
Mini Crab Cakes (6) with Remoulade Sauce	\$12.99	Thai BBQ Pork Wings (8)	\$9.99
Camel Wings (8)	\$8.99	Saffron Mussels (18) Steamed with Rosemary, Saffron Cream served with Grilled Ciabatta	\$9.99
Duck Wontons Served with Creole Lobster Sauce and NC smoked Sausage	\$9.99		

Salads

Mixed Greens with Tomatoes, Cucumbers and Balsamic Vinaigrette	\$5.99	Southwestern Crispy Chicken Salad Romaine Hearts and Iceberg Tossed in our Honey Mustard with Tomatoes, Hard Boiled Eggs, Kidney Beans, Roasted Peppers and Green Onion	\$8.99
Grilled Romaine Salad with Feta, Olives, Tomatoes, Red Onions and Balsamic Vinaigrette	\$6.99	The Wedge Crisp Iceberg Lettuce, Tomatoes, Bacon, Crumbled Blue and Blue Cheese dressing	\$8.99
Caesar Salad with Toasted Ciabatta	\$6.99		

Off the Grill

Served with *Potato & Vegetable of the Day*

Chicken Marsala Grilled Chicken, Portobello, Roasted Garlic Marsala Sauce	\$16.99
Prime NY Steak 12oz	\$28.99
Ribeye Steak 14oz	\$26.99
Natural Filet Mignon 9oz	\$27.99
Surf & Turf – 6 oz. Filet Mignon & Crab Cake	\$29.99

Seafood

Crab Cakes (2) served with Remoulade Sauce, Bluegrass Mustard Slaw and Seasoned Fries	\$26.99
Crab Fettuccini Alfredo with Bacon, Spinach and Mushrooms (sub Chicken Alfredo \$16.99)	\$24.99
Broiled Shrimp & Scallops N.C. Shrimp & Scallops w/ Artichokes, Tomatoes, Garlic and Butter	\$22.99
Lobster Ravioli Sweet Cold Water Lobster filled Raviolis in a Lobster Brandy Cream Sauce	\$24.99
Seared Scallops “Guy’s Favorite” a-top our Lobster Sauce w/ <i>Rice & Vegetable of the Day</i>	\$26.99

As featured by The Food Network’s Guy Fieri on Diners, Drive-Ins and Dives

Steamers & Baskets

Steamed Seafood (à la carte)

Spiced Shrimp	\$16.99
<i>One pound of Local Shrimp steamed with Old Bay seasoning served with Cocktail Sauce</i>	
Snow Crab	\$17.99
<i>One pound Atlantic Snow Crab served with Drawn Butter</i>	
King Crab	\$32.99
<i>One pound Alaskan King Crab Legs served With Drawn Butter</i>	

Fried Seafood Baskets

Fried Clam Strip Basket	\$10.99
<i>Battered Clam Strips with our Seasoned Fries and Tarter Sauce</i>	
Fish & Chips	\$11.99
<i>Beer Battered Wahoo with our Seasoned Fries With our Cocktail Mayo</i>	
Shrimp & Chips	\$14.99
<i>Panko crusted Shrimp with our Seasoned Fries With our Cocktail Mayo</i>	

Wine

<u>Whites</u>	<u>gl</u>	<u>btl</u>
Mac Murray Pinot Gris '13		\$16
Zonin Pinot Grigio '14	\$7	\$22
Ferrari Pinot Grigio '13		\$24
Martin Codax Alberino '13	\$7	\$24
Bonterra Sauvignon Blanc (Organic)	\$7	\$26
Kim Crawford Sauvignon Blanc '14		\$29
J Lohr Riesling '14	\$7	\$22
Bonterra Viognier (Organic)		\$29
Matchbook Chardonnay '14	\$7	\$24
Starry Night Chardonnay '13		\$28
Bonterra Chardonnay (Organic)	\$7	\$29
Silver' Unoaked Chardonnay '13		\$30
<u>Sparklers</u>	<u>gl</u>	<u>btl</u>
Kenwood Cuvee Brut (175ml)	\$7	\$7
Riondo Prosecco (Italy)	\$7	\$18
Riondo Moscato (Italy)		\$18

<u>Reds</u>	<u>gl</u>	<u>btl</u>
Ritual Pinot Noir		\$26
Meiomi Pinot Noir '13	\$9	\$34
Mollydooker, The Boxer Shiraz '14	\$9	\$32
Sasyr Sangiovese Syrah '12	\$7	\$26
Montes Malbec	\$7	\$26
Hahn Merlot '13		\$24
Bonterra Merlot (Organic)	\$	\$29
Grand Barossa Shiraz '11		\$69
Rotie Little G '11 100% Grenache		\$120
Alexander Valley Redemption Zinfandel	\$8	\$26
Bonterra Cabernet (Organic) '1	\$8	\$29
Louis Martini Napa Cabernet '12	\$11	\$48
John Anthony Napa Cabernet '12		\$89
August Briggs Sonoma Cabernet '11		\$99
Robert Mondavi Oakville '11		\$129
Opus One Overture		\$149
Wine Flight – 2oz pours of four by the glass selections \$10		

Beer

Local Draft Beer \$6	
Carolina Blonde	Lost Colony Brown
Hoppyum IPA	Lost Colony Irish Red
Mystery Seasonal	Carolina October Fest
	Wild Flower Witbier
Import/Micros \$5	
Bottled Beer: Domestic \$5	
Beer Flight – 4oz pours of our four draft beers \$6	

Beverage

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Mr Pibb	
Fresh Brewed Unsweet & Sweet Tea	\$1.99
Aqua Panna	(Small) \$2.00 (Large) \$4.99
San Pellegrino	(Small) \$2.00 (Large) \$4.99
Coconut Water	\$4.50

Cocktails

Crav-A-Rita	\$9.00
Tequila, Cranberry Juice, Roses Lime, Triple Sec and Lemon Lime Soda	
Apple Crunch	\$10.00
Malibu, Apple Liquor, Triple Sec, Cranberry, Pineapple and Lemon Lime Soda	
Cravings Punch	\$9.00
Bacardi, Peach Schnapps, Cranberry, Pineapple, Orange and Myers Rum	
Key Lime Martini	\$10.00
Stoli Vanilla, Nellie & Joe's Key Lime Juice & Pineapple	
Espresso Martini	\$10.00
Espresso, Stoli Vanilla, Patron Café, Godiva	

After Dinner

Cravings Coffee	\$2.00
Steamed Chai Tea	\$3.70
Cravings Café	\$9.00
Coffee, Bailey's, Kahlua, Frangelico and Steamed Milk	
Jamaican Coffee	\$9.00
Coffee, Island Rum and Whipped Cream	
St. Michaels Irish Americano	\$9.00
Coffee, Baileys, Jameson and Espresso	
Café Tuaca	\$9.00
Coffee, Tuaca, and Whipped Cream	