

# CRAVINGS



Breakfast 8-11am  
Lunch from 11AM  
Dinner from 5PM

Duck, NC 27949  
(252)480-0032

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

# Breakfast

(Served from 8am to 11am)

<b>Ultimate Breakfast</b>	<i>Two Eggs, NC Sausage, Hash Browns and French Toast</i>	<b>\$ 7.00</b>
<b>Country Breakfast</b>	<i>Two Eggs, Johnston County Country Ham, Carolina Biscuits &amp; Gravy</i>	<b>\$ 8.00</b>
<b>Crab Cake Benedict</b>	<i>Poached Eggs, Our Signature Crab Cake with Smoked Ham on toasted English Muffin topped with Hollandaise served with Hash Browns</i>	<b>\$16.00</b>
<b>Shrimp &amp; Grits</b>	<i>Stone Ground Creamy Carolina Grits, Local Shrimp in our Creole Tomato Sauce topped with a Fried Egg</i>	<b>\$9.00</b>
<b>Steak &amp; Eggs</b>	<i>Grilled Skirt Steak with Peppers &amp; Onions, Two Eggs, Guacamole &amp; Pico with Flour Tortillas</i>	<b>\$12.00</b>

## A la carte

Two Eggs	\$4.00	Biscuit	\$1.00
Sausage (2)	\$2.00	Creamy Grits	\$2.50
Bacon (3)	\$2.50	French Toast	\$4.50
Hashbrowns	\$2.00	Waffles	\$4.99
		Crème Brulee Muffin	\$2.00

# Lunch Menu

Daily 11AM-4PM

## Sandwich Baskets –served with our seasoned fries

<b>CPM Crabcake Sandwich</b>	\$12.99
<i>Our Award-winning 'Best on the Beach' Crabcake with Lettuce, Tomato, &amp; our Remoulade Sauce on a soft roll.</i>	<b>Ultimate (8OZ) \$16.99</b>
<b>Carolina Pork BBQ</b>	\$ 8.99
<i>Slow Smoked Pulled Pork Eastern Carolina Style with our signatiure Bluegrass Mustard Slaw on a soft roll</i>	
<b>Prime Cheese Burger</b>	\$ 9.99
<i>Hand trimmed &amp; freshly ground prime natural beef burger with trimmings.</i>	
<b>Sante Fe Chicken Sandwich</b>	\$8.99
<i>Chipotle Lime Marinated Grilled Chicken, Roasted Sweet Pepper, Jack Cheese with Chili Lime Mayo</i>	
<b>Fish Taco (2)</b>	\$8.99
<i>Beer Battered Wahoo with Jicama Slaw, Chili Lime Mayo, and Pico on flour tortilla. Served with Chips &amp; Salsa (instead of fries)</i>	
<b>Lobster Roll</b>	\$16.99
<i>Sweet cold water Lobster on a butter grilled roll</i>	
<b>La Playa Grilled Chicken Wrap</b>	\$9.99
<i>Grilled Chicken Breast with Jack Cheese, Lettuce, Tomato, Chili Lime Mayo and Guacamole.</i>	

## CPM Deli Favorites –served with our seasoned fries

<b>Hot Roast Beef &amp; Cheddar</b>	\$ 9.99
<i>Our Prime Roast Beef on Ciabatta with Aged Cheddar, Lettuce, Tomato, Horseradish &amp; Fried Onions</i>	
<b>Roast Turkey &amp; Brie</b>	\$ 8.99
<i>Our House Roasted Turkey Breast shaved thin on Ciabatta with Double Crème Brie, Honey Mustard, Lettuce and Vine Ripe Tomato</i>	
<b>Maple Bourbon Ham and Swiss</b>	\$ 8.99
<i>Our Maple Bourbon Glaze Smoked Ham, Swiss cheese, Lettuce and Vine Ripe Tomato with Dijon Mustard on Ciabatta</i>	
<b>Tomato Motz</b>	\$ 7.99
<i>Vine Ripe Tomatoes and our handmade Fresh Mozzarellawith Basil Pesto on Ciabatta with Aioli &amp; Balsamic Vinaigrette</i>	
<b>Ultimate Brie LT</b>	\$8.99
<i>Double Crème Brie, thick sliced Peppered Bacon and Vine Ripe Tomato with Leaf Lettuce and Mayo on Ciabatta</i>	
<b>The Salumeria</b>	\$ 9.99
<i>Cappicola, Genoa &amp; Mortadella with Provolone, Hot Pepper Relish, Lettuce, Tomato, Balsamic Vinaigrette on a Ciabatta</i>	

# Dinner Menu

Daily from 5PM

## Small Plates

**Crab Cocktail** \$11.99  
–jumbo lump crab in lemon mustard sauce topped with avocado and pico de gallo

**Mini Crab Cakes (6)** with Remoulade Sauce \$12.99

**Prime NY Beef Satay (6)** with Fried Onions \$9.99

## Salads

**Mixed Greens** with Tomatoes, Cucumbers & Balsamic Vinaigrette \$5.99

**Grilled Romaine Salad** Feta, Olives and Tomatoes with Balsamic Vinaigrette \$5.99

**Oysters Rockefeller (6)**–Carolina Style with Peppered Bacon, Spinach & Blue Cheese Cream Sauce \$11.99

**Shrimp Ceviche** –local shrimp marinated in lime juice with cilantro, jalapeno, served with tortilla chips \$9.99

**Chicken Lolipops (6)** with Thai BBQ Sauce \$8.99

**Caesar Salad** with Garlic Toasted Ciabatta \$5.99

**Salad Caprese** our own House made Fresh Mozzarella and vine ripe tomatoes with arugula and Balsamic Vinaigrette \$8.99

## Steaks

served with **Baked Potato or Fries**

**Prime NY Steak 12oz** \$24.99

**T-Bone Steak 16oz** \$26.99

**Natural Filet Mignon 9oz** \$24.99

**Surf & Turf** –Petit Filet Mignon & Crab Cake \$26.99

**Grilled White Marble Farms Pork Chop** with Bacon Onion Marmalade & Sweet Potato Fries \$19.99

**Fajita Skirt Steak** topped with roasted peppers and pepper jack \$21.99

## Seafood

**Our Famous Crab Cakes (2)** served with Remoulade Sauce, Bluegrass Mustard Slaw and Seasoned Fries \$24.99

*Yes! We ship 'em! Anywhere UPS goes overnight!  
Order online: [CoastalProvisionsMarket.com](http://CoastalProvisionsMarket.com)*

**Whole Lobster** Cold water Maine Lobster steamed served with Corn and boiled potatoes \$market

**Shrimp Scampi** local shrimp with garlic, wine, artichokes & sundried tomatoes over fettuccine \$19.99

**Lobster Fettuccine** sweet cold water lobster meat over fettuccine with brandied lobster cream sauce \$24.99

**Fresh Catch** Our Chefs Nightly preparation of the Outer Banks "Local Catch" \$ market

## Steamers & Baskets

*Served all day!*

### Steamed Seafood

**Spiced Shrimp** \$11.99  
*One pound Local Shrimp steamed with Old Bay seasoning served with Cocktail Sauce*

**Red Crab Claws** \$14.99  
*One pound Atlantic Red Claws served with drawn butter & Cocktail Sauce*

**Snow Crab** \$14.99  
*One pound Atlantic Snow Claws served with drawn butter & Cocktail Sauce*

**King Crab** \$market  
*One pound Alaskan King Red Claws served with drawn butter & Cocktail Sauce*

### Fried Seafood Baskets

**Calamari** \$11.99  
*with Fried Lemon, Marinara & Pesto Aioli*

**Fish & Chips** \$11.99  
*Beer Battered Wahoo with our Seasoned Fries and our special Cocktail Mayo.*

**Shrimp & Chips** \$14.99  
*Lightly dusted shrimp with our Seasoned Fries and our special Cocktail Mayo.*

**Fried Oysters** \$15.99  
*One dozen lightly breaded oysters with Seasoned Fries and Tartar Sauce*

# Wine

<u>Whites</u>	<u>gl</u>	<u>btl</u>
<b>Zonin Pinot Grigio</b> <i>(Veneto, Italy)</i>	\$5	\$16
<b>Oyster Bay Sauvignon Blanc</b> <i>(Marlborough, NZ)</i>	\$6	\$22
<b>Saint Bris Sauvignon '10</b> <i>(Burgundy, France)</i>	\$6	\$21
<b>Kim Crawford Sauvignon Blanc '11</b> <i>(Marlborough, New Zealand)</i>		\$28
<b>NxNW Riesling</b> <i>(Horse Heaven Hills, WA)</i>	\$5	\$19
<b>Domaine de Pellehaut Gascon</b> <i>Chardonnay/Massang (Gascony, France)</i>	\$5	\$16
<b>Treana Viognier/Marsanne</b> <i>(Paso Robles, CA)</i>		\$35
<b>Oyster Bay Chardonnay</b> <i>(Marlborough, NZ)</i>	\$6	\$24
<b>J.M. Boillot Montagny 1er Cru '10</b> <i>(Burgundy, France)</i>		\$35
<b>Mer Soleil 'Silver' Unoaked Chardonnay '10</b> <i>(Paso Robles, CA)</i>		\$29
<b>Chalone Chardonnay '08</b> <i>(Monterey, CA)</i>		\$40
<b>Neyers Chardonnay '09</b>		\$40
<u>Sparklers</u>	<u>gl</u>	<u>btl</u>
<b>Douglas Hill Brut (175ml)</b>		\$5
<b>Riondo Prosecco (Italy)</b>		\$15
<b>Riondo Moscato (Italy)</b>		\$18
<b>Gloria Ferrer Va da Vi (Sonoma, CA)</b>		\$29
<b>Bertrand Cremant de Limoux (France)</b>		\$23
<b>Nicolas Feuillatte Brut (Champagne, France)</b>		\$45
<u>Rose</u>	<u>gl</u>	<u>btl</u>
<b>Casal Garcia Vinho Verde (Portugal)</b>		\$15
<b>La Vielle Ferme (France)</b>		\$15

<u>Reds</u>	<u>gl</u>	<u>btl</u>
<b>Parker Station Pinot Noir '09</b> <i>(Santa Barbara, CA)</i>	\$6	\$21
<b>Oyster Bay Pinot Noir '09</b> <i>(Marlborough, New Zealand)</i>		\$26
<b>Morande Pionero Pinot Noir '10</b> <i>(Casablanca Valley, Chile)</i>		\$19
<b>Parados Winemaker's Red</b> <i>(Sangiovese/Tempranillo/Malbec)</i> <i>(Mendoza, Argentina)</i>	\$6	\$21
<b>Salentein Malbec Reserva</b> <i>(Mendoza, Chile)</i>		\$35
<b>Toad Hollow Merlot</b> <i>(Russian River, CA)</i>		\$24
<b>Santa Ema Merlot Reserva '09</b> <i>(Maipo Valley, Chile)</i>	\$7	\$24
<b>3 Rings Shiraz</b> <i>(Barossa, Australia)</i>		\$30
<b>Peter Lehmann Shiraz/Grenache</b> <i>(South Australia)</i>	\$6	\$23
<b>Folie a Duex Amador Zinfandel</b> <i>(Amador Co., CA)</i>		\$24
<b>Alexander Valley Redemption Zinfandel</b> <i>(Sonoma, CA)</i>	\$7	\$24
<b>Ruffino Chianti Ducale</b> <i>(Chianti, Italy)</i>		\$42
<b>Principi Butera Nero di Avolo</b> <i>(Sicily)</i>		\$23
<b>Lock &amp; Key Meritage</b> <i>(Napa, CA)</i>		\$24
<b>Dry Creek Meritage '08</b> <i>(Sonoma, CA)</i>		\$38
<b>Montes Cabernet Sauvignon '10</b> <i>(Colchagua Valley, Chile)</i>	\$6	\$23
<b>Duckhorn Cabernet Sauvignon '06</b> <i>(Napa, CA)</i>		\$100

<i>Beer</i>	
Draft Microbrews	\$5
Flight of four drafts	\$5
Bottled Beer	\$4

<i>Other</i>	
Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Lemonade,	\$1.50
Tea (Sweet, Unsweet, Raspberry, Green)	\$1.50
Coffee	\$1.99
Cappuccino, Latte, Chai	\$3.99

