



Wine Bar & Cafe

Wines by the Glass:

Featuring **Coastal Vines** California Varietals:

Pinot Grigio, Chardonnay, Pinot Noir,
Merlot, Cabernet Sauvignon \$3/glass \$8/bottle

<u>Whites</u>	<u>3oz</u>	<u>6oz</u>	<u>btl</u>
Main Street Chardonnay (Napa, CA)	\$3	\$6	\$15
Saint Bris Sauvignon '10 (Burgundy, France)	\$3	\$6	\$15
Gerard Bertrand Picpoul de Pinet (Languedoc, France)	\$3	\$6	\$17
Kim Crawford Sauvignon Blanc '09 (Marlborough, New Zealand)	\$4	\$7	\$20
Mariscos King's Thorn Pinot Gris (Marlborough, New Zealand)	\$4	\$7	\$22
Louis Latour Montagny 1er Cru '10 (Burgundy, France)	\$4	\$7	\$25
Matchbook 'Musque' Chardonnay (Monterey, CA)	\$4	\$7	\$20
<u>Rose</u>	<u>3oz</u>	<u>6oz</u>	<u>btl</u>
Belle Glos Pinot Noir Blanc (Sonoma, CA)	\$4	\$7	\$22
<u>Reds</u>	<u>3oz</u>	<u>6oz</u>	<u>btl</u>
Harlow Ridge Pinot Noir '11 (Lodi, CA)	\$4	\$7	\$17
Baroncini Messere Chianti '11 DOCG (Tuscany, Italy)	\$3	\$6	\$15
J Lohr Wildflower Valdigue '11 (Monterey, CA)	\$3	\$6	\$14
Vina Eguia Rioja '08 (Rioja Spain)	\$4	\$7	\$20
Elsa Bianchi Malbec '12 (Mendoza, Argentina)	\$4	\$7	\$17
Guenoc Victorian Claret '10 (Columbia, WA)	\$4	\$7	\$17
Parducci Sustainable Red (Syrah blend) (Mendocino, CA)	\$3	\$6	\$15
Eos Cabernet Savignon '09 (Paso Robles, CA)	\$4	\$7	\$22

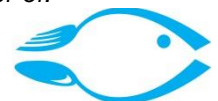


Wine Bar & Café

Serving dinner Thursday thru Saturday
From 5PM
reservations suggested

proud member of:

OUTER BANKS CATCH



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

www.coastalprovisionsmarket.com

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



Wine Bar & Cafe

Dinner Menu

Dine in from 5PM Thurs-Saturday

Small Plates

Bread & Four –our fresh baked Rosemary Sea Salt Ciabatta Bread with four dippers **\$3.99**
wine pick: pretty open; pick what you like!

Crab Cocktail –Jumbo lump crab tossed with mustard lemon sauce, topped with Guacamole & Tomatoes, served with Tortilla Chips. **\$9.99**
wine pick: King's Thorn Pinot Gris

Antipasti –Prosciutto di Parma, Genoa, Toscano, & Finochiona Salami with Mixed Olives & Grilled Ciabatta **\$9.99**
wine pick: your choice –it's all good

Mini Crab Cakes (6) with Remoulade Sauce **\$12.99**
wine pick: Latour Premier Cru

Calamari with Fried Lemon, Marinara & Pesto Aioli **\$11.99**
wine pick: Bertrand Picpoul de Pinet

Shrimp Scampi (5) sautéed with white wine and garlic butter. **\$9.99**
wine pick: King's Thorn Pinot Gris

Oysters Rockefeller (6) –Carolina Style with Peppered Bacon, Spinach & Blue Cheese Cream Sauce **\$11.99**
wine pick: Main Street Chardonnay

Steamed Clams –middlenecks steamed in white wine, garlic, butter and herbs **\$9.99**
wine pick: Bertrand Picpoul de Pinet

Steamed Mussels –with Saffron & Rosemary Cream, served with grilled ciabatta **\$9.99**
wine pick: Latour Premier Cru

Crispy Truffle Mac & Cheese 'Toast' with Wild Mushrooms **\$9.99**
wine pick: Harlow Ridge Pinot Noir

Guy's Scallops (3) w/Lobster Sauce **\$9.99**
An appetizer portion of the our dish that the Food Network's Guy Fieri helped make famous!
Wine pick: Latour Premier Cru

Salads

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

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

Grilled Romaine Salad with Feta, Olives and Tomatoes with Balsamic Vinaigrette **\$5.99**
(three above salads available split for \$3.99)

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

Entrees Standards

Crab Cakes (2) with Remoulade Sauce, Bluegrass Mustard Slaw & Fries **\$23.99**

Steaks –served with CPM Fries
or with Mashed Potatoes & Grilled Veggies (add \$2.50)
Prime NY Steak 12oz **\$24.99**
Natural Ribeye 14oz **\$24.99**
Natural Filet Mignon 9oz **\$24.99**
Surf & Turf –Petit Filet Mignon & Crabcake **\$25.99**

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

Citrus Herb Grilled Shrimp –on mixed greens, cucumber, tomatoes & Mango Salsa **\$16.99**

6/6-8/2013

Oysters served on the half with Cocktail Sauce, Horseradish & Lemon:

James River (VA)	\$14/dz
Chincoteague (VA)	\$16/dz
Seaside Salts (VA)	\$16/dz
Belon (Maine)	\$24/dz

Fresh Catch served with Creamy Mashed Potatoes and grilled vegetable, and choice of:
Lemon Butter Sauce (better with white wines) or
Savory Mushroom Ragout (better with red wine)

Local Tuna, grilled	\$25.99
Local Mahi, grilled	\$24.99
Local Cobia, grilled	\$24.99
Local Swordfish, grilled	\$25.99
Chilean Salmon, pan seared	\$24.99

proud member of:



Menu subject to change

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