

# LUNCH MENU

## SOUPS / SALADS

**FRENCH ONION AU GRATIN** 7  
**SOUP DU JOUR (Market Price)**

**BURRATA AND BITTER GREENS** 10  
 arugula, house burrata cheese, basil laced heirloom tomato salad, tossed in lemon oil, finished with a balsamic glaze  
**(VEG) (GF)**

**SOUTHWESTERN CAESAR** 10  
 crisp romaine tossed in a creamy parmesan, corn tortilla matchsticks, crumbled queso and Mexican corn salsa

**SEASONAL SALAD (Market Price)**  
 Ask your server what's been pulled from the garden today!

**ADD PROTEIN TO ANY SALAD \$10**  
 grilled chicken | salmon | shrimp | scallops  
 crab cake | fish of the day

**DIETARY NOTES:**  
**(GF) GLUTEN FREE | (DF) DAIRY FREE**  
**(V) VEGAN | (VEG) VEGETARIAN**  
**(TF) TASTEFULLY FIT**

## SMALL PLATES

**CHARRED RAW TUNA** 14  
 seaweed salad, pickled ginger, Asian lacquer

**SCALLOPS MEXI-CALI** 15  
 seared local scallops with Mexican street corn salsa & avocado ensalada

**SOUTHERN STYLE CRAB DIP** 13  
 three cheese local blue fin crab, sweet red peppers, served with house dippers

**CHIPOTLE-HONEY STUNG CAULIFLOWER** 10  
 lightly fried cauliflower finished with a chipotle honey  
**(VEG) (DF)**



**SELECTIONS BELOW ARE SERVED WITH HOUSE-MADE CHIPS. ANY SUBSTITUTION IS AN ADDITIONAL \$2**

## WRAP ME UP

**CHICKEN BLT WRAP** 13  
 chicken breast, bacon, basil pesto, fresh motz, pico de gallo, served hot with romaine & sriracha aioli

**BLUE WATER BURRITO** 15  
 seared local fish with pepperjack cheese & cilantro red cabbage slaw. served hot with pico de gallo & avocado ensalada

**STEAK AND POTATOES** 14  
 choice cut beef, shiitake mushrooms, creamy parmesan potato hash. served with romaine & horsey cream sauce

## HANDHELDS

**SMASHED BACON JAM BURGER** 15  
 two smashed patties, melted provolone & house made bacon jam

**PORK BBQ SANDWICH** 12  
 red sky pork bbq, cooked low and slow. served with a southern slaw

**'HOT DAMN' FRIED CHICKEN** 12  
 tabasco pickle brined chicken breast, southern fried. served with a pickle slice & black garlic aioli

**STREET TACOS** 14  
*fish of the day* OR *pulled pork*  
 served with cilantro red cabbage slaw, pico de gallo, queso crumbles, avocado ensalada & sriracha aioli

**LOBSTER BACON BUN** 17  
 fresh dill spiked lobster salad, applewood smoked bacon, served on a martin's potato bun

## LUNCH PLATES

**SHRIMP & GRITS** 15  
 NC shrimp sauteed in house cajun cream sauce with bacon served over redneck risotto  
**(GF)**

**NC COAST** 15  
 chef's selection of sauteed veggies in house cioppino style broth with pan seared rotating local seafood selection & grain du jour  
**(GF) (TF)**

**SOUTHERN FRIED** 14  
 crispy fried fish of the day and NC shrimp served with hand cut fries, southern slaw, & Red Sky remoulade

**COCONUT CURRY BOWL** 12  
 chef's selection of sauteed veggies in a coconut curry cream sauce with grain du jour  
**(VEG) (GF) (DF) (TF)**

**ADD A PROTEIN \$10**

**SOUTHERN PARM** 14  
 southern fried chicken breast served on house mac and cheese topped with a red gravy, fresh motz, & summer basil pesto

**SIDES \$5:**  
**HANDCUT FRIES | ONION RINGS**  
**| MAC & CHEESE |**  
**VEGETABLE DU JOUR**

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness