

EST. 1990

Breakwater

AN ISLAND RESTAURANT

STARTERS

Firecracker Shrimp	9
Dock Chips housemade remoulade	7
Grouper Bites rosemary aioli	12
Creole Crab Dip jumbo lump crabmeat, crostini	12
Seafood Sampler fried sea scallops, oysters, and shrimp, cocktail & tartar	15
Veggie Egg Rolls spicy teriyaki sauce	12
Blackened Scallops wasabi aioli	12
Fried Goat Cheese balsamic drizzle, sundried tomato & olive tapenade, crostini	10
Flash Fried Calamari corn dusted, sliced jalapeños, rosemary mustard aioli	12
Conch Fritters wasabi dipping sauce	12
Seared Tuna with endive and Asian noodles	
Oyster Rockefeller half dozen 12 dozen 23	
Steamed Shrimp half pound 12 pound 21	
Slash Creek Oysters half dozen 12 dozen 23 raw or steamed	

HOT & COLD

She Crab	5/8
Soup du Jour	market price
House Salad	4/7
spring greens, red grapes, red onion, croutons, hearts of palm, Parmesan, creamy balsamic	
Caesar	5/8
hearts of romaine, housemade dressing	
parmesan, croutons	
Super Green Salad	9
baby spinach, arugula, parsley, red beets, flax seeds, feta, toasted almonds, lemon vinaigrette	
Fiesta Salad	14
romaine and spring greens, tomato, avocado, mushrooms, shaved carrots, red grapes, bacon, croutons, Parmesan, choice of dressing	
Add chicken 6, shrimp or fish 7, fried oysters 7, or a crab cake 12	

ENTRÉES

Shrimp Scampi sautéed shrimp, white wine, lemon, garlic sauce, linguine, parsley, shredded Parmesan	22	Tuna Tort blackened yellowfin tuna, smoked bacon, jalapeño jack cheese, spring greens, tomato spicy mayo, wrapped in a jalapeño tortilla with Spanish rice, beans, and housemade cheese sauce	27
Roquefort Chicken grilled chicken breast, smoked bacon, spinach, mushrooms, diced tomatoes, rotini pasta cooked in a blue cheese bourbon cream sauce, topped with crumbled blue cheese	24	Coconut Curry Stir Fry curried Asian vegetables and rice noodles, coconut teriyaki sauce	20
Chicken Parmesan panko encrusted chicken breast nestled in Alfredo, baked with fresh mozzarella, served atop marinara linguine	24	Slow Roasted Ribs half rack, NC BBQ sauce, french fries, coleslaw	20
Cajun Scallop Tortellini pan seared sea scallops with roasted grape tomatoes, Andouille, spinach, and a Cajun cream sauce	25	Shrimp & Grits sautéed NC shrimp, Andouille, onions, red bell peppers, Parmesan grits, white wine butter sauce	24
Mussels Fra Diavolo spicy marinara, sautéed peppers & onions, linguine, Parmesan	26	14 oz NY Strip garlic mashed potatoes, seasonal vegetables, finished with garlic herb butter	30

COASTAL CLASSICS

Fried NC Shrimp fries, slaw, cocktail sauce	20
Seafood Medley fried or broiled, shrimp, sea scallops, mini crab cake, and fresh catch with cocktail, tartar, fries, and slaw	28
Fresh Fish grilled, blackened, or fried with a choice of two sides, and a coconut teriyaki sauce	24
Sautéed Crab Cakes jumbo lump crabmeat, choice of two sides, and remoulade	25
Crab Stuffed Flounder sautéed NC flounder stuffed with housemade crab cake, creole cream sauce, with garlic mashed potatoes and seasonal vegetables	28
Chicken Sandwich grilled or blackened, sautéed peppers and onions, pepper jack cheese, spicy mayo, lettuce, tomato, fries, and slaw	14
BBQ Sandwich pulled pork, housemade sauce, fries and slaw	14
Dock Tacos two corn tortillas with cilantro salad, cheddar jack cheese, salsa fresca, with black beans and Spanish rice, choice of grilled shrimp or fresh fish	15

AND FOR dessert

- Triple Layer Chocolate Cake
- Warm Brownie & Ice Cream
- Key Lime Pie
- Chocolate Peanut Butter Pie
- Cherry Pie Cheesecake

SIDES

garlic mashed potatoes, seasonal vegetables, black beans, Spanish rice, french fries, cole slaw