

EST. 1990

Breakwater

AN ISLAND RESTAURANT

STARTERS

Firecracker Shrimp	9
Grouper Bites rosemary mustard aioli	12
Creole Crab Dip toasted pita points	12
Seafood Sampler fried sea scallops, oysters, and shrimp, cocktail & tartar	15
Veggie Egg Rolls spicy teriyaki sauce	12
Fried Goat Cheese balsamic drizzle, sun-dried tomato & olive tapenade, toasted pita points	10
Crab Poppers super lump crab, green onion, jalapeño, panko breaded, firecracker sauce	14
Flash Fried Calamari corn dusted, sliced jalapeños, rosemary mustard aioli	12
Conch Fritters wasabi dipping sauce	12
Seared Tuna seaweed salad, crispy wonton strips	14
Oyster Rockefeller <i>half dozen</i> 12 <i>dozen</i> 23	
Steamed Shrimp <i>half pound</i> 12 <i>pound</i> 21	
Slash Creek Oysters <i>half dozen</i> 12 <i>dozen</i> 23	

*raw or steamed

HOT & COLD

She Crab	5/8
Soup du Jour	market
House Salad	4/7
spring greens, red grapes, red onion, croutons, Parmesan, creamy balsamic	
Caesar	5/8
hearts of romaine, housemade dressing parmesan, croutons	
Super Green Salad	10
baby spinach, arugula, parsley, pickled red beets, flax seeds, avocado, goat cheese, toasted almonds, lemon vinaigrette	
Greek Salad	14
romaine, roma tomatoes, kalamata olives, artichoke hearts, cucumber, red onion, banana peppers, feta, greek vinaigrette	

Add grilled chicken 6, shrimp or fried oysters 7, blackened scallops 10, or a crab cake 12

ENTRÉES

Roquefort Chicken grilled chicken breast, smoked country ham, spinach, mushrooms, diced tomatoes, penne pasta cooked in a blue cheese bourbon cream sauce, topped with Parmesan	25	Grilled Mahi with Shrimp grilled mahi, sautéed shrimp, coconut lime cream sauce, lemon herb rice, seasonal vegetables	28
Scallops al Grecco sea scallops, roasted artichoke hearts, sun-dried tomatoes, capers, basil, and angel hair pasta in a white wine butter sauce, topped with toasted pine nuts and feta	28	Crab Cakes sautéed jumbo & super lump crabmeat, with lemon herb rice, seasonal vegetables, drizzled with remoulade	25
Chicken Parmesan panko encrusted chicken breast nestled in Alfredo, baked with fresh provolone and mozzarella, served atop marinara linguine	24	Tuna Tort blackened yellowfin tuna, smoked bacon, jalapeño jack cheese, spring greens, tomato, and spicy mayo, wrapped in a flour tortilla with rice and black beans	27
Coconut Curry Stir Fry curried Asian vegetables and rice noodles, coconut teriyaki sauce	20	Fried NC Shrimp fries, slaw, cocktail sauce	20
Shrimp & Grits sautéed NC shrimp, Andouille sausage, onions, red bell peppers, Parmesan grits, white wine butter sauce	24	Pork Tenderloin honey garlic glaze, garlic mashed potatoes, seasonal vegetables	26
Fish Tacos two corn tortillas with grilled mahi, cilantro salad, cheddar jack cheese, and salsa fresca, with black beans and rice	15	14 oz NY Strip garlic mashed potatoes, seasonal vegetables, finished with garlic herb butter	32
Grilled Chicken Sandwich sautéed peppers and onions, pepper jack cheese, spicy mayo, lettuce, tomato, fries, and slaw	14	Filet Bordelaise 8 oz center cut filet mignon, red wine reduction, garlic mashed potatoes and seasonal vegetables	38

SIDES

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

•Separate Checks are limited to 6 per table•

*Consumer Advisory: Raw or undercooked meat, poultry, seafood, or eggs may increase risk of illness.

AND FOR dessert

Triple Layer Chocolate Cake

Warm Brownie & Ice Cream

Key Lime Pie

Chocolate Peanut Butter Pie

Cherry Pie Cheesecake