

Breakwater Restaurant

STARTERS

Firecracker Shrimp fresh NC shrimp, panko encrusted	12	Crab Poppers super lump crab, green onion, jalapeño, panko breaded, firecracker sauce	15
Grouper Bites rosemary mustard aioli	15	Flash Fried Calamari lightly breaded, sliced jalapeños, rosemary mustard aioli	12
Creole Crab Dip with toasted pita points	12	Ahi Tuna Nachos yellowfin tuna tossed with soy sauce and sesame seeds, topped with sliced jalapeños, green onion, shredded cabbage, wasabi mayo, sriracha, with crispy wonton chips	20
Seafood Sampler fried sea scallops, oysters, and shrimp, cocktail & tartar	18	Oysters Rockefeller <i>half dozen</i>	16
Veggie Egg Rolls sweet chili teriyaki sauce	12	Steamed Shrimp <i>half pound</i>	14
Dock Chips handcut potato chips, remoulade	8	Oysters on the Half <i>half dozen</i>	14
Fried Goat Cheese balsamic drizzle, roasted red pepper & tomato tapenade, toasted pita points	12	<i>dozen</i>	25
		<i>raw or steamed, cocktail, lemon</i>	

SOUP & SALAD

House Salad spring greens, red grapes, red onion, croutons, shredded Parmesan, housemade creamy balsamic vinaigrette	6//9	Fried Green Tomato Caprese vine ripened tomatoes, fried green tomatoes, fresh mozzarella, red onion, fresh basil, evoo, balsamic reduction, salt & pepper	14
Caesar hearts of romaine, housemade dressing, grated Parmesan, garlic herb croutons	6//9	Super Green baby spinach, arugula, pickled red beets, flax seeds, avocado, crumbled goat cheese, toasted almonds, lemon vinaigrette	12
Wedge romaine lettuce, smoked bacon, cherry tomatoes, chopped red onion, toasted pecans, blue cheese dressing	12	Soup du Jour market price	

Add grilled chicken 8, shrimp 12, fried oysters 12, or blackened scallops 14

MAINS

Roquefort Chicken 26 grilled chicken breast, smoked bacon, spinach, mushrooms, diced tomatoes, penne pasta cooked in a blue cheese bourbon cream sauce, topped with Parmesan	
Cajun Scallop Tortellini 29 pan seared sea scallops, Andouille sausage, roasted cherry tomatoes, spinach, cajun cream sauce	
Shrimp & Scallop Alfredo 29 sautéed NC shrimp and bay scallops, mushrooms, spinach, linguine, Parmesan	
Chicken Parmesan 25 panko encrusted chicken breast nestled in Alfredo, baked with fresh provolone and mozzarella, served atop marinara linguine	
Shrimp Pesto Capelli d'Angelo 25 pesto cream sauce, NC shrimp, roasted cherry tomatoes, angel hair pasta, Parmesan	
Shrimp Stir Fry 25 Asian vegetables, NC shrimp, rice noodles, teriyaki soy glaze	
Shrimp & Grits 26 NC shrimp, Andouille sausage, onions, red bell peppers, Parmesan grits, white wine butter sauce	
Fish Tacos 20 two corn tortillas with blackened mahi, cilantro cabbage slaw, cheddar jack cheese, and a spicy crema sauce, with black beans and Spanish rice	
Grilled Chicken Sandwich 17 sautéed peppers and onions, pepper jack cheese, spicy mayo, lettuce, tomato, toasted brioche bun, fries, and slaw	
Mahi Mahi 28 blackened mahi, rice and beans, seasonal vegetables, chipotle cream sauce, mango salsa	
Crab Cakes mkt sautéed jumbo & super lump crabmeat, with Spanish rice, seasonal vegetables, housemade remoulade	
Tuna Tort 28 blackened yellowfin tuna, smoked bacon, jalapeño jack cheese, spring greens, tomato, and spicy mayo, wrapped in a flour tortilla with rice and black beans	
Surf & Turf 40 12 oz strip, sautéed NC shrimp, parmesan cream sauce, garlic mashed potatoes, seasonal vegetables	
Ribeye 36 14 oz center cut ribeye, mashed potatoes, seasonal vegetables, finished with rosemary garlic butter	
Fried NC Seafood <i>Shrimp 25 // Oysters 27 // Scallops 30</i> choice of seafood, with fries, slaw, cocktail, and tartar sauce	

SIDES

Garlic Mashed Potatoes	French Fries	Seasonal Vegetables
Spanish Rice	Coleslaw	Black Beans