

Shipwrecks Taphouse & Grill

Soups

Housemade Chili	Cup 4	Bowl 7
Creamy Shrimp & Corn Chowder	Cup 5	Bowl 9
"2019 Outer Banks Chowder Cook-Off Winner"		

Appetizers

GF Smoked Rockfish Crab Dip	12
Topped with Cheddar Cheese - Served with Crostini or Tortilla Chips	
S Hand Rolled Duck Eggrolls	13
Slow Roasted Duck, Onions, Kale, Cabbage & Smoked Bacon - Served with Sweet & Sour Raspberry Sauce	
GF Hand Cut Fries	5
Hand Cut Chili Cheese Fries	9
Smothered in Bean Chili, Cheddar & Scallions - Served with Sour Cream	
Beer Battered Onion Rings	7
Served with Zesty Horseradish Sauce	
Fried Roasted Pimento Cheese Curd Dip	9
Baked to Perfection - Served with Crostini or Tortilla Chips	
Chargrilled Bison Sliders - 2 per order	9
Served on Housemade Slider Rolls with Pimento Cheese & Dill Pickled Onions	
Fried Buffalo Tuna Bites	12
Fresh Local Yellowfin Tuna Marinated in House Buffalo Sauce - Served with Spicy Peach Dipping Sauce	
S Shipwreck Wings - 8 per order	11
Fried then Grilled - Tossed in Buffalo or- Housemade BBQ Sauce - Served with Ranch or Blue Cheese	
Basket of Hushpuppies	6
Homemade Southern Corn Bread	5
GF Grilled Brussel Sprouts	7
Country Ham Dusted with Hot Vinegar Butter	

Raw & Steamed Seafood **GF**

Steamed Spiced Shrimp	1/2 pound 9	pound 17
Littleneck Clams (steamed or raw)	1/2 dozen 7	dozen 13
Snow Crab Legs - 12↑	1 cluster 18	2 clusters 34
Oysters (steamed or raw)	1/2 dozen 8	dozen 15

Seafood Boil for Two - Steamed Spiced Shrimp, Littleneck Clams, Snow Crablegs, Corn on the Cob, Red Potatoes, Kielbasa Sausage 70

Fresh Seasonal Veggies - Topped with Grated Parmesan - Served with Drawn Butter 11

Salads

GF Chicamaçomico Salad	13
Made Fresh Daily All White Meat Chicken Salad, grape tomatoes and Cucumbers on Mixed Greens Topped with Cornbread Croutons	
S Flaming Salad	12
Grilled Hearts of Romaine Topped with Crumbled Goat Cheese, Smoked Bacon and Candied Pecans - Served with a Sweet Berry Vinaigrette	
Lost at "Seasar"	11
Shredded Kale and Baby Romaine Hearts Tossed in Caesar Dressing - Topped with Shaved Parmesan and Cornbread Croutons	
GF House Salad	9
Mixed Greens, Tomatoes, Carrots & Onion Topped with Cornbread Croutons - Choice of Dressing	
GF Wedge Salad	11
Blue Cheese Crumbles, Smoked Bacon, Grape Tomatoes and Pickled Onions Served over Iceberg Lettuce with Choice of Dressing	

Add to any salad:

Grilled Shrimp	7	Atlantic Salmon	6
Grilled Chicken	5	Yellowfin Tuna	7
Grilled Steak	7	Fried Oysters	6

Choice of Dressings: Berry Vinaigrette - Hot Bacon - Balsamic - Honey mustard - Blue cheese - Ranch - Caesar - Oil & Vinegar

Consumer Advisory: Eating raw or undercooked oysters, clams, or fish may cause severe illness. If you eat shellfish and become sick, see a doctor immediately.

GF Gluten Free



S Signature Item


Dinner Menu

Entrees - Served with Two Sides

All Entrees Served with 2 Sides with the Exception of Mac 'n Cheese
 Add Caesar Salad \$3 Add House Salad \$2

 Pan Seared Smoked Rockfish Crab cake 27
 Topped with Sweet Corn Salsa & Sriracha Tarter

Jalapeno Maple Glazed Roasted Duck 27
 1/2 Duck Slow Roasted & Basted with Jalapeno Maple Syrup - Served with Spicy Peach Compote

 USS Monitor Mac 'n Cheese 11
 Macaroni & Creamy Pub House Cheese Sauce Made to Order with Your Choice of Toppings Topped with Cornbread Crumbles- Choose from: Tomatoes, Onion, Cheese Curds, Peppers, Portobello Mushrooms, Jalapenos and Scallions

Add to any Mac 'n Cheese:

Chicken 4	Smoked Bacon 1	Scallops 5
Crabmeat 5	Lobster 8	Shrimp 4

Southern Fried Chicken & Waffles 17
 Savory All White Meat Fried Chicken Bites on a Fresh Made Waffle with Jalapeno Maple Syrup - Served with a Side Salad

Southern Style Jerk Rubbed Chargrilled Pork Chop 19
 Topped with Sweet Corn Salsa
 - Sub Yellowfin Tuna Filet 23
 - Sub Chicken Breast 18

Grilled Atlantic Salmon 21
 Jalapeno Maple Glazed Topped with Brie

Build a Burger - Served with One Side

Beef Burger 11 Bison Burger 16

Choose 2 Toppings:

American - Cheddar - Swiss - Provolone - Blue Cheese - Pimento Cheese
 - Pepper Jack - Cheese Curds - Cole Slaw - Sliced Jalapenos

Extra Cheese 1	Double Patty 6	Add Chili 1
Add Lump Crabmeat 6	Fried Egg 1	Add Bacon 1
Pickled Onions .50	Grilled Mushrooms .50	
Fried Green Tomato 1		

Topped with Lettuce, Tomato and Onion
 Additional Standard Toppings .50 each

BBQ Buttered Shrimp & Pimento Cheese Grits 19
 Topped with Housemade BBQ Sauce - Corn Bread Crumbles - Old Bay Fried Leeks

Fresh Catch of the Day mkt price
 Changes Daily

10 oz Sirloin 21
 Hand Cut and Cooked to Order

16 oz Ribeye 28
 Hand Cut and Cooked to Order

Seafood Platters

Platters Served with 2 Sides

Fresh Sea Scallops - Broiled or Fried 25

Fresh Local Shrimp - Broiled or Fried 20

Atlantic Flounder - Broiled or Fried 19

Fried Select Oysters 21

Broiled Lump Crabmeat 23

 Broiled Seafood Gluten Free

Sandwiches - Served with One Side

Chicken Sandwich "Your Way" 11
 Have it Southern Fried, Chargrilled, BBQ Grilled or Buffalo Fried

Veggie Burger 11
 Chargrilled Marinated Portabella - Topped with Blue Cheese, Pickled Onions, Lettuce & Tomato

Sides - \$3

Cole Slaw	Onion Rings	Rice Pilaf
French Fries	Corn on Cob	Mac N Cheese
Mashed Potatoes	Steamed Veggies	Hushpuppies
Baked Potato	Veggie of the Day	



 Denotes Signature Item