

STARTERS

Steamed Shrimp Seasoned w/Old Bay and served w/Drawn Butter **1/2 lb.** 13.99 **or 1 lb.** 22.99
Ocracoke Clams Little Neck Clams steamed and served w/Drawn butter **1/2 doz** 9.99 **or 1 doz** 14.99
NC Oysters Rockefeller with Spinach, Bacon, Asiago, Parmesan, Mozza Cheese and Broiled **1/2 doz** 15.99
Crispy Rice Shrimp (5) lg Shrimp Lightly Fried served w/Sweet Chili Thai Sauce 13.99
Calamari Rings and Tentacles Lightly Fried to perfection served w/Marinara sauce 15.99
Fish Bites Seasonal Fresh Catch Lightly Fried served w/Our Homemade Chipotle Sauce 13.99
Crab Stuffed Mushrooms (4) Topped with Parmesan cheese and Pesto Cream Sauce 15.99
Chicken Wings (6) Wings Fried Tossed in (Sweet Chili Thai, Gochujang Sauce or Texas Pete) 13.99
North Carolina Pork Sliders (3) Sliders Topped w/ Coleslaw and Pickle 13.99
Clam Strips Hand breaded and lightly fried 14.99

HOMEMADE SOUPS

Clam Chowder Award Winning family recipe. A delicious cream based chowder
Tomato Basil Crab Bisque Homemade Tomato Basil soup with our local fresh crabmeat
Cup 8.99 **or Bowl** 9.99
Miso Soup White Miso Broth, Scallions ,Tofu and Wakame. **Bowl** 5.99
(Not Available on Sundays)

All of our Broiled and Grilled Seafood choices are *Gluten Free*

FRESH SALAD BAR 11.99

You can Add: **Grilled Chicken** 7.99—**Grilled Shrimp** 8.99
Grilled Grouper —**Grilled Mahi** —**Grilled Tuna**—**Grilled Salmon** 12.99



CHECK OUT OUR FRESH CATCH BOARDS
WITH OUR FRESH LOCAL FISH



TRY OUR HOMEMADE SALSA'S TO ACCOMPANY YOUR FISH
Homemade Mango Salsa 1.99

One from the Ocean...

All dinners come with two sides.

Add fresh Salad Bar 6.99 or Cup of Soup 7.99

GF Shrimp Hand breaded and Fried or Broiled with Wine and Butter 26.99

GF Sea Scallops Fried or Broiled Atlantic Deep Water Jewels (Market Price)

GF Bay Scallops Sweet Scallops Lightly Breaded and Fried or Sautéed 27.99

Crab Cakes Homemade daily, Lightly Fried or Broiled Just Right (Market Price)

Popcorn Shrimp Hand Breaded and Lightly Fried 25.99

Fried Oysters Lightly Dusted and Fried. True Taste of the Sea 29.99

Clam Strips (Fresh) Hand Breaded and Lightly Fried to Perfection 25.99



**** ASK YOUR SERVER HOW TO RECEIVE A FREE SOUVENIR SANDDOLLAR ****



Two from the Ocean or Shore...

*All dinners come with two sides.
Add fresh Salad Bar 6.99 or cup of Soup 7.99*



- GF Shrimp and Scallops** Golden Fried or Broiled with white Wine and Butter 30.99
- Shrimp and Oysters** Lightly Fried, just the way you like them 30.99
- Shrimp and Crab cake** Lightly Fried or Broiled just the way you like them 30.99
- GF Chicken and Shrimp** Grilled Chicken Breast, accompanied with a Skewer of BBQ Shrimp 26.99
- * Surf and Turf 8 oz.** New York Filet Style, accompanied with a Skewer of BBQ Shrimp 33.99

One from the Shore...

*All dinners come with two sides.
Add fresh Salad Bar 6.99 or cup of Soup 7.99*

- Chicken Tenders (Fresh)** Hand breaded Chicken Tenderloins Fried to a Golden Brown. 17.99
- * 1/2 lb. Hamburger** USDA Choice Beef hand pattied to order
Served with Lettuce, Tomato and Onion. 15.99 add Cheese 16.99
- * Vegetarian Burger** World's First 100% Meatless Burger 15.99 add Cheese 16.99
- Pork Chop** 10oz Chop, Grilled to perfection. 23.99
- * USDA Choice New York Strip** Hand Cut Steak flavorful and juicy
8 oz Sirloin 28.99 12 oz 32.99
- BBQ Ribs** A plate full of cooked in house Barbequed Ribs Half Rack 23.99 Full Rack 32.99

Diamond Shoals Children's menu

Served with (1) side Fries, Apple Sauce, Mashed Potatoes or Vegetable

HAMBURGER 9.99

FRIED FISH 9.99



CHEESEBURGER 9.99

GRILLED CHEESE 9.99

CHICKEN TENDERS 9.99

POPCORN SHRIMP 9.99

KIDS SALAD BAR 9.99
PASTA W/ BUTTER OR MARINARA 9.99
(Substitutions \$1.00)
12 and Under

Sides...

*Baked Potato, Baked Sweet Potato, Homemade Mashed Potatoes
Potato Wedges, Coleslaw, Teriyaki Rice (When available), Apple Sauce, Fresh Vegetable
(Sweet Potato Waffle Fries (1.50Extra))*

** Consumer Advisory **

Items are served raw or undercooked, (or may contain) raw or undercooked ingredients. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your RISK of foodborne illness.

Specialties of the House

All Dinners come with two sides

Add fresh salad bar for 6.99 or Cup of Soup 7.99



Captain's Platter For the Hearty appetite and the Best Seafood the Outer Banks has to offer. Includes **Shrimp, Sea Scallops, Grouper, and Crab Cake** Fried or Broiled. Plus **Clam Strips** and **Oysters**. Always Fried 41.99

Mate's Platter For those who want a Smaller Plate of the Best Seafood the Outer Banks has to offer. Includes **Shrimp, Grouper, Crab Cake** Fried or Broiled Plus **Clam Strips**. Always Fried 39.99

Grouper Filet Today's Fresh Catch Fried or Broiled Topped w/ Parmesan Cheese on Top 25.99

Alaskan Snow Crab Legs 1 to 1-1/2lbs of Crab Legs Steamed and served w/Drawn Butter Market Price

Stuffed Grouper Stuffed with our Homemade Crab Cake and topped w/Crabmeat Broiled to Perfection 30.99

PASTAS

Veggie Linguine

Fresh Sautéed Vegetables, Broccoli, Tomatoes, Onions, Spinach, Carrots, Mushrooms. Tossed in Linguine with A Butter Garlic Sauce, topped with Fresh Parmesan Cheese and Scallions, Accompanied w/ **Garlic Bread** and (1) **Trip Salad Bar** 23.99

Shrimp Linguine

Large Shrimp w/ Fresh Sautéed Spinach, Scallions, Mushrooms topped with Fresh Parmesan Cheese Served over Linguine, in a Wine Garlic Sauce, Accompanied w/ **Garlic Bread** and (1) **Trip Salad Bar** 28.99

Seafood Pasta

Shrimp, Bay Scallops, Grouper, Tossed in a Penne Pasta w/ a Creamy Pesto Sauce, Accompanied w/ **Garlic Bread** and (1) **Trip Salad Bar** 32.99

Chicken Linguine

Chicken, Tomatoes, Scallions, Mushrooms Tossed in Linguine with a Wine Garlic Sauce, Accompanied w/ **Garlic Bread** and (1) **Trip Salad Bar** 25.99

Chicken Pesto Chicken, Mushrooms, Scallions tossed in Garlic and Creamy Pesto Sauce Served over a bed of Penne Pasta Topped w/ Scallions, Accompanied w/ **Garlic Bread** and (1) **Trip Salad Bar** 25.99

Sides...

Baked Potato, Baked Sweet Potato, Homemade Mashed Potatoes, Potato Wedges, Coleslaw, Teriyaki Rice (when available), Apple Sauce, Fresh Vegetable (Sweet Potato Waffle Fries 1.50 Extra)

DRINKS

Free refills—Ice Tea, Sodas and Coffee

Iced Tea, Hot Tea, Hot Chocolate 3.49 **Green Tea** (Unlimited Tea Pot) 4.99
Soft Drinks – Coke, Diet Coke, Coke Zero, Sprite, Fanta Orange, Mr Pibb, Root Beer, Fruit Punch 3.49
Coffee, Decaf 3.99 (Douwe Egberts (Roasted in the Netherlands)
Milk, Chocolate Milk small 2.99 medium 3.19 large 4.19
Orange-Grapefruit-Apple-Cranberry-V-8-Lemonade
small 3.19 medium 3.49 large 4.49
Sparkling Water (1) Liter Bottle 7.99
Spring Water (1) Liter Bottle 6.99
Bottle Water 2.99

DIAMOND SHOALS DRINK SPECIALS

Buxton Rum Runner— Bacardi Silver, Captain Morgan, Cruzan Coconut Rum, and fresh squeezed O.J. Pineapple and Cranberry Juice (orange & cherry garnish) 16.00

Light Ship (Old Fashioned)— Makers mark Bourbon, Bitters, Sugar
Soda Water, Orange Zest (cherry garnish) 16.00

Tropical Crush — Raspberry Vodka, Mango Vodka, Blue Curacao, Lime Juice
Pineapple Juice, splash of soda 16.00

Hatteras Lemonade— Tanqueray fresh Sour Mix, and a splash of Sprite
(lemon garnish) 16.00

Diamond Margarita— Cuervo, Triple-Sec, Fresh Sour Mix, Topped w/
Grand Marnier, Rimmed w/Salt 16.00

Bloody Mary — Classic Outer Banks Spicy Bloody Mary –Tito's, served w/ Olives,
Pepperoncini, Celery (rimmed w/ old bay) 16.00

Dark -N- Stormy— Gosling Dark Rum & Ginger Beer (lemon garnish) 16.00

Texas Mule — Tito's, Ginger Beer, Lime Juice (lime garnish) 16.00

Orange Crush — Absolute Mandarin, Orange Bitters, Fresh OJ Triple Sec
w/ a splash of sprite 16.00

Espresso Martini — Absolute Vodka, Coffee Liqueur, Cold Brew Coffee concentrate
Simple Syrup, Coffee Beans 16.00

Pirate Painkiller —Aged Dark Rum ,Pineapple Juice, Cream of Coconut , OJ
(Sprinkle ground nutmeg & orange garnish) 16.00

Saketini— Nigori Sake ,Cruzan Coconut Rum (garnished w/ toasted coconut) 16.00

Don't forget to ask about our tasty Homemade Desserts