

SEA ESCAPE BAR

starters

SOUP DU JOUR | MARKET PRICE

PIMENTO CHEESE | 9

cheddar, pepperjack and yogurt spread with house-made bread and butter pickles

FRIED OYSTERS | 15

pickled green tomato tartar, apple fennel arugula slaw

SNOW CRAB LEGS

½ lb | 16 1 lb | 29

served with cocktail sauce, melted butter, lemon

CLAMS | 15

white wine, garlic, tomatoes, kale, crushed red pepper and butter

salad

RUNNER SALAD [^]v | 10 PETITE | 7

baby greens, peas, cucumber, radish, hearts of palm, sunflower seeds

GOAT CHEESE SALAD | 12

local lettuce, goat cheese, medjool dates, spiced pecans, north carolina apples and pomegranate vinaigrette

CLASSIC CAESAR SALAD [^] | 10 PETITE | 7

chopped romaine heart, croutons, parmesan cheese, sundried tomatoes, caesar dressing

- + shrimp | 10
- + mahi mahi | 10
- + carolina crab cake | 14
- + grilled chicken | 7

entrees

MAC-N-CHEESE | 12

fusilli pasta, parmesan, caramelized onion, herbs

- + shrimp | 10
- + lobster | 10
- + duck confit | 9
- + chicken | 7

FALAFEL MEZZE PLATTER | 16

house made chick pea and quinoa falafel with feta, tomato, arugula, cucumber-yogurt, pickled peppers, olives and flatbread

BUSTEED'S FISH TACO | 16

blackened mahi mahi, queso fresco, cumin lime crema, pico de gallo, cabbage, pickled jalapeno

AVOCADO TOAST | 16

sprouted wheat multi-grain bread, avocado, cucumber, radish, nori and sesame seeds. served with a small garden salad.

baskets

MASONBORO ISLAND FISH BITES | 15

tempura battered fresh fish, pickled green tomato tartar, seasoned fries, coleslaw

SHINN CREEK SHRIMP | 15

lightly breaded jumbo shrimp, remoulade, seasoned fries, coleslaw

BRADLEY CREEK CHICKEN TENDERS | 12

all white meat, crispy fried, ranch dressing, seasoned fries, coleslaw

sandwiches

all sandwiches served with your choice of seasoned fries, vegetable of the day or a small garden salad

gluten free bun | 2

BLOCK BURGER [^]* | 15

certified grass fed beef, havarti, caramelized onion, lettuce, tomato, brioche roll

CRAB CAKE SANDWICH | 17

fresh back-fin crab, remoulade, arugula, tomato, brioche roll

GRILLED CHICKEN SANDWICH [^] | 15

north carolina goat cheese, tomato, bacon, arugula, pickled red onion, brioche bun

sides

VEGETABLE OF THE DAY | 5

COLESLAW | 3

FRESH MIXED FRUIT | 8



SEA ESCAPE LUNCH 2016 | OCTOBER

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions *can be cooked to order ^ is or can be gluten free ^vvegan ^Rraw

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specialty drinks

DRUNKEN MERMAID | 15

premium peach vodka, chambord, champagne and pineapple juice

SUNSET RUM RUNNER | 15

bacardi silver rum, cranberry, orange and pineapple juice, chambord float

TOMMY BAHAMA | 15

malibu coconut rum, BR coconut blend, pineapple juice, dark Jamaican rum float

CORVETTE SUMMER | 15

premium 100% agave blanco tequila, ruby red grapefruit juice, fresh squeezed lime

COCONUT BLACKBERRY | 15

malibu coconut rum, amaretto, blackberry gastrique, BR sour, champagne float

wine

MARS + VENUS SAUVIGNON BLANC | 9

LAGARIA PINOT GRIGIO | 9

ENTRADA CHARDONNAY | 9

MULDERBOSCH CABERNET SAUVIGNON ROSE | 9

PAUL HOBBS ALTO LIMAY PINOT NOIR | 11

MARS + VENUS CABERNET SAUVIGNON | 9

MASONBORO MAITAI | 15

premium light and dark rums, orange and almond liqueurs, pineapple and orange juice

CLASSIC BLOODY | 15

house blended signature bloody mary, absolut peppar vodka, garden garnish

WRIGHTSVILLE SUMMER | 15

absolut, malibu rum, blue caracao and pineapple juice

CAPE CODDER | 15

cranberry vodka, house lemonade, club soda, lime wedge

JALAPENO HARBOR | 15

cucumber, lime, jalapeno, 100% agave tequila and cointreau

draft beer

NATTY GREENE WILDFLOWER WHEAT | 7

greensboro

BALLAST POINT SCULPIN IPA | 9

california

LANDSHARK | 7

HIGHLAND GAELIC ALE | 7

asheville

canned beer

MICHELO BULTRA | 6

CORONA | 7

BUD LIGHT | 6

DALE PALE ALE | 7

LONERIDER SWEET JOSIE BROWN ALE | 7

64 CADILLAC MARGARITA | 15

100% agave small batch tequila, fresh lime and orange juices, organic blue agave nectar, cointreau liqueur, grand marnier float

PURE PINA COLADA | 15

BR coconut blend of all natural coconut water and sweetened organic coconut milk, Malibu rum, fresh pineapple, Jamaican rum float

POMEGRANATE MARGARITA | 15

pama pomegranate liqueur, premium 100% agave tequila, BR sour, cointreau

LOW TIDE | 15

Carolina coast artisan spiced rum, lime coconut milk, ginger beer

margaritas & daiquiris

ALL BEGIN WITH FRESH FRUIT AND PREMIUM RUM OR 100% AGAVE TEQUILA | 15

mango
strawberry
banana
combo
non-alcoholic | 12

smoothies

HEALTHY GREENS | 12

spinach and kale with fresh banana, pineapple and apple juice

ANTIOXIDANT FRUIT | 12

fresh strawberry and mango, pomegranate juice, BR coconut blend of all natural coconut water and sweetened organic coconut milk

