

SEA ESCAPE BAR

starters

CEVICHE [^] | 15

daily selection with tortilla chips

FRIED OYSTERS | 15

pickled green tomato tartar, stone-fruit fennel arugula slaw

CHIPS AND DIP | 11

hand cut tortilla chips, house made salsa, guacamole, queso

FRIED CAULIFLOWER | 13

buttermilk fried with harissa coconut hot sauce, yogurt sauce and pickled kohlrabi

CRAB DIP | 16

fresh blue crab, old bay, pepper jack cheese with flatbread

salad

RUNNER SALAD [^] ^v | 11 PETITE | 8

local greens, hearts of palm, cucumbers, radish, sunflower seeds with white balsamic vinaigrette

STONE-FRUIT SALAD [^] | 12 PETITE | 9

local greens, burrata cheese, ginger-blueberry gastrique, and birdseed croutons

MEDITERRANEAN SALAD ^v | 13

mixed greens, heirloom tomato, cucumber, red onions, feta cheese, pepperoncini, olives, medjool dates and red wine vinaigrette

ROMAINE WEDGE | 12

green goddess dressing, pancetta, heirloom tomato, radish & croutons

+ shrimp | 10

+ ahi tuna | 14

+ crab cake | 14

+ grilled chicken | 7

entrees

LOBSTER NACHOS | 17

house made tortilla chips, fresh lobster, queso, corn, pickled jalapeno crema, pico de gallo

DAILY CATCH | MARKET PRICE

fresh locally sourced fish

FISH TACOS | 16

seared mahi mahi, cabbage, jalapeno crema, pico de gallo, queso fresco, pickled jalapeno

CRAB CAKE TWIN | 34 SOLO | 24

roasted fingerling potatoes, green beans, cherry peppers and lemon aioli

AVOCADO TOSTADA | 16

guacamole, corn, salsa, pepper jack cheese, queso fresco, heirloom tomatoes, cabbage, jalapeno crema

BABY BACK RIBS FULL | 29 HALF | 23

peach habanero sauce, succotash and smashed fingerling potatoes

baskets

MASONBORO ISLAND FISH BITES | 16

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

SHINN CREEK SHRIMP | 16

lightly breaded shrimp, remoulade, seasoned fries, coleslaw

BRADLEY CREEK CHICKEN TENDERS | 12

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

OYSTERS | 16

lightly house-breaded oysters, remoulade, seasoned fries, coleslaw

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, grilled onion, lettuce, tomato, brioche roll

CRAB CAKE SANDWICH | 17

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

GRILLED CHICKEN SANDWICH [^] | 15

pimento cheese, tomato, bacon, arugula, brioche bun

sides

VEGETABLE OF THE DAY | 5

COLESLAW | 3

FRESH MIXED FRUIT | 8

sweets

GELATO & SORBET | 5

chocolate hazelnut gelato
sea salt caramel gelato
mint chocolate chip gelato
limoncello sorbet
chocolate ice cream
vanilla ice cream

CHEESECAKE | 8

pecan praline

TEQUILA KEY LIME | 9

graham cracker crust

BROWNIE SUNDAE | 9

vanilla ice cream, heath bar and salted caramel sauce

ORANGE BERRY SHORTCAKE | 9

mixed local berries, crème anglaise



SEA ESCAPE DINNER 2017 | JULY TO AUGUST

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 ^v vegan ^R raw

SEA ESCAPE BAR

specialty drinks

DRUNKEN MERMAID | 15

deep eddy 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

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

deep eddy vodka, malibu rum, blue caracao and pineapple juice

JALAPENO HARBOR | 15

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

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

wine

WHITE SANGRIA | 12

brandy and agave soaked fruit with white 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

draft beer

UNKNOWN BREWERY GINGER WHEAT | 7

american style pale wheat ale 5.1% abv

BOULEVARD TROPICAL PALE ALE | 7

grapefruit and passion fruit infused 5.9% abv

BLOWING ROCK HOPHIKER IPA | 8

american style ipa 6.5% abv

BALLAST POINT SCULPIN IPA | 9

american style ipa 7% abv

canned beer

UNKNOWN BREWERY PRE GAME | 7

session ipa 4.5% abv

BALLAST POINT GRUNION | 7

american pale ale 5.5% abv

NEW BELGIUM FAT TIRE | 7

amber ale 5.2% abv

MICHELO ULTRA | 6

CORONA | 7

BUD LIGHT | 6

margaritas & daiquiris

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

mango
strawberry
banana
combo
non-alcoholic | 12

coffee, chai & lemonade

ICED COFFEE | 5

iced java estate 100% arabica blend coffee, milk

ICED LATTE | 7

salted caramel
french vanilla
mocha

CHAI | 7

an infusion of black tea, spices and honey served over ice with milk

COCONUT LAVENDER LEMONADE | 7

a refreshing blend of coconut water, lavender, citrus

