

Dinner



Menu

APPETIZERS

Soup of the Day • 4⁹⁹/6⁹⁹

Bacon Ranch Fries • 8⁹⁹

Crispy Fries topped with Bacon, Melted Cheese, Scallions and Ranch

Jumbo Lump Crab Cake • 13⁹⁹

Pan Seared Crabcake over Cajun Remoulade topped with Roasted Corn and Tomato Salad

Dynamite Shrimp • 9⁹⁹

Hand Breaded then Fried, served with Napa Cabbage and Peanuts tossed in Dynamite Sauce

Sticky Hot Wings • 9⁹⁹

Dry Rubbed and Baked, then Flash Fried and Slathered in our Secret Sweet and Spicy Buffalo Sauce

Veggie Flatbread • 11⁹⁹

Cheese, Spinach, Mushrooms, Tomatoes, Red Onion and Pesto Sauce on Naan Flatbread

Grilled Chicken Flatbread • 12⁹⁹

Creamy Garlic Ranch Sauce with Chicken, Bacon, Spinach, Tomato, topped with Five Cheese Blend

SALADS

- add Marinated Chicken or Shrimp 4.99 -

Mixed Greens Salad • 7⁹⁹

Mixed Greens • Cherry Tomatoes • Sliced Cucumbers • Carrots • Red Onion • Citrus Honey Vinaigrette

California Cobb Salad • 15⁹⁹

Grilled Chicken • Bacon • Avocado • Cherry Tomatoes • Red Onions • Hard Boiled Egg • Blue Cheese • Mixed Greens • Ranch Dressing

Greek Salad • 12⁹⁹

Black Olive • Pepperoncini • Red Onion • Cucumber • Carrots • Cherry Tomatoes • Feta Cheese • Mixed Greens • Italian Dressing

Caesar Salad • 8⁹⁹

Chopped Hearts of Romaine • Croutons, Parmesan Cheese • Caesar Dressing

ENTRÉES

★ **Daily Special** • Market Price

Ask your server about our delicious daily specials

Shrimp and Grits • 23⁹⁹

Sautéed Shrimp, Andouille Sausage, Onions and Bell Peppers simmered in Creole Sauce and served over Stone Ground Cheese Grits

Chicken Saltimbocca • 24⁹⁹

Chicken Scaloppini layered with Prosciutto, Sage and Mozzarella served over Yukon Gold Mashed Potatoes with Shallot Cream Sauce and Vegetable Medley

★ **Shroom-N-Bleu Filet Mignon** • 32⁹⁹

Blue Cheese topped 8 oz Filet over Mushroom Demi-Glace with Yukon Gold Mashed Potatoes and Vegetable Medley

Cheese Tortellini • 22⁹⁹

Three Cheese Tortellini with Wild Mushrooms, Peas and Prosciutto tossed in White Wine Cream Sauce

★ **Pan Seared Salmon** • 24⁹⁹

Pan Seared Salmon topped with Lemon Dill Sauce served with Jasmine Rice and Vegetable Medley

Seafood Pasta • 26⁹⁹

Sautéed Shrimp and Super Lump Crab tossed in Brandy Tomato Cream Sauce over Angel Hair Pasta

Jumbo Lump Crab Cakes • 29⁹⁹

Two Pan Seared Crab Cakes over Jasmine Rice with Vegetable Medley
- Served with Cajun Remoulade -

SANDWICHES

Chicken Club • 13⁹⁹

Pan Seared Chicken, Hardwood Smoked Bacon, Gruyere Cheese and Champagne Mustard Sauce on a Toasted Brioche Bun.

Fried Mahi-Mahi Sandwich • 13⁹⁹

Fried Mahi-Mahi on a Toasted Brioche Bun with Shredded Lettuce, Tomato, Red Onion and Remoulade Sauce

3 Cheese Melt • 9⁹⁹

American • Provolone • Colby-Jack • Thick Sliced Brioche

Garden Burger • 12⁹⁹

Classic Morningstar Garden Burger, Cooked on the Griddle with Lettuce, Tomato, Onion on a Brioche Bun

★ **Shack Burger** • 13⁹⁹

Two 80/20 grilled Patties with your choice of Cheese, Lettuce, Tomato Onion on a Brioche Bun with Shack Sauce

Chicken Tender Meal • 13⁹⁹

4 Fried Chicken Tenders with Fries, Choice of Side
- fruit, side salad or veggie medley -

Wagyu Dog • 9⁹⁹

Gourmet Beef Hot Dog with Shack Sauce

★ *Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

BEVERAGES

Iced Tea, Coke, Diet Coke, Sprite, Mr Pibb , Pink Lemonade 2.25

DRAFT BEERS

Michelob Ultra • 5.⁹⁹

Lagunitas IPA • 5.⁹⁹

Sierra Nevada Summerfest - NC • 6.⁹⁹

Mother Earth Hazy IPA - NC • 6.⁹⁹

Modelo Especial • 5.⁹⁹

Lost Colony Kitty Hawk Blonde- OBX • 6.⁹⁹

Lost Colony Hatteras Red - OBX • 6.⁹⁹

Bells Two Hearted Ale • 6.⁹⁹

OTHER BEER

Bud Light

• 4.⁹⁵

Coors Light

• 4.⁹⁵

Miller Lite

• 4.⁹⁵

Yuengling

• 4.⁵⁰

MASON JAR COCKTAILS

Kill Devil Painkiller

Kill Devil Pecan Rum, Cream of Coconut, Pineapple Juice, Orange Juice and Fresh Grated Nutmeg

• 10.⁹⁹

Green Tea Mule

Titos Vodka, Peach Schnapps, Peach Puree, Lime, Ginger Beer

• 9.⁹⁹

Hippie Juice • 9.⁹⁹

Watermelon Vodka, Coconut Rum, Triple Sec, Pineapple Juice and Pink Lemonade

Strawberry-Basil Mojito • 7.⁹⁹

SPECIALTY MARGARITAS

Classic Margarita • 9.⁹⁹

Sauza Silver Tequila, Gran Gala Orange Liqueur with Organic Margarita Mix

Pineapple Upside Down

Corazon Reposado, Gran Gala, Margarita Mix, Pineapple Juice and a splash Grenadine

• 10.⁹⁹

Frozen Margaritas

Lime, Peach, Coconut and Mango

• 9.⁹⁹

SPECIALTY MARTINIS

Icy Tiramisu

Espresso Vodka, Creme de Cocoa, Frangelico , Half and Half, Cocoa Powder

• 10.⁹⁹

Sea Spray Martini • 10.⁹⁹

Smirnoff Citron, Melon Liqueur, Coconut Cream, Blue Curacao, Pineapple, Fresh Lemon

WINE

Peter Weinbach Reisling - Germany • 6.⁹⁹

Medium sweet classic German Riesling

Carletto Pinot Grigio - Italy • 6.⁹⁹

Bright Notes of Honey, Apple and Wildflowers with a Crisp Finish

13 ° Celsius Sauvignon Blanc - Marlborough NZ • 7.⁹⁹

Vibrant aromatics of citrus, lychee, sweet herbs and a crisp minerality tease the refined acidity.

Benzinger Chardonnay - Sonoma County

A Balance between Fruit and Oak

• 8.⁹⁹

Canoe Ridge Merlot - Washington

Columbia Valley, Aromas of lush dark fruit and cinnamon spice with focused black cherry and plum flavors.

• 7.⁹⁹

De Luca Prosecco - Italy • 6.⁹⁹

Appealing Floral, Citrus and Stonefruit Aromas with Peach, Apple and a Crisp Clean Finish

Trapiche Oak Cask Malbec - Argentina

Easy Drinking and Full Bodied with Subtle Notes of Red Fruits, Herbs and Spice

• 6.⁹⁹

Prophecy Pinot Noir - California • 7.⁹⁹

Delights the senses with a bouquet of toasted oak and ripe raspberry.

Coppola Winery The Family Cabernet Sauvignon

A bold, flavorful red with aromas of black fruits, coffee, almond, and vanilla.

• 8.⁹⁹

DESSERTS

Key Lime Pie • 7.⁹⁹

Cheesecake with Raspberry Sauce • 7.⁹⁹

Flourless Chocolate Torte • 7.⁹⁹

Limoncello Cake • 7.⁹⁹