



APPETIZERS

Soup of the Day • 6⁴⁹

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 5.99 -

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 • 9⁹⁹

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

Oven Roasted Quarter Chicken • 24⁹⁹

Oven Roasted Chicken with Maple-Bourbon BBQ served over Yukon Gold Mashed Potatoes and Vegetable Medley

★ Grilled Ribeye • 29⁹⁹

12oz Ribeye with Sautéed Cremini Mushrooms and Onions topped with Housemade Garlic Butter 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, Cheddar Cheese with Lettuce, Tomato, Onion 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

Veggie 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

• order takeout • aviatortavern.com • 252-486-8913 • smoothies and frappes • coffee shop

BEVERAGES

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

Smartfruit Smoothies • 6⁴⁹
Strawberry, Harvest Greens, Superfruit All Stars or
Tropical Harmony

Cappuccinos and Lattes • 6⁴⁹
Hot or Iced Flavors: Vanilla • Dark Chocolate • Caramel
• White Chocolate

DRAFT BEERS

Miller Lite • 5⁹⁹

Lagunitas IPA • 5⁹⁵

Sierra Nevada Seasonal Selection- NC • 6⁹⁹

Hi Wire Hazy IPA - NC • 6⁹⁹

Modelo Especial • 5⁹⁵

Lost Colony Kitty Hawk Blonde- OBX • 6⁹⁹

Lost Colony Hatteras Red - OBX • 6⁹⁹

Bells Two Hearted Ale • 6⁹⁹

OTHER BEER

Bud Light • 4⁹⁵

Coors Light • 4⁹⁵

Yuengling • 4⁵⁰

White Claw • 4⁹⁵

MASON JAR COCKTAILS

Duneflower • 11⁹⁹
Aviation Gin, St Germain Elderflower, Creme de cassis,
Lemonade

Kill Devil Painkiller • 10⁹⁹
Kill Devil Pecan Rum, Cream of Coconut, Pineapple
Juice, Orange Juice and Fresh Grated Nutmeg

Green Tea Mule • 9⁹⁹
Titos Vodka, Peach Schnapps, Peach Puree, Lime,
Ginger Beer

Hippie Juice • 9⁹⁹
Watermelon Vodka, Coconut Rum, Triple Sec,
Pineapple Juice and Pink Lemonade

Fuzzy Flyer • 9⁹⁹
Momentum Vodka (NC) , Peach Schnapps, Cranberry
and Orange Juice, Fresh Lime

Mermaid Colada • 9⁹⁹
Cruzan Rum, Creme de coconut, Pineapple and Blue
Raspberry

SPECIALTY MARGARITAS

Classic Margarita • 9⁹⁹
Sauza Silver Tequila, Gran Gala Orange Liqueur with
Organic Margarita Mix Rocks or Frozen
- Flavors : Lime, Peach, Coconut and Mango -

Blue Margarita • 10⁹⁹
Sauza Silver Tequila, Gran Gala, Margarita Mix,
Pineapple Juice and Blue Curacao

SPECIALTY MARTINIS

Icy Tiramisu • 10⁹⁹
Espresso Vodka, Creme de Cocoa, Frangelico , Half
and Half, Cocoa Powder

Sea Spray Martini • 10⁹⁹
Smirnoff Citron, Melon Liqueur, Coconut Cream, Blue
Curacao, Pineapple, Fresh Lemon

WINE

Benziger Chardonnay - Sonoma County • 8⁹⁹
A Balance between Fruit and Oak

Da Luca Prosecco - Italy • 6⁹⁹
Appealing Floral, Citrus and Stonefruit Aromas with
Peach, Apple and a Crisp Clean Finish

Carletto Pinot Grigio - Italy • 6⁹⁹
Bright Notes of Honey, Apple and Wildflowers with a
Crisp Finish

13 ° Celsius Sauvignon Blanc - Marlborough NZ • 7⁹⁹
Vibrant aromatics of citrus, lychee, sweet herbs and a
crisp minerality tease the refined acidity.

Peter Weinbach Reisling - Germany • 6⁹⁹
Medium sweet classic German Riesling

Coppola Winery The Family Cabernet Sauvignon • 8⁹⁹
A bold, flavorful red with aromas of black fruits, coffee,
almond, and vanilla.

Canoe Ridge Merlot - Washington • 7⁹⁹
Columbia Valley, Aromas of lush dark fruit and
cinnamon spice with focused black cherry and plum
flavors.

Trapiche Oak Cask Malbec - Argentina • 6⁹⁹
Easy Drinking and Full Bodied with Subtle Notes of
Red Fruits, Herbs and Spice

Prophecy Pinot Noir - California • 8⁹⁹
Delights the senses with a bouquet of toasted oak and
ripe raspberry.

DESSERTS

Key Lime Pie • 7⁹⁹

Cheesecake with Raspberry Sauce • 7⁹⁹

Flourless Chocolate Torte • 7⁹⁹

Limoncello Cake • 7⁹⁹