

# 1 of 1 Menu

Owners: Dennis, Twyla & Drew Deason  
 General Manager: Chad Dixon  
 Executive Chef: David Nunnelee



## Land Lovers

10oz Chargrilled Ribeye	\$20
side of your choice & house or caesar salad	
7oz Filet Mignon	\$20
side of your choice & house or caesar salad	
Cajun Chicken	\$12
tasso cream sauce & grits with salad of choice	
Chicken Pasta	\$14
signature alfredo over penne pasta	
Chicken Fingers	\$10
fried or grilled chicken served with fries	

## Soups & Salads

Seafood Gumbo	Sm.\$6 Lg.\$9
New England Clam Chowder	Sm.\$6 Lg.\$9
Lobster Bisque	\$10
Capeside House Salad	Sm.\$3 Lg.\$6
Greek Salad	Sm.\$4 Lg.\$8
Caesar Salad	Sm.\$3 Lg.\$6

Add +	
Shrimp	\$4
Salmon	\$4
Chicken	\$4
Steak	\$6

## House Specials

Shrimp N' Grits	\$16
with cajun cream sauce & toasted bread	
Seafood Pasta	\$16
shrimp & fish over penne pasta & alfredo with toasted bread	

## Starters

Warm Crab Dip	\$8
served with house made tortilla chips	
Crab Claws	\$MKT
fried or sautéed	
Boudin Balls	\$6
pork boudin deep fried with remoulade sauce	
Hush Puppies	\$3
signature cheddar jalapeño mixture	
Crab Cakes	\$10
topped with remoulade sauce	
Gator Kickers	\$10
served with tiger sauce	
Sunshine Scallops	\$10
orange reduction with bacon & green onions	
Sautéed Mussels	\$10
white wine herb sauce with toasted bread	
Raw Oysters	\$MKT
served with cocktail sauce & crackers	
Baked Oysters	\$MKT
rockefeller, seafood cream, cajun baked or chargrilled	

## Fresh Fish

- Ask server about fresh fish of the day
- Pick your amount (4oz, 6oz, 8oz, 10oz, 12oz, or 1+lbs)
- Choose how you want it cooked (fried, grilled, blackened, pan seared, baked, chargrilled, greek (\$1))
- All fresh fish comes with 2 cheddar jalapeño hush puppies
- Sides can be added for an additional \$3

## Sandwiches & Tacos

PO'Boy shrimp, oysters, fish or steak	\$9
your choice of fried, grilled or blackened	
Grouper Sandwich	\$MKT
fried, grilled or blackened with coleslaw	
BBQ Salmon BLT	\$9
bacon, lettuce & tomato on a toasted bun	
Fish Tacos	\$11
fried, grilled or blackened with lime crema	
Seafood Quesadilla	\$12
shrimp, chicken, or fish with onions & peppers	
Steak Sandwich	\$12
6oz of chargrilled ribeye on a hogie bun	
Filet Burger	\$10
3oz of seared filet with a garlic thyme aioli	
Capeside Burger	\$10
onions, lettuce & tomato on a toasted bun	
Add cheese .50c bacon .75c fried egg \$1	

All Sandwiches served with fries, Tacos & Quesadillas served with chips & salsa



## Seafood Baskets

Shrimp Basket	\$13
fried, grilled, blackened, boiled or scampi (\$1)	
Oyster Basket	\$MKT
your choice of fried, grilled or blackened	
Popcorn Shrimp Basket	\$13
your choice of fried, grilled or blackened	
1/2 & 1/2 Basket	\$13
your choice of fried, grilled or blackened with any combination of shrimp, oysters or popcorn shrimp	

All baskets served with fries, coleslaw & jalapeño cheddar hush puppies

## Build Your Own Boil

ask server what is available today

Gulf Shrimp	\$MKT	Mussels	\$MKT
North Carolina Shrimp	\$MKT	Clams	\$MKT
Snow Crab Legs	\$MKT	Louisiana Crawfish	\$MKT



Add corn & potatoes \$3

choose Old Bay or Cajun seasoning for any boil

## Sides \$3 each

fries | mashed potatoes | baked potato | boiled corn & potatoes | mac & cheese | cheese & andouille grits  
 coleslaw | tortilla chips & salsa | veggie of the day | dirty rice | sausage | jalapeño cheddar hush puppies

Responsible use of antibiotics, vaccines, and other medicines can help reduce your risk of food-borne illness. Responsibility of you has a medical condition, a possible health risk may occur in eating undercooked ground beef or an undercooked turkey steak. The minimum cooking temperature for all meats is 160 degrees. The minimum cooking temperature for all poultry is 165 degrees.