

welcome to

Tale of the Whale

restaurant

We know you have numerous dining choices on the Outer Banks and we're delighted that you have come to our restaurant. Our customers frequently ask us to explain the "Tale" of the Whale and we're always happy to oblige.

The Tale of the Whale Restaurant is the legacy of one man, Don Bibey. Having spent his entire professional career in the food industry, Don traveled the world while in the United States Air Force. On his travels, he collected many excellent recipes and ideas intended to enhance the dining experience. In 1980, Don and his wife Carole opened their own restaurant dedicated to a simple principle –

*"To serve good food in ample portions
with superior service in a comfortable setting"*

Don and Carole chose Whalebone Junction as the perfect location for the pursuit of their dream. No other restaurants were using a whale motif at that time and since Don and Carole were both interested in "saving the whales" the name they chose seemed appropriate. It has been their hope that folks will support the plight of these gentle giants as they continue to be threatened by man.

The Tale of the Whale Restaurant operated successfully for 17 years under Don's guidance and direction until his passing in 1997. Carole continues to uphold the tradition, along with their son Dan and his wife Kathy, out of a strong respect for Don and his high standards of fine dining. Their desire is for The Tale of the Whale to continue to meet Don's ideals for many generations to come.

We hope your dining experience here is a pleasant one and that you will allow us to become part of your family's tradition here on the Outer Banks.

Thank you for dining with us –
The Bibey Family & Staff

Appetizers

Blackened Chicken Bites* 6.99

Served with ranch dressing

Shrimp Cocktail* 7.99

Served with cocktail sauce

Stuffed Mushrooms* 8.99

Fresh mushrooms stuffed with jumbo lump crabmeat, seasoned & broiled

Hot Crab Dip 11.99

Made with lump crabmeat and served with toasted pita points

Pan Sautéed Crab Cake* 10.99

Mildly seasoned, we only use lump crabmeat, no added filler

Coconut Shrimp 8.99

Coconut encrusted large shrimp, served with creamy spiced marmalade sauce

Steamed Shrimp* 8.99

½ lb. of large shrimp, ready to peel served with Old Bay

Snow Crab Legs* 19.99

1 lb. of steamed snow crab legs

Snow Crab Leg & Steamed Shrimp* 27.99

One lb. of snow crab legs and a ½ lb. of shrimp

Fried Oysters 8.99

When available

Shrimp and Grits 8.99

Cheesy grit cake with a generous portion of large, sautéed shrimp, topped with an andouille sausage cream sauce

Pork Ribs 8.99

St. Louis ribs dry rubbed and glazed with a chipotle BBQ sauce

Calamari 10.99

Served with our spicy aioli sauce

Fresh Tomato Basil Bruschetta 8.99

Served with goat cheese and toasted pita points, drizzled with a balsamic reduction

Sesame Encrusted Seared Tuna* 10.99

Only fresh, rare tuna served with ginger, seaweed, wasabi, and soy sauce – subject to availability

Fresh Fish Bites 8.95

Seasoned and fried, served with a creamy cilantro lime sauce and a side of fresh mango salsa

Soup & Salad

Homemade She-Crab Soup Cup 8.99 • Bowl 10.99

Made with fresh jumbo lump crabmeat – a local favorite

Homemade Clam Chowder* Cup 4.99 • Bowl 6.99

Traditional clear broth style chowder with tomatoes and spices to give it our special touch

Shrimp & Lobster Bisque Cup 7.99 • Bowl 9.99

Creamy flavorful homemade bisque with pieces of shrimp

Soup & Salad 19.99

A Meal in Itself – a house salad with a bowl of your choice of soup

Side Salad* With Meal 2.99 • Regular 4.99

Medley of crisp greens and fresh vegetables

Caesar Salad With Meal 6.00 • Regular 8.99

Crisp romaine lettuce, toasted croutons, and Parmesan cheese

House Salad* With Meal 8.00 • Regular 10.99

Candied pecans, raisins, goat cheese, mixed greens, romaine, and fresh vegetables

Wedge Salad* With Meal 6.00 • Regular 8.99

Quartered iceberg lettuce, fresh vegetables, bacon, bleu cheese crumbles, and bleu cheese dressing

Add Your Choice of Grilled Chicken, Grilled Fish, Fried Shrimp or Fried Oysters to any salad for 5.00

Add Crab Cake to any salad for 9.00

We proudly offer your choice of our homemade salad dressings: Bleu Cheese, Creamy Balsamic Vinaigrette, Caesar, Creamy Raspberry Vinaigrette, Thousand Island, Ranch

Also available: French, Golden Italian or Honey Mustard. All of our dressings are gluten free

** Denotes Gluten Free Options*

Consuming raw or undercooked ingredients could increase your risk of food born illness

*All of our dinners are prepared to order – your patience is greatly appreciated
We are proud to serve fresh, local seafood when available*

House Specialties

All entrées served with garlic mashed potatoes and vegetable of the day, unless otherwise specified

Stuffed Flounder 26.99

Jumbo lump crab meat surrounded by fresh filet of flounder en casserole,
broiled and topped with a lobster cream sherry sauce

Crab Meat & Shrimp Au Gratin 25.99

A combination of jumbo lump crab meat and fresh shrimp in our own special au gratin sauce
seasoned with herbs and spices, topped with cheese and broiled to perfection

Marinated & Grilled Fish* 25.99

Select any one of our fresh fish and we will marinate and grill it, served with fresh pico de gallo

Crab Imperial* 25.99

Jumbo lump crab meat seasoned with onion and a special blend of herbs and spices, topped with lemon sauce

Shrimp & Grits 24.99

Cheesy grit cakes and a generous portion of large, sautéed shrimp, topped with an andouille sausage
cream sauce, served with vegetable of the day

Fish Duo* 26.99

Select any two of our fresh fish – we will grill it and top with jumbo lump crabmeat
and lightly cover with a lobster cream sherry sauce or a creamy lemon dill sauce

Garlic Shrimp* 24.99

A generous portion of large shrimp, sautéed with garlic, butter, and special seasonings

Blackened Fish* 25.99

Select any one of our fresh fish and we will blacken and grill it
Served with fresh mango salsa

Coconut Shrimp 24.99

Coconut encrusted large shrimp served with our creamy spiced marmalade sauce for dipping

Pan Sautéed Crab Cakes* 26.99

Two delicious crab cakes, mildly seasoned – we only use lump crab meat, no added filler

Blackened Fish & Grits 25.99

Blackened and grilled fresh fish served over creamy cheese grits and topped with fresh tomato basil
bruschetta, served with vegetable of the day

Grilled Fish Trio 27.99

Select any one of our fresh fish (excludes Flounder) and we will prepare it three ways – blackened with fresh mango
salsa; marinated with fresh pico de gallo; glazed with our chipotle BBQ sauce

** Denotes Gluten Free Options*

Consuming raw or undercooked ingredients could increase your risk of food born illness

*All of our dinners are prepared to order – your patience is greatly appreciated
We are proud to serve fresh, local seafood when available*

Fried Seafood

Served with french fries, coleslaw and hushpuppies

Fried Shrimp Lighter Fare 17.99 • Regular 21.99

Fried Scallops Lighter Fare 22.99 • Regular 28.99

Fried Oysters Lighter Fare 17.99 • Regular 21.99
when available

Fried Filet of Flounder Lighter Fare 17.99 • Regular 21.99

Fried Clam Strips 14.99

Fried Popcorn Shrimp Lighter Fare 14.99 • Regular 19.99

Fried Combination Platter 26.99

Shrimp, scallops, crab cake and flounder – no substitutions please

Create Your Own Fried Combination Choice of two 24.99 • Choice of three 26.99
Shrimp, scallops, oysters, crab cake, flounder, popcorn shrimp or clam strips

Broiled Seafood

Served with garlic mashed potatoes and vegetable of the day

Broiled Shrimp* Lighter Fare 17.99 • Regular 21.99

Broiled Scallops* Lighter Fare 22.99 • Regular 28.99

Broiled Filet of Flounder* Lighter Fare 17.99 • Regular 21.99

Sautéed Jumbo Lump Crab Meat* 26.99

Broiled Combination Platter* 26.99

Shrimp, scallops, crab cake and flounder – no substitutions please

Create Your Own Broiled Combination* Choice of two 24.99 • Choice of three 26.99
Jumbo lump crab meat, shrimp, scallops, crab cake or flounder

Steamed Seafood

Served with garlic mashed potatoes and vegetable of the day

Steamed Snow Crab Legs* 39.99

Two pounds of snow crab legs served with drawn butter and lemon

Spiced Steamed Shrimp* 19.99

One pound of large shrimp steamed to perfection

Whole Stuffed Lobster* 30.00

Fresh whole lobster stuffed with lump crab meat

Grilled Fish*

Served with garlic mashed potatoes and vegetable of the day

Lighter Fare 19.99 • Regular 25.99

Select any one of our fresh fish and we will marinate and grill it

** Denotes Gluten Free Options*

Consuming raw or undercooked ingredients could increase your risk of food born illness

*All of our dinners are prepared to order – your patience is greatly appreciated
We are proud to serve fresh, local seafood when available*

Beef, Chicken & Ribs

All of our steaks are USDA choice or higher

All entrées below served with baked potato and vegetable of the day, unless otherwise specified

Prime Rib* 12 oz. 22.99 • 16 oz. 27.99

Served with horseradish or au jus – limited availability

Filet Mignon* 5 oz. 21.99 • 8 oz. 26.99

Steak* 18.99

8 oz. cut grilled to your specifications

Snow Crab Legs & Steak* 38.99

One lb. of snow crab legs and 8 oz. steak

Pork Ribs 24.99

Dry rubbed and glazed with chipotle BBQ sauce

Chicken Breasts* 16.99

Marinated and grilled, served with seasoned rice
and vegetable of the day

Steak & Ribs 26.99

8 oz. steak and half rack of ribs

Steak, Chicken & Ribs 28.99

The ultimate land lover's choice – 8 oz. steak,
marinated grilled chicken and half rack of ribs

Steak & Chicken* 24.99

8 oz. steak and marinated grilled chicken

Chicken & Ribs 23.99

Marinated grilled chicken and half rack of ribs

Fried Chicken Tenders 15.99

Served with french fries and vegetable of the day

*Mixed Grille**

29.99

A great combination of marinated boneless and skinless chicken breast,
marinated fresh fish and 5 oz. Filet Mignon all charbroiled – You'll love this dish

*Steak & Fish**

28.99

Marinated and grilled fresh fish with a charbroiled 8 oz. steak

Make Your Own Surf & Turf

26.99

Take our popular charbroiled 8 oz. steak combined with your choice of any fried or broiled seafood*

Example: 8 oz. steak and broiled or fried shrimp – NOTE: Excludes lobster or house specialties

Upgrade your 8 oz. steak

Prime Rib 12 oz. 4.00 • 16 oz. 9.00

Filet Mignon 5 oz. 3.00 • 8 oz. 8.00

Steak Oscar

7.00

Make any steak an Oscar – Hollandaise sauce, fresh asparagus and jumbo lump crabmeat

** Denotes Gluten Free Options*

Consuming raw or undercooked ingredients could increase your risk of food born illness

*All of our dinners are prepared to order – your patience is greatly appreciated
We are proud to serve fresh, local seafood when available*

Pastas

Served with side salad

Pasta with White Sauce Lighter Fare 15.99 • Regular 17.99

Creamy garlic white sauce over angel hair pasta

Pasta with Red Sauce Lighter Fare 15.99 • Regular 17.99

Traditional marinara sauce over angel hair pasta

Pasta with Sundried Tomato Pesto Lighter Fare 15.99 • Regular 17.99

Delicious sundried tomato pesto cream sauce over angel hair pasta

Pasta Primavera Lighter Fare 17.99 • Regular 19.99

Fresh vegetables in creamy white sauce over penne pasta

Add Chicken to any of the above pastas for 5.00

Pasta Nova 25.99

*A wonderful combination of fresh salmon and lump crab meat, sautéed in a
sundried tomato cream sauce over penne pasta*

Tale of the Whale Pasta With Seafood 26.99 • With Chicken 23.99

*A generous portion of penne pasta served with marinara or creamy white sauce— top with Parmesan cheese
if you wish and you have a delightful treat*

For seafood, choose one or two of the following: lump crabmeat, shrimp, scallops

Little Whalers

CHILDREN UNDER 12

Served with french fries or applesauce

Clam Strips 7.99

Cheese Pizza 8.99

Fried Chicken Tenders 7.99

Pasta with Red Sauce 7.99

Pasta with White Sauce 7.99

Add shrimp or chicken to pasta for 5.00

Steak* 14.99

8 oz. cut

Popcorn Shrimp 7.99

Fried Filet of Flounder 8.99

Small bones may be present

Broiled Filet of Flounder* 8.99

Small bones may be present

Sides

Baked Potato, Seasoned Rice, Garlic Mashed Potatoes, French Fries, Cole Slaw, Applesauce, Vegetable of the Day

Extra Side Dish 2.95 • **Extra Plate** 7.95 • **Hushpuppies** (6) 5.00 | (12) 9.00 • **Extra Bread** 2.00

For Senior Citizens

For those 65 and older, we kindly offer a 10% discount on any adult entrée.

Please ask your server before ordering • Not to be combined with any other discounts or offers.

** Denotes Gluten Free Options*

Consuming raw or undercooked ingredients could increase your risk of food born illness

Beers

Domestic...\$3.50

Miller Lite • Coors Light • Yuengling

Budweiser • Bud Light • Ultra

O'Douls (*Non Alcoholic*)

Domestic Microbrews...\$5.00

Fat Tire • Blue Moon • O'Mission Pale Ale*

Bell's Oberon • Sea Dog Blueberry

Little Sumpin' Sumpin' Ale • Anchor Steam

Angry Orchard Cider • Bell's Two Hearted Ale

North Carolina Brews...\$5.00

Carolina Blonde • Carolina Strawberry

Foothills Hoppyum IPA • Buckshot Amber Ale

Southern Pale Ale • Duck Rabbit Brown

Mother Earth Endless River (*Kolsch*)

Highland Gaelic Ale

Shotgun Betty Hefeweizen Ale

Imports...\$4.50

Heineken (*Holland*) • Corona (*Mexico*)

Corona Light (*Mexico*) • Hefeweizen (*Germany*)

Guinness (*Ireland*)...\$5.00

Non Alcoholic Drinks

Shirley Temple (*no refills*) 2.50

Virgin Frozen Drinks 7.00

Spring Water 2.00

Perrier 2.00

Milk (*no refills*) 2.00

Root Beer Bottle (*no refills*)..... 2.50

Fresh Brewed Iced Tea (*sweet or unsweet*),

Hot Tea, Coffee (*Regular or Decaf*), Pepsi,

Sierra Mist, Orange Sunkist, Diet Pepsi,

Mt. Dew, Pink Lemonade, Dr. Pepper (*free refills*)

Tale of the Whale Glasses \$7

Specialty Drinks

Flamingo Road

Our House Special! A creamy mixture of Amaretto, Vodka, Coco Lopez and grenadine. Blended with strawberries and cream. *Frozen*.....9.50

The Killer Whale

Move over Long Island! Light Rum, Dark Rum, Capt. Morgan, Blue Curacao, pineapple juice, and sour mix. *On The Rocks*.....9.50

The Cocoa Peach

A light refreshing trip to the Tropics. Peach Schnapps, Rum, Coco Lopez, cream, and orange juice.

Frozen.....9.50

Bushwacker

Irish Cream, Amaretto, Kahlua, Hazelnut, Dark Rum, Coco Lopez, cream and a sprinkle of nutmeg.

Frozen.....9.50

Mango Hurricane

Cruzan Mango Rum, Cruzan Light Rum, pineapple juice, orange juice, and grenadine. *On The Rocks*.....9.50

Martinis

Served up in a chilled Martini glass

Key Lime Martini

Stoli Vanil, Midori, Rose's Lime Juice, sour mix, cream and a graham cracker crust rim...8.50

Death By Chocolate Martini

Stoli Vanil, Godiva Chocolate Liqueur, cream and a splash of Irish Cream in a chocolate swirled glass....8.50

Lemon Drop Martini

Absolut Citron, Triple Sec, sour mix
in a sugar rimmed glass....8.50

Pomegranate Martini

Absolut, Triple Sec, Rose's Lime Juice and pomegranate juice
in a sugar rimmed glass....8.50

Blue Lagoon

Absolut Citron, Blue Curacao, white cranberry juice and a splash of Roses lime juice, topped with a lemon!...8.50

Peach Bum Manhattan

Jim Beam, Peach Schnapps, white cranberry
and a splash of grenadine....8.50

Wines available by the glass

White Wines

Bin #

- 1 Sutter Home White Zinfandel (*California*) Glass 5 • Bottle 16
Light and sweet
- 2 Schmitt Söhne Funf Riesling (*Germany*) Glass 6 • Bottle 21
Sweet and fruity
- 3 Loimer Riesling (*Austria*) Bottle 53
Semi-sweet and fruity
- 4 Estrella Chardonnay (*California*) Glass 6 • Bottle 20
Light fruit, dry, with hint of oak
- 5 Bogle Chardonnay (*California*) Glass 8.50 • Bottle 32
Medium-bodied and dry, with light oak
- 6 Clos Du Bois Unoaked Chardonnay (*California*) Glass 9 • Bottle 33
Fruity and medium-bodied
- 7 Ferrari Carano Reserve Chardonnay (*Carneros*) Bottle 69
Citrus, apple, and pear; smoky cedary finish
- 8 Ed Hardy Moscato (*Italy*) Glass 6.50 • Bottle 23
Spice and florals with sweet ripe fruit
- 9 Grand Cru Sauvignon Blanc (*California*) Glass 6 • Bottle 21
Grass and herb notes with hints of citrus
- 10 Green Truck Organic Sauvignon Blanc (*Sonoma*) Glass 9 • Bottle 34
Light fruit and body
- 11 Perrin Reserve Blanc (*Rhone*) Glass 8.50 • Bottle 32
Medium-bodied with ripe pear and melon
- 12 Zaca Mesa Viognier (*California*) Bottle 46
Medium-bodied and floral fruit
- 13 Zonin Pinot Grigio (*Italy*) Glass 6 • Bottle 21
Light-bodied and dry
- 14 Danzante Pinot Grigio (*Italy*) Glass 8.50 • Bottle 32
Citrus and green apple with a crisp finish
- 15 Banfi San Angelo Pinot Grigio (*Italy*) Bottle 49
Light-bodied and dry

Sparkling

- 16 J. Roget Spumante (*California*) Split 5 • Bottle 23
Sweet and fruity
- 17 Riondo Prosecco (*Italy*) Split 8 • Bottle 30
Slightly sweet, sparkling, crisp and refreshing
- 18 Korbel Brut (*California*) Bottle 42
Dry and fruity
- 19 Mumm Cuvée Napa Brut Prestige (*Napa*) Bottle 57
Medium fruit and dry
- 20 Moët & Chandon Imperial (*Champagne*) Bottle 99
Aromas of fresh bread with honey and citrus flavors
- 21 Dom Perignon (*Champagne*) Bottle 275
Elegant with flavors of peach and berry

Corkage fee of \$15 per bottle - All Vintages Subject to Availability

Wines available by the glass

Red Wines

Bin

- 22 **Harlow Ridge Pinot Noir (California)** Glass 6 • Bottle 21
Light-bodied and dry
- 23 **Firesteed Pinot Noir (Oregon)** Glass 10 • Bottle 38
Spicy, cherry aromas with ripe finish
- 24 **Meomi Pinot Noir (California)** Bottle 47
Aromas of ripe berries, fresh cranberry, candied apple and malted vanilla
- 25 **Benton Lane Pinot Noir (Willamette Valley)** Bottle 58
Light-bodied and dry
- 26 **Bella Glos Dairyman Pinot Noir (California)** Bottle 69
Bright cherry opens the show then evolves into a lush, sweetly spiced plum pudding coating the mouth with a velvety richness, lending way to silky tannins and a lengthy finish
- 27 **Hacienda Merlot (California)** Glass 6 • Bottle 21
Light-bodied and dry
- 28 **Kenwood Yulupa Merlot (California)** Glass 8 • Bottle 30
Spice and berry with cinnamon and cherry
- 29 **Oberon Merlot (Napa Valley)** Bottle 51
Scents of black cherry and cocoa with hints of cedar
- 30 **Los Cardos Malbec (Mendoza)** Glass 7.50 • Bottle 29
Light-bodied and dry
- 31 **Cline Oakley 82 (California)** Glass 7.50 • Bottle 29
Blend of Syrah and Zinfandel; berry and spice
- 32 **Paringa Shiraz (South Australia)** Glass 7.50 • Bottle 29
Medium-bodied and dry
- 33 **J. Lohr South Ridge Syrah (Paso Robles)** Glass 9 • Bottle 33
Full-bodied and dry
- 34 **Pillar Box Reserve Shiraz (Padthaway, Australia)** Bottle 59
Ripe berries on palate and nose with spicy finish
- 35 **Predator Zinfandel (Lodi)** Glass 10 • Bottle 40
Rich and jammy with ripe blackberry and spice
- 36 **Matchbook Tempranillo (Dunnigan Hills)** Bottle 40
Medium bodied, hints of spice, ripe black and red fruit
- 37 **Cypress Cabernet Sauvignon (California)** Glass 6 • Bottle 21
Medium-bodied and dry
- 38 **Kaiken Cabernet Sauvignon (Argentina)** Glass 9 • Bottle 33
Cedar, plum, and spice with a hint of vanilla
- 39 **Oberon Cabernet Sauvignon (Napa Valley)** Bottle 59
Full-bodied and dry
- 40 **Ruffino Chianti Riserva Ducale Tan (Tuscany)** Bottle 59
Full bodied with berry, hints of mineral and oak
- 41 **Childress Vineyards Cabernet Franc (North Carolina)** Bottle 40
Ripe blueberries, dry and full

Corkage fee of \$15 per bottle – All Vintages Subject to Availability