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
All of our dinners are prepared to order – your patience is greatly appreciated

We are proud to serve fresh, local seafood when available

**Daily Specials**

**Creamy Tarragon Fish**  
Your choice of grilled fish covered with a creamy tarragon sauce with tomatoes, onions, garlic and shallots, topped with wilted spinach, served over garlic mashed potatoes with a side of fresh green beans  

28.99

**Cajun Special**  
Your choice of fish and an 8 oz. NY Strip, blackened and grilled, over cheesy grit cakes and topped with a topped with an andouille sausage cream sauce, served with a side of fresh green beans  

28.99

**Whole Stuffed Lobster**  
A whole, fresh 1½ pound Maine lobster, cleaned for your convenience and stuffed with lump crabmeat, served with garlic mashed potatoes, fresh green beans and a side of drawn butter  

30.00

**Surf and Turf**  
Our Whole Stuffed Lobster with an 8 oz. NY Strip, served with garlic mashed potatoes and fresh green beans  

47.99

**Fish**

Tuna, Flounder, Salmon, Mahi, Sword  
Ask your server for additional offerings

**Upgrade Your 8 oz. NY Strip on any Entrée**

- Prime Rib 12 oz. 5.00 • 16 oz. 10.00
- Filet Mignon 5 oz. 4.00 • 8 oz. 9.00
  - NY Strip 12 oz. 7.00
  - Ribeye 14 oz. 10.00

**Steak Oscar**  
Make any steak or entrée an Oscar – Hollandaise sauce, fresh asparagus and jumbo lump crabmeat  

7.00

**Wine Specials**

Any bottle of wine priced $40 and above, receive 25% off

* Denotes Gluten Free Options
† Consuming raw or undercooked ingredients could increase your risk of foodborne illness
Appetizers

Hushpuppies (6) 5.00 | (12) 9.00
Blackened Chicken Bites* 6.99
   Served with ranch dressing
Stuffed Mushrooms* 9.99
   Fresh mushrooms stuffed with jumbo lump crabmeat, seasoned & broiled
Hot Crab Dip 11.99
   Made with lump crabmeat and served with toasted pita points
Broiled or Fried Crab Cake* 12.99
   Mildly seasoned, we only use lump crabmeat, no added filler
Coconut Shrimp 8.99
   Coconut encrusted large shrimp, served with creamy spiced marmalade sauce
Snow Crab Legs* 21.99
   1 lb. of steamed snow crab legs
Snow Crab Leg & Steamed Shrimp* 28.99
   One lb. of snow crab legs and a ½ lb. of shrimp
Steamed Shrimp* 8.99
   ½ lb. of large shrimp, ready to peel seasoned with Old Bay

Shrimp Cocktail* 7.99
   Served with cocktail sauce
Fried Oysters 9.99
   Subject to availability
Shrimp and Grits 8.99
   Cheesy grit cake and sautéed shrimp, topped with an andouille sausage cream sauce
Pork Ribs 9.99
   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 toasted pita points, topped with goat cheese and 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 8.99
   Seasoned and fried, served with a creamy cilantro lime sauce and a side of fresh pineapple 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 5.99 • Bowl 7.99
   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 served with one of our homemade soups

Side Salad* With Meal 2.99 • Regular 4.99
   Crisp romaine lettuce 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, tender mixed greens and fresh vegetables
Wedge Salad* With Meal 6.00 • Regular 8.99
   Quartered iceberg lettuce, fresh vegetables, bacon, bleu cheese crumbles topped with bleu cheese dressing

Add Your Choice of Grilled Chicken, Grilled Fish, Fried Shrimp or Fried Oysters to any salad for 6.00
Add Crab Cake to any salad for 10.00

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

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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 fresh green beans, unless otherwise specified*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Stuffed Flounder</strong> 28.99</td>
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<tr>
<td>Jumbo lump crab meat surrounded by fresh filet of flounder en casserole, broiled and topped with a lobster cream sherry sauce</td>
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<tr>
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<tbody>
<tr>
<td><strong>Crab Meat &amp; Shrimp Au Gratin</strong> 26.99</td>
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<tr>
<td>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</td>
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<tr>
<td><strong>Grilled Fish</strong>&lt;sup&gt;*&lt;/sup&gt; Regular 28.99 • Lighter Fare 21.99</td>
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<tr>
<td>Select any one of our fresh fish and we will marinate and grill it, served with fresh pico de gallo <em>(Flounder and salmon are not marinated)</em></td>
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<tr>
<td><strong>Crab Imperial</strong>&lt;sup&gt;*&lt;/sup&gt; 26.99</td>
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<tr>
<td>Jumbo lump crab meat seasoned with green pepper and onion and a special blend of herbs and spices, topped with lemon sauce</td>
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<tr>
<td><strong>Shrimp &amp; Grits</strong> 25.99</td>
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<tr>
<td>Cheesy grit cakes and large, sautéed shrimp, topped with an andouille sausage cream sauce, served with fresh green beans</td>
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<tr>
<td><strong>Fish Duo</strong>&lt;sup&gt;*&lt;/sup&gt; 28.99</td>
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<tr>
<td>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</td>
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<tr>
<td><strong>Garlic Shrimp</strong>&lt;sup&gt;*&lt;/sup&gt; 25.99</td>
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<tr>
<td>Large shrimp sautéed with garlic, butter and special seasonings</td>
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<tr>
<td><strong>Blackened Fish Salsa</strong>&lt;sup&gt;*&lt;/sup&gt; 28.99</td>
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<tr>
<td>Select any one of our fresh fish and we will blacken and grill it Served with fresh pineapple salsa</td>
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<tr>
<td><strong>Coconut Shrimp</strong> 25.99</td>
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<tr>
<td>Coconut encrusted large shrimp served with our creamy spiced marmalade sauce for dipping</td>
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<tr>
<td><strong>Pasta Nova</strong> 27.99</td>
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<tr>
<td>A wonderful combination of fresh salmon and lump crab meat, sautéed in a sundried tomato cream sauce with your choice of angel hair or penne, served with a side salad</td>
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<tbody>
<tr>
<td><strong>Blackened Fish &amp; Grits</strong> 28.99</td>
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<tr>
<td>Blackened and grilled fresh fish served over creamy cheese grits mixed with an andouille sausage cream sauce and topped with fresh tomato basil bruschetta, served with fresh green beans</td>
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<tr>
<td><strong>Grilled Fish Trio</strong> 28.99</td>
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<tr>
<td>Select any one of our fresh fish (excludes Flounder) and we will prepare it three ways – blackened with fresh pineapple salsa; marinated with fresh pico de gallo; glazed with our chipotle BBQ sauce</td>
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Fried Seafood
Served with french fries, coleslaw and hushpuppies

Crab Cakes* 28.99
Two delicious crab cakes, mildly seasoned – we only use lump crab meat, no added filler

Shrimp
Lighter Fare 17.99 • Regular 21.99
Scallops
Lighter Fare 22.99 • Regular 28.99
Oysters
Lighter Fare 18.99 • Regular 22.99
Subject to availability

Filet of Flounder
Lighter Fare 20.99 • Regular 25.99

Clam Strips 14.99

Popcorn Shrimp
Lighter Fare 14.99 • Regular 19.99

Combination Platter 26.99
shrimp, scallops, crab cake and mahi – no substitutions please

Upgrade to flounder in place of mahi add 4.00

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

Upgrade to flounder in place of mahi add 4.00

Broiled Seafood
Broiled in butter and lemon pepper seasoning
Served with garlic mashed potatoes and fresh green beans

Crab Cakes* 28.99
Two delicious crab cakes, mildly seasoned – we only use lump crab meat, no added filler

Shrimp*
Lighter Fare 17.99 • Regular 21.99
Scallops*
Lighter Fare 22.99 • Regular 28.99

Filet of Flounder*
Lighter Fare 20.99 • Regular 25.99

Jumbo Lump Crab Meat* 26.99

Combination Platter* 26.99
shrimp, scallops, crab cake and grilled mahi served with pico de gallo – no substitutions please

Upgrade to flounder in place of mahi add 4.00

Create Your Own Broiled Combination* Choice of two 24.99 • Choice of three 26.99
jumbo lump crab meat, shrimp, scallops, crab cake or grilled mahi served with pico de gallo

Upgrade to flounder in place of mahi add 4.00

Steamed Seafood
Served with garlic mashed potatoes and fresh green beans

Snow Crab Legs* 44.99
Two pounds of snow crab legs served with drawn butter and lemon

Spiced Shrimp* 19.99
One pound of large shrimp, seasoned with Old Bay and steamed to perfection

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Beef, Chicken & Ribs
All of our steaks are USDA choice or higher and aged a minimum of 21 days
All entrées below served with baked potato and fresh green beans, unless otherwise specified

Prime Rib*
12 oz. 23.99 • 16 oz. 28.99
Served with horseradish or au jus
Subject to availability

Filet Mignon*
5 oz. 22.99 • 8 oz. 27.99

NY Strip*
8 oz. 18.99 • 12 oz. 25.99

Ribeye*
14 oz. 28.99

Snow Crab Legs & NY Strip* 43.99
One pound of snow crab legs and 8 oz. NY Strip

Pork Ribs 26.99
Dry rubbed and glazed with chipotle BBQ sauce

Chicken Breasts* 18.99
Marinated and grilled, topped with pico de gallo,
and served with seasoned rice and fresh green beans

NY Strip & Ribs 27.99
8 oz. NY Strip and half rack of ribs

NY Strip, Chicken & Ribs 28.99
The ultimate land lover's choice – 8 oz. NY Strip,
marinated grilled chicken topped with pico de gallo
and half rack of ribs

NY Strip & Chicken* 24.99
8 oz. NY Strip and marinated grilled chicken,
topped with pico de gallo

Chicken & Ribs 24.99
Marinated grilled chicken, topped with pico de gallo,
and half rack of ribs

Fried Chicken Tenders 15.99
Served with french fries and fresh green beans

Upgrade your 8 oz. NY Strip on any Entrée
Prime Rib 12 oz. 5.00 • 16 oz. 10.00
Filet Mignon 5 oz. 4.00 • 8 oz. 9.00
NY Strip 12 oz. 7.00 • Ribeye 14 oz. 10.00

Steak Oscar
7.00
Make any steak or entrée an Oscar – Hollandaise sauce, fresh asparagus and jumbo lump crabmeat

Mixed Grille*
29.99
A great combination of marinated boneless and skinless chicken breast,
marinated fresh fish, both topped with pico de gallo, and a 5 oz. Filet Mignon all chargrilled

NY Strip & Fish*
28.99
Marinated and grilled fresh fish, topped with pico de gallo, and a chargrilled 8 oz. NY Strip

Make Your Own Surf & Turf
27.99
Take our popular chargrilled 8 oz. NY Strip combined with your choice of any fried or broiled seafood*
Example: 8 oz. NY Strip and broiled or fried shrimp – NOTE: Excludes lobster or house specialties

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Pastas
Your choice of angel hair or penne served with a side salad

Tale of the Whale Seafood 26.99
Served with your choice of marinara or creamy garlic white sauce
Choose one or two of the following: lump crabmeat, shrimp, scallops

White Sauce Lighter Fare 15.99 • Regular 18.99
Creamy garlic white sauce

Red Sauce Lighter Fare 15.99 • Regular 18.99
Traditional marinara sauce

Sundried Tomato Pesto Lighter Fare 15.99 • Regular 18.99
Delicious sundried tomato pesto cream sauce

Primavera Lighter Fare 17.99 • Regular 19.99
Fresh vegetables in creamy garlic white sauce
Add Chicken to any of the above pastas for 5.00

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 Creamy Garlic White Sauce or Red Sauce 7.99
Add shrimp or chicken for 5.00
NY Strip* 15.99
8 oz. cut

Grilled Chicken Breast 7.99
Grilled Fish 10.99
Popcorn Shrimp 7.99
Fried Filet of Flounder 10.99
Small bones may be present
Broiled Filet of Flounder* 10.99
Small bones may be present

Sides
Baked Potato*, Seasoned Rice, Garlic Mashed Potatoes*, French Fries, Cole Slaw*, Applesauce*, Fresh Green Beans*
Substitute Asparagus* for 2.00 • Substitute Grit Cake or Creamy Grits* for 3.00
Extra Side Dish 2.95 • Extra Bread 2.00 • Grit Cake 5.00 • Creamy Grits* 5.00
Shared Plate comes with your choice of two regular sides 7.95

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.

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**White Wines**

*Wines available by the glass*

**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** Pacific Rim Gewurz *(Washington)* Bottle 35
  Slightly sweet, peach and nectarine with distinct notes of clove and cinnamon

- **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** Estancia Unoaked Chardonnay *(California)* Glass 9 • Bottle 33
  Fruity and medium-bodied

- **7** Pennywise Chardonnay *(California)* Glass 10 • Bottle 37
  Medium-bodied, aromas of caramel, pineapple and spiced apples with apricot and peach flavors

- **8** Ferrari Carano Reserve Chardonnay *(Carneros)* Bottle 69
  Citrus, apple, and pear; smoky cedary finish

- **9** Mezzacorona Moscato *(Italy)* Glass 7 • Bottle 26
  Floral nose with passion fruit and apricot on the palate

- **10** Grand Cru Sauvignon Blanc *(California)* Glass 6 • Bottle 21
  Grass and herb notes with hints of citrus

- **11** Ranga Ranga Sauvignon Blanc *(New Zealand)* Glass 9 • Bottle 34
  Crisp acidity and a solid core of lemongrass, lime zest and dried, green herbs

- **12** Perrin Reserve Blanc *(Rhone)* Glass 8.50 • Bottle 32
  Medium-bodied with ripe pear and melon

- **13** Zaca Mesa Viognier *(California)* Bottle 46
  Medium-bodied and floral fruit

- **14** Zonin Pinot Grigio *(Italy)* Glass 6 • Bottle 21
  Light-bodied and dry

- **15** Danzante Pinot Grigio *(Italy)* Glass 8.50 • Bottle 32
  Citrus and green apple with a crisp finish

- **16** Banfi San Angelo Pinot Grigio *(Italy)* Bottle 54
  Light-bodied and dry

**Sparkling**

- **17** J. Roget Spumante *(California)* Split 5 • Bottle 23
  Sweet and fruity

- **18** Riondo Prosecco *(Italy)* Split 8 • Bottle 30
  Slightly sweet, sparkling, crisp and refreshing

- **19** Korbel Brut *(California)* Bottle 42
  Dry and fruity

- **20** Mumm Cuvée Napa Brut Prestige *(Napa)* Bottle 57
  Medium fruit and dry

- **21** Moët & Chandon Imperial *(Champagne)* Bottle 99
  Aromas of fresh bread with honey and citrus flavors

- **22** Dom Perignon *(Champagne)* Bottle 275
  Elegant with flavors of peach and berry
<table>
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<tr>
<th>Bin #</th>
<th>Red Wines</th>
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<tbody>
<tr>
<td>23</td>
<td><strong>Harlow Ridge Pinot Noir</strong> <em>(California)</em> Glass 6 • Bottle 21&lt;br&gt;Light-bodied and dry</td>
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<tr>
<td>24</td>
<td><strong>Firesteed Pinot Noir</strong> <em>(Oregon)</em> Glass 10 • Bottle 38&lt;br&gt;Spicy, cherry aromas with ripe finish</td>
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<tr>
<td>25</td>
<td><strong>Meomi Pinot Noir</strong> <em>(California)</em> Bottle 47&lt;br&gt;Aromas of ripe berries, fresh cranberry, candied apple and malted vanilla</td>
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<tr>
<td>26</td>
<td><strong>Benton Lane Pinot Noir</strong> <em>(Willamette Valley)</em> Bottle 58&lt;br&gt;Light-bodied and dry</td>
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<td>27</td>
<td><strong>Belle Glos Dairyman Pinot Noir</strong> <em>(California)</em> Bottle 69&lt;br&gt;Deep ruby red in color with intriguing aromas of sun-warmed blackberries, ripe plums with hints of black licorice</td>
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<tr>
<td>28</td>
<td><strong>Hacienda Merlot</strong> <em>(California)</em> Glass 6 • Bottle 21&lt;br&gt;Light-bodied and dry</td>
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<tr>
<td>29</td>
<td><strong>Kenwood Yulupa Merlot</strong> <em>(California)</em> Glass 8 • Bottle 30&lt;br&gt;Spice and berry with cinnamon and cherry</td>
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<tr>
<td>30</td>
<td><strong>Dona Paula Los Cardos Malbec</strong> <em>(Mendoza)</em> Glass 7.50 • Bottle 29&lt;br&gt;Light-bodied and dry</td>
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<td>31</td>
<td><strong>Dreaming Tree Crush Blend</strong> <em>(California)</em> Glass 10 • Bottle 40&lt;br&gt;Raspberry and cedar nose with ripe, mixed berries and a soft finish</td>
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<td>32</td>
<td><strong>Paringa Shiraz</strong> <em>(South Australia)</em> Glass 8 • Bottle 30&lt;br&gt;Medium-bodied and dry</td>
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<tr>
<td>33</td>
<td><strong>J. Lohr South Ridge Syrah</strong> <em>(Paso Robles)</em> Glass 9 • Bottle 33&lt;br&gt;Full-bodied and dry</td>
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<td>34</td>
<td><strong>SAVED Blend</strong> <em>(California)</em> Bottle 59&lt;br&gt;Zinfandel based blend with ripe, dark fruit aromas and flavors of jam and spice with a nice, long finish</td>
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<td>35</td>
<td><strong>Predator Zinfandel</strong> <em>(Lodi)</em> Glass 10 • Bottle 40&lt;br&gt;Rich and jammy with ripe blackberry and spice</td>
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<tr>
<td>36</td>
<td><strong>Matchbook Tempranillo</strong> <em>(Dunnigan Hills)</em> Bottle 40&lt;br&gt;Medium bodied, hints of spice, ripe black and red fruit</td>
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<tr>
<td>37</td>
<td><strong>Cypress Cabernet Sauvignon</strong> <em>(California)</em> Glass 6 • Bottle 21&lt;br&gt;Medium-bodied and dry</td>
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<tr>
<td>38</td>
<td><strong>Kaiken Cabernet Sauvignon</strong> <em>(Argentina)</em> Glass 9 • Bottle 33&lt;br&gt;Cedar, plum, and spice with a hint of vanilla</td>
</tr>
<tr>
<td>39</td>
<td><strong>Oberon Cabernet Sauvignon</strong> <em>(Napa Valley)</em> Bottle 59&lt;br&gt;Full-bodied and dry</td>
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<tr>
<td>40</td>
<td><strong>Ruffino Chianti Riserva Ducale Tan</strong> <em>(Tuscany)</em> Bottle 59&lt;br&gt;Full bodied with berry, hints of mineral and oak</td>
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**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**

- Cocoa Peach
  - A light refreshing trip to the Tropics. Peach Schnapps, Light Rum, Coco Lopez and Orange Juice. **Frozen…9.50**

- Bushwacker
  - Irish Cream, Amaretto, Kahlua, Hazelnut, Dark Rum, Coco Lopez and a sprinkle of Nutmeg. **Frozen…9.50**

- Strawberry Lemonade
  - Fresh Lemonade, Fresh Strawberries, Cruzan Light Rum and Cruzan Strawberry Rum. **On The Rocks…9.50**

- Mango Hurricane
  - Cruzan Mango Rum, Cruzan Light Rum, Pineapple Juice, Orange Juice and Grenadine. **On The Rocks…9.50**

- Nor’ Easter
  - Local Kill Devil Pecan Honey Rum, Ginger Beer and Pomegranate Juice. **On The Rocks…9.50**

- Mai Tai
  - Local Kill Devil Silver Rum, Mount Gay, Orgeat Syrup, Pineapple Juice, Orange Juice and Grenadine. Topped with a local Kill Devil Pecan Honey Rum floater and Tiki Bitters. **On The Rocks…9.50**

- Blackberry Lemonade
  - Local Kill Devil Silver Rum, Fresh Blackberries, Fresh Lemonade and a splash of soda water. **On The Rocks…9.50**

- Peach Bum Manhattan
  - Local NC Mayberry Whiskey, Peach Schnapps, Cranberry and a Splash of Grenadine…**9.00**

**Beers**

- Domestic...3.75
  - Budweiser • Bud Light • Coors Light • Miller Lite
  - O’Doul’s (Non Alcoholic) • Yuengling • Ultra

- Domestic Microbrews...6.00
  - Ballast Point Sculpin IPA • Blue Moon
  - Lagunita’s Little Sumpin’ Sumpin’ Ale
  - Bell’s Two Hearted Ale • Sweet Water 420 Pale Ale
  - Terrapin Hi-5 Session IPA
  - Sam Adams Rebel Juiced IPA
  - O’Connor Dismal Black IPA

- North Carolina Brews...6.00
  - Aviator Mad Beach Wheat Ale
  - Bold Rock Hard Cider • Buckshot Amber Ale
  - Carolina Blonde • Duck Rabbit Milk Stout
  - New Belgium Fat Tire • Carolina Sky Blue (Kolsch)
  - Hi-Wire Lo-Pitch Juicy IPA (Session) • Sweet Josie Brown
  - Sierra Orange Pale Ale • Sierra Tropical Torpedo IPA
  - Shotgun Betty Hefeweizen • D9 Hakuna Matata IPA
  - Unknown Over the Edge IPA • Fullsteam Pale Ale
  - New Belgium Glutiny Pale Ale (GF)
  - Mother Earth Park Day Pilsner

- Imports
  - Heineken (Holland)…6.00 • Guinness (Ireland)…7.00
  - Corona Extra (Mexico)…5.50

**Ask your server about our specialty beer of the day**

**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) ....................... 2.00
- Fresh Brewed Iced Tea (sweet or unsweet), Hot Tea, Coffee (Regular or Decaf), Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Orange Sunkist, Mt. Dew, Pink Lemonade, Dr. Pepper (free refills)

**Imports**

- Stoli Vanil, Midori, Rose’s Lime Juice, Sour Mix, Cream and a Graham Cracker Crust Rim…9.00
- Stoli Vanil, Godiva Chocolate Liqueur and Baileys Irish Cream in a Chocolate Swirled Glass…9.00
- Absolut Citron, Triple Sec and Sour Mix in a Sugar Rimmed Glass…9.00
- Absolut, Triple Sec, Rose’s Lime Juice and Pomegranate Juice in a Sugar Rimmed Glass…9.00
- Stoli Vanil, Pineapple Juice and a Splash of Grenadine…9.00
- Local NC Mayberry Whiskey, Peach Schnapps, Cranberry and a Splash of Grenadine…9.00