

*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*\* 28.99

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

### *Cajun Special* 28.99

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

### *Whole Stuffed Lobster*\* 30.00

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

### *Surf and Turf*\* 47.99

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

### *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* 7.00

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

### *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*

*\* Denotes Gluten Free Options*

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## *House Specialties*

*All entrées served with garlic mashed potatoes and fresh green beans, unless otherwise specified*

### **Stuffed Flounder 28.99**

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 26.99**

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

### **Grilled Fish\* Regular 28.99 • Lighter Fare 21.99**

Select any one of our fresh fish and we will marinate and grill it, served with fresh pico de gallo  
(*Flounder and salmon are not marinated*)

### **Crab Imperial\* 26.99**

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

### **Shrimp & Grits 25.99**

Cheesy grit cakes and large, sautéed shrimp, topped with an andouille sausage cream sauce, served with fresh green beans

### **Fish Duo\* 28.99**

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\* 25.99**

Large shrimp sautéed with garlic, butter and special seasonings

### **Blackened Fish Salsa\* 28.99**

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

### **Coconut Shrimp 25.99**

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

### **Pasta Nova 27.99**

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

### **Blackened Fish & Grits 28.99**

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

### **Grilled Fish Trio 28.99**

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

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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,  
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



# Red Wines

Wines available by the glass

## Bin #

- 23 **Harlow Ridge Pinot Noir (California)** Glass 6 • Bottle 21  
Light-bodied and dry
- 24 **Firesteed Pinot Noir (Oregon)** Glass 10 • Bottle 38  
Spicy, cherry aromas with ripe finish
- 25 **Meomi Pinot Noir (California)** Bottle 47  
Aromas of ripe berries, fresh cranberry, candied apple and malted vanilla
- 26 **Benton Lane Pinot Noir (Willamette Valley)** Bottle 58  
Light-bodied and dry
- 27 **Belle Glos Dairyman Pinot Noir (California)** Bottle 69  
Deep ruby red in color with intriguing aromas of sun-warmed blackberries, ripe plums with hints of black licorice
- 28 **Hacienda Merlot (California)** Glass 6 • Bottle 21  
Light-bodied and dry
- 29 **Kenwood Yulupa Merlot (California)** Glass 8 • Bottle 30  
Spice and berry with cinnamon and cherry
- 30 **Dona Paula Los Cardos Malbec (Mendoza)** Glass 7.50 • Bottle 29  
Light-bodied and dry
- 31 **Dreaming Tree Crush Blend (California)** Glass 10 • Bottle 40  
Raspberry and cedar nose with ripe, mixed berries and a soft finish
- 32 **Paringa Shiraz (South Australia)** Glass 8 • Bottle 30  
Medium-bodied and dry
- 33 **J. Lohr South Ridge Syrah (Paso Robles)** Glass 9 • Bottle 33  
Full-bodied and dry
- 34 **SAVED Blend (California)** Bottle 59  
Zinfandel based blend with ripe, dark fruit aromas and flavors of jam and spice with a nice, long 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

To bring in your own bottle of wine, we offer a corkage fee of \$15 per bottle

~ All Vintages Subject to Availability ~

# Beers

## Domestic...3.75

Budweiser • Bud Light • Coors Light • Miller Lite  
O'Douls (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 (Kolsb)  
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)..... 2.50  
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)

*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**

## 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**

# 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...**9.00**

## Death By Chocolate Martini

Stoli Vanil, Godiva Chocolate Liqueur and Baileys Irish Cream in a Chocolate Swirled Glass...**9.00**

## Lemon Drop Martini

Absolut Citron, Triple Sec and Sour Mix in a Sugar Rimmed Glass...**9.00**

## Pomegranate Martini

Absolut, Triple Sec, Rose's Lime Juice and Pomegranate Juice in a Sugar Rimmed Glass...**9.00**

## Pineapple Upside-Down Martini

Stoli Vanil, Pineapple Juice and a Splash of Grenadine...**9.00**

## Peach Bum Manhattan

Local NC Mayberry Whiskey, Peach Schnapps, Cranberry and a Splash of Grenadine...**9.00**