

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

White Wines

<i>Bin #</i>		<i>Glass/Bottle</i>
1	Sutter Home White Zinfandel (California) Light and sweet	5 / 16
2	Schmitt Söhne Funf Riesling (Germany) Sweet and fruity	6 / 21
3	Loimer Riesling (Austria) Semi-sweet and fruity	• / 42
4	Estrella Chardonnay (California) Light fruit, dry, with hint of oak	6 / 20
5	Liberty School Chardonnay (Central Coast) Medium-bodied and dry, with light oak	8 / 30
6	Sebastiani Unoaked Chardonnay (Russian River) Fruity and medium-bodied.....	• / 40
7	Ferrari Carano Reserve Chardonnay (Carneros) Citrus, apple, and pear; smoky cedary finish.....	• / 65
8	Folonari Moscato (Italy) Spice and florals with sweet ripe fruit	6 / 21
9	Grand Cru Sauvignon Blanc (California) Grass and herb notes with hints of citrus.....	6 / 21
10	Green Truck Organic Sauvignon Blanc (Sonoma) Light fruit and body	8 / 30
11	Perrin Reserve Blanc (Rhône) Medium-bodied with ripe pear and melon	8 / 29
12	Zaca Mesa Viognier (California) Medium-bodied and floral fruit	• / 46
13	Zonin Pinot Grigio (Italy) Light-bodied and dry	6 / 21
14	Danzante Pinot Grigio (Italy) Citrus and green apple with a crisp finish	8 / 29
15	Banfi San Angelo Pinot Grigio (Italy) Light-bodied and dry	• / 40

Sparkling

16	J. Roget Spumante Split (California) Sweet and fruity	5
17	J. Roget Spumante (California) Sweet and fruity	23
18	Korbel Brut (California) Dry and fruity.....	52
19	Mumm Cuvée Napa Brut Prestige (Napa) Medium fruit and dry.....	52
20	Moët & Chandon Imperial (Champagne) Aromas of fresh bread with honey and citrus flavors	89
21	Dom Perignon (Champagne) Elegant with flavors of peach and berry	235

All Vintages Subject to Availability.

Red Wines

<i>Bin #</i>		<i>Glass/Bottle</i>
22	Harlow Ridge Pinot Noir (<i>California</i>) Light-bodied and dry	6 / 21
23	Firesteed Pinot Noir (<i>Oregon</i>) Spicy, cherry aromas with ripe finish	9 / 32
24	Wild Horse Pinot Noir (<i>Central Coast</i>) Complex with ripe cherry and Asian spices.....	• / 47
25	Benton Lane Pinot Noir (<i>Willamette Valley</i>) Light-bodied and dry	• / 52
26	Santa Rita Merlot 120 (<i>Maipo</i>) Light-bodied and dry	6 / 21
27	Kenwood Yulupa Merlot (<i>California</i>) Spice and berry with cinnamon and cherry	8 / 29
28	Burgess Merlot (<i>Napa Valley</i>) Scents of black cherry and cocoa with hints of cedar	• / 54
29	Schmitt Söhne Funf Sweet Red (<i>Germany</i>) Rich, ripe flavors of plum and candied cherry.....	6 / 21
30	Los Cardos Malbec (<i>Mendoza</i>) Light-bodied and dry	7 / 26
31	Promisqous Red Blend (<i>California</i>) Blend of Syrah and Zinfandel; berry and spice	7 / 24
32	Paringa Shiraz (<i>South Australia</i>) Medium-bodied and dry	7 / 25
33	J. Lohr South Ridge Syrah (<i>Paso Robles</i>) Full-bodied and dry.....	9 / 33
34	Penfolds Bin 28 Shiraz (<i>South Australia</i>) Ripe berries on palate and nose with spicy finish.....	• / 59
35	Predator Zinfandel (<i>Lodi</i>) Rich and jammy with ripe blackberry and spice	• / 40
36	Chateau de la Chaize Beaujolais (<i>France</i>)Light and fruity	• / 40
37	Cypress Cabernet Sauvignon (<i>California</i>) Medium-bodied and dry	6 / 21
38	Kaiken Cabernet Sauvignon (<i>Argentina</i>) Cedar, plum, and spice with a hint of vanilla	9 / 32
39	Oberon Cabernet Sauvignon (<i>Napa Valley</i>) Full-bodied and dry	• / 47
40	Ruffino Chianti Riserva Ducale Tan (<i>Tuscany</i>) Full bodied with berry, hints of mineral and oak.....	• / 55
41	Childress Vineyards Cabernet Franc (<i>North Carolina</i>) Ripe blueberries, dry and full.....	• / 40

All Vintages Subject to Availability.

Beers

Domestic

Miller Lite.....	3.50
Coors Light.....	3.50
Yuengling.....	3.50
Budweiser.....	3.50
Bud Light.....	3.50
Ultra.....	3.50
Blue Moon (Belgian Wheat Ale).....	4.25
Carolina Blonde.....	4.25
Cottonwood IPA.....	4.25
O'Douls (Non Alcoholic).....	3.50
Brooklyn Seasonal.....	4.25
Buckshot Amber Ale (North Carolina).....	4.25

Imports

New Castle (England).....	4.25
Bass (England).....	4.25
Heineken (Holland).....	4.25
Amstel Light (Holland).....	4.25
Red Stripe (Jamaica).....	4.25
Guinness (Ireland).....	5.00
Corona (Mexico).....	4.25
Corona Light (Mexico).....	4.25
Hefeweizen (Germany).....	4.25

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, Tequila, 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

*All Of Our Dinners Are Prepared To Order. Your Patience Is Greatly Appreciated.
For parties of 8 or more, an 18% gratuity will be added.*

Appetizers

Blackened Chicken or Fish Bites served with ranch dressing.....	6.95
Shrimp Cocktail served with cocktail sauce.....	7.95
Stuffed Mushrooms fresh mushrooms stuffed with jumbo lump crabmeat, seasoned & broiled.....	8.95
Hot Crab Dip made with lump crabmeat and served with toasted pita points.....	11.95
Pan Sauteed Crab Cake mildly seasoned, we only use lump crabmeat, no added filler.....	10.95
Coconut Shrimp coconut encrusted large shrimp, served with orange dipping sauce.....	8.95
Steamed Shrimp 1/2 lb. of large shrimp, ready to peel.....	8.95
Snow Crab Legs 1 lb. of steamed snow crab legs.....	16.95
Snow Crab Leg & Steamed Shrimp Combination 1 lb. of snow crab legs & ½ lb. of shrimp.....	24.95
Fried Oysters	8.95
Shrimp and Grits cheesy grit cake with a generous portion of large, sautéed shrimp, topped with an andouille sausage cream sauce.....	8.95
Pork Ribs St. Louis ribs dry rubbed and glazed with a chipotle BBQ sauce.....	8.95
Calamari served with our spicy sauce.....	8.95
Fresh Basil Bruschetta served with goat cheese and toasted pita points.....	8.95

Soups

Homemade She-Crab Soup made with fresh jumbo lump crabmeat – a local favorite.	Cup..... 8.95	Bowl..... 10.95
Homemade Clam Chowder traditional clear broth style chowder with tomatoes and spices to give it our special touch.	Cup..... 4.95	Bowl.....6.95
Homemade Shrimp & Lobster Bisque creamy flavorful bisque with pieces of shrimp.	Cup..... 6.95	Bowl.....8.95

Salads

Side Salad a medley of fresh greens and fresh vegetables.....	4.95
Sub Caesar caesar salad instead of a side salad with your meal.....	4.00
Caesar Salad crisp romaine lettuce, toasted croutons, parmesan cheese.....	8.95
Add Your Choice of Grilled Chicken, Fish, Fried Shrimp or Fried Oysters	13.95
Add Crab Cake	17.95
House Salad candied pecans, raisins, goat cheese, mixed greens, romaine and fresh vegetables.....	10.95
Add Your Choice of Grilled Chicken, Fish, Fried Shrimp or Fried Oysters	15.95
Add Crab Cake	19.95
Wedge Salad quartered iceberg lettuce, fresh vegetables, bleu cheese dressing and bleu cheese crumbles.....	8.95

*We proudly offer your choice of our very own homemade salad dressings:
Bleu Cheese, Creamy Balsamic Vinaigrette, Thousand Island, Ranch, Creamy Raspberry Vinaigrette & Caesar
Also Available: French, Golden Italian or Honey Mustard*

We are proud to serve fresh, local seafood when available.

Lighter Fare

Smaller portions for smaller appetites

Soup & Salad

A Meal in Itself A house salad with a bowl of your choice of soup 18.95

Fried Seafood

Served with side and side salad

Fried Shrimp 15.95
Fried Scallops 19.95
Fried Filet of Flounder 15.95
Fried Clam Strips 14.95
Fried Oysters 16.95
Fried Popcorn Shrimp 14.95

Broiled & Grilled Seafood

Served with side and side salad

Broiled Shrimp 15.95
Broiled Scallops 19.95
Broiled Filet of Flounder 15.95
Grilled Fish 16.95

Pastas

Served with side salad

Pasta with White Sauce 15.95
Pasta with Red Sauce 15.95
Pasta with Sundried Tomato Pesto 15.95
Pasta Primavera 17.95
Add Chicken To any of the above pastas 22.95

Chicken & Steak

Served with side and side salad

Grilled Chicken Breasts 15.95
Fried Chicken Tenders 13.95
Steak an 8oz. cut grilled to your specifications 17.95

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Side Items

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

Extra Side Dish	2.95
Extra Bread	2.00
Extra Plate (Includes Side Dish & Side salad).....	7.95
Hushpuppies	
Basket of 6.....	2.00
Basket of 12.....	4.00

Little Whalers

CHILDREN UNDER 12

Served with side or side salad.

Fried Chicken Breast Pieces.....	7.95
Cheese Pizza.....	7.95
Popcorn Shrimp.....	7.95
Clam Strips.....	7.95
Filet of Flounder <i>broiled or fried (small bones may be present)</i>	8.95
Pasta with Red Sauce	7.95
Pasta with White Sauce	7.95
Pasta with Seafood or Chicken	12.95
Steak 8 oz. cut	13.95

Vegetarian Offerings

Served with side salad

Pasta with White Sauce creamy white sauce over pasta	15.95
Pasta with Red Sauce traditional marinara sauce over pasta.....	15.95
Pasta with Sundried Tomato Pesto delicious sundried tomato pesto cream sauce over pasta	15.95
Pasta Primavera fresh vegetables in a creamy white sauce over pasta	17.95
Add Chicken to any of the above pastas	22.95

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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Fried Seafood

Served with side and side salad.

Oysters	20.95
Shrimp	20.95
Scallops	26.95
Filet of Flounder	20.95
Combination Platter Shrimp, scallops, oysters, crab cake and flounder (<i>No substitutions please</i>)	24.95
Create Your Own Combination Shrimp, scallops, oysters, crab cake, flounder, popcorn shrimp or clam strips	
Your Choice of Two	23.95
Your Choice of Three	25.95
Popcorn Shrimp.....	19.95

Broiled Seafood

Served with side and side salad.

Sea Scallops	26.95
Sautéed Jumbo Lump Crab Meat	26.95
Shrimp.....	20.95
Filet of Flounder	20.95
Combination Platter Shrimp, scallops, crab cake and flounder. (<i>No substitutions please</i>)	24.95
Create Your Own Combination Jumbo lump crab meat, shrimp, scallops, crab cake or flounder.	
Your Choice of Two	23.95
Your Choice of Three.....	25.95

Steamed Seafood

Served with side and side salad

Snow Crab Legs Two pounds of snow crab legs served with drawn butter and lemon	31.95
Spiced Steamed Shrimp One pound of large shrimp steamed to perfection	19.95
Whole Stuffed Lobster Fresh whole lobster stuffed with lump crab meat.....	Market Price

We are proud to serve fresh, local seafood when available.

House Specialties

Pasta dishes served with a side salad.

All others served with side and side salad

- Stuffed Flounder** Jumbo lump crab meat surrounded by fresh filet of flounder en casserole, broiled and topped with a lobster cream sherry sauce..... **25.95**
- Crab Meat and Shrimp Au Gratin** 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 **25.95**
- Crab Imperial** Jumbo lump crab meat seasoned with onion and a special blend of herbs and spices, topped with lemon sauce..... **25.95**
- Shrimp and Grits** Three cheesy grit cakes and a generous portion of large, sautéed shrimp, topped with an andouille sausage cream sauce..... **24.95**
- Pasta Nova** A wonderful combination of fresh Salmon and lump crab meat, sautéed in a sundried tomato cream sauce. Served over pasta **25.95**
- Fish Duo** A special combination of two broiled fish topped with jumbo lump crabmeat and lightly covered with a lobster cream sherry sauce **25.95**
- Tale of the Whale Pasta**
With Seafood—Take a generous portion of pasta, add marinara or creamy white sauce and add your choice of one (1) or two (2) (lump crabmeat, shrimp, scallops).
Top with Parmesan cheese if you wish and you have a delightful treat **25.95**
With Chicken—Served with red or white sauce..... **22.95**
- Garlic Shrimp** A generous portion of large shrimp, sautéed with garlic, butter, lemon juice and special seasonings..... **23.95**
- Coconut Shrimp** Coconut encrusted large shrimp served with our orange sauce for dipping **24.95**
- Pan Sautéed Crabcakes** Two delicious crab cakes, mildly seasoned.
We only use lump crab meat, no added filler **26.95**
- Blackened Fish & Grits** Blackened and grilled fish served over creamy, cheese grits and topped with fresh basil bruschetta **24.95**

*All of our steaks are USDA choice or higher. All Beef & Grill Entrees served with side and side salad.
We are proud to serve fresh, local seafood when available.*

Prime Rib, Steak and Ribs

Prime Rib Beef served with au jus or horseradish. Limited availability

12 oz. cut..... 21.95

16 oz. cut..... 26.95

Filet Mignon

6 oz..... 22.95

8 oz..... 26.95

Steak of the Day changes daily, ask your server **Market Price**

Snow Crab Legs & Steak one pound of snow crab legs and an 8 oz. steak..... 32.95

Pork Ribs dry rubbed and glazed with a chipotle BBQ sauce 23.95

Steak & Ribs 8 oz. steak and a half rack of ribs 25.95

Steak, Chicken & Ribs the ultimate meat lover's choice 27.95

Mixed Grille

A great combination of marinated boneless and skinless chicken breast,
marinated fresh fish and 8 oz. steak all charbroiled – You'll love this dish.

28.95

Steak and Fish

Grilled and marinated fish with a charbroiled 8 oz. steak.

27.95

Grilled Fish

A large portion of grilled, marinated fish.

26.95

Make Your Own Surf and Turf

Take our popular charbroiled 8 oz. steak combined with your choice of fried or broiled seafood
(Example: steak and broiled or fried shrimp)

26.95

NOTE: Excludes lobster or house specialties.