

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

Hushpuppies

(6) 5.00 | (12) 9.00

Blackened Chicken*

Bite sized chicken served with ranch dressing 6.99

Stuffed Mushrooms*

Fresh mushrooms stuffed with jumbo lump crabmeat, seasoned and broiled 9.99

Hot Crab Dip

Made with lump crabmeat and served with toasted pita points 11.99

Broiled or Fried Crab Cake*

Mildly seasoned, we only use lump crabmeat, no added filler 12.99

Coconut Shrimp

Coconut encrusted large shrimp, served with creamy spiced marmalade sauce 8.99

Blackened Fish*

Bite size fish served with ranch dressing 8.99

Snow Crab Legs*

1 lb. of steamed snow crab legs
23.99

Snow Crab Leg & Steamed Shrimp*

One lb. of snow crab legs and a ½ lb. of shrimp 31.99

Steamed Shrimp*

½ lb. of large shrimp, ready to peel seasoned with Old Bay 9.99

Fried Chicken Bites

Deep fried and served with ranch dressing 6.99

Fried Shrimp

7.99

Shrimp Cocktail*

Served with cocktail sauce 7.99

Fried Oysters

Subject to availability 9.99

Pork Ribs

St. Louis ribs dry rubbed and glazed with a chipotle BBQ sauce 9.99

Shrimp and Grits

Cheesy grit cake and sautéed shrimp, topped with an andouille sausage cream sauce 8.99

Calamari

Served with our spicy aioli sauce 11.99

Fresh Tomato

Basil Bruschetta

Served with toasted pita points, topped with goat cheese and drizzled with a balsamic reduction 8.99

Sesame Encrusted

Seared Tuna*†

Only fresh, rare tuna served with ginger, seaweed, wasabi, and soy sauce – *subject to availability* 10.99

Fried Fish Bites

Seasoned and fried, served with a creamy cilantro lime sauce and a side of fresh pineapple salsa 8.99

Soup & Salad

Housemade Soups

She-Crab Soup

Made with fresh jumbo lump crabmeat – a local favorite
Cup 8.99 • Bowl 10.99

Clam Chowder*

Traditional clear broth style chowder with tomatoes and spices to give it our special touch Cup 5.99 • Bowl 7.99

Shrimp & Lobster Bisque

Creamy flavorful bisque with pieces of shrimp
Cup 7.99 • Bowl 9.99

Soup & Salad

A Meal in itself – a House Salad served with one of our housemade soups 20.99

Side Salad*

Crisp romaine lettuce and fresh vegetables
With Meal 2.99 • Regular 4.99

Caesar Salad

Crisp romaine lettuce, toasted croutons, and Parmesan cheese With Meal 7.00 • Regular 9.99

House Salad*

Candied pecans, raisins, goat cheese, tender mixed greens and fresh vegetables With Meal 9.00 • Regular 11.99

Wedge Salad*

Quartered iceberg lettuce, fresh vegetables, bacon, bleu cheese crumbles topped with bleu cheese dressing
With Meal 7.00 • Regular 9.99

Add Your Choice of Grilled Chicken, Grilled Fish, Grilled Shrimp, 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 housemade 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 foodborne 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

Crab Cakes*

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

Shrimp Regular 21.99 • Lighter Fare 17.99

Scallops Regular 29.99 • Lighter Fare 23.99

Oysters Regular 23.99 • Lighter Fare 19.99

Subject to availability

Filet of Flounder Regular 27.99 • Lighter Fare 22.99

Subject to availability

Clam Strips Regular 17.99 • Lighter Fare 13.99

Popcorn Shrimp Regular 19.99 • Lighter Fare 14.99

Combination Platter

shrimp, scallops, crab cake and mahi – no substitutions please 27.99

Upgrade to flounder in place of mahi add 5.00

Create Your Own Combination

*Choice of two or choice of three – shrimp, scallops, oysters, crab cake, mahi,
popcorn shrimp or clam strips (2) 24.99 • (3) 26.99*

Upgrade to flounder in place of mahi add 5.00

Broiled Seafood

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

Crab Cakes*

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

Shrimp* Regular 21.99 • Lighter Fare 17.99

Scallops* Regular 29.99 • Lighter Fare 23.99

Filet of Flounder* Regular 27.99 • Lighter Fare 22.99

Subject to availability

Jumbo Lump Crab Meat* 27.99

Combination Platter*

shrimp, scallops, crab cake and grilled mahi served with pico de gallo – no substitutions please 27.99

Upgrade to flounder in place of mahi add 5.00

Create Your Own Broiled Combination*

*Choice of two or choice of three – jumbo lump crab meat, shrimp, scallops, crab cake or grilled mahi
served with pico de gallo (2) 24.99 • (3) 26.99*

Upgrade to flounder in place of mahi add 5.00

Steamed Seafood

Served with mashed potatoes and fresh green beans

Snow Crab Legs*

Two pounds of snow crab legs served with drawn butter and lemon 48.99

Spiced Shrimp*

One pound of large shrimp, seasoned with Old Bay and steamed to perfection 21.99

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Local Favorites

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

Fish Selections

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

Crab Imperial*

Jumbo lump crab meat seasoned with green pepper and onion
and a special blend of herbs and spices, topped with lemon sauce 26.99

Pasta Nova

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 27.99

Most Popular

Seafood Kebobs*

Three skewers – shrimp, scallops, and mahi with vegetables – glazed with teriyaki and grilled
Served over jasmine rice, topped with scallions and peanuts, and served with
a side of fresh green beans 28.99

Crab Meat & 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 26.99

Mahi Oscar*

Grilled Mahi topped with fresh asparagus, jumbo lump crabmeat
and covered with hollandaise sauce 28.99

Ribeye Special*

10 oz. Ribeye with a skewer of grilled shrimp and served with pico de gallo 28.99

Shrimp & Grits

Cheesy grit cakes and large, sautéed shrimp, topped with an andouille sausage
cream sauce, served with fresh green beans 25.99

Cajun Special

Your choice of fish and an 8 oz. Ribeye blackened and grilled, over cheesy grit cakes and 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 a side of drawn butter ~ Market Price

Surf and Turf*

Our Whole Stuffed Lobster with an 8 oz. Ribeye, served with a side of drawn butter ~ Market Price

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Fish Selections

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Grilled Fish*

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) Regular 28.99 • Lighter Fare 21.99

Fish Duo*

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 28.99

Grilled Fish Trio

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 28.99

Blackened Fish Salsa*

Select any one of our fresh fish and we will blacken and grill it
Served with fresh pineapple salsa 28.99

Blackened Fish & Grits

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 28.99

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 mashed potatoes with a side of fresh green beans 28.99

Stuffed Flounder*

Jumbo lump crab meat surrounded by fresh filet of flounder en casserole, broiled and topped with a lobster cream sherry sauce *Subject to availability* 28.99

Garlic Shrimp*

Large shrimp sautéed with garlic, butter and special seasonings 25.99

Coconut Shrimp

Coconut encrusted large shrimp served with our creamy spiced marmalade sauce for dipping 25.99

Grilled Shrimp*

Shrimp topped with a cilantro lime cream sauce and a side of pico de gallo 26.99

Steak & Coconut Shrimp

8 oz. Ribeye served with coconut shrimp and a side of creamy marmalade sauce 29.99

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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*

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

Filet Mignon*

5 oz. 22.99 • 8 oz. 27.99

NY Strip*

12 oz. 25.99

Ribeye*

14 oz. 28.99

Snow Crab Legs & Steak*

One pound of snow crab legs and 8 oz. Ribeye 45.99

Pork Ribs

Dry rubbed and glazed with
chipotle BBQ sauce 26.99

Steak & Ribs

8 oz. Ribeye and half rack of ribs 27.99

Chicken Breasts*

Marinated and grilled, topped with pico de gallo,
served with mashed potatoes and fresh green beans 18.99

Steak, Chicken & Ribs

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

Steak & Chicken*

8 oz. Ribeye and marinated grilled chicken,
topped with pico de gallo 24.99

Chicken & Ribs

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

Fried Chicken Tenders

Served with french fries and fresh green beans 16.99

Upgrade Your 8 oz. Ribeye 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

Make Any Steak or Entrée an Oscar

Hollandaise sauce, fresh asparagus and jumbo lump crabmeat 7.00

Fish Selections

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

*Mixed Grille**

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 30.99

*Steak & Fish**

Marinated and grilled fresh fish, topped with pico de gallo, and a chargrilled 8 oz. Ribeye 28.99

Make Your Own Surf & Turf

Take our popular chargrilled 8 oz. Ribeye combined with your choice of any fried or broiled seafood*
Example: 8 oz. Ribeye and broiled or fried shrimp – NOTE: Excludes lobster or house specialties 27.99

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Pastas

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

Tale of the Whale Seafood

Served with your choice of marinara, creamy garlic white sauce, or sundried tomato pesto

Choose one or two of the following: lump crabmeat, shrimp, scallops 26.99

Make it a primavera add 3.00

White Sauce

Creamy garlic white sauce Regular 18.99 • Lighter Fare 15.99

Red Sauce

Traditional marinara sauce Regular 18.99 • Lighter Fare 15.99

Sundried Tomato Pesto

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

Primavera

Fresh vegetables in creamy garlic white sauce Regular 19.99 • Lighter Fare 17.99

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

Ribeye* 16.99

8 oz. cut

Grilled Chicken Breast 7.99

Grilled Fish 10.99

Popcorn Shrimp 7.99

Fried Filet of Flounder 12.99

Small bones may be present

Broiled Filet of Flounder* 12.99

Small bones may be present

Sides

Baked Potato, Jasmine Rice, French Fries, Cole Slaw*, Applesauce*, Fresh Green Beans*,
Mashed Potatoes* (our house recipe with ranch dressing, blend of cheeses, fresh green onions, and spices)*

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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Wine Specials

- Select bottle wines available for \$27*
- Bin #**
- 1 Meomi Pinot Noir (California)** Bottle 49
Aromas of ripe berries, fresh cranberry, candied apple and malted vanilla
 - 2 Oyster Bay Sauvignon Blanc (New Zealand)** Bottle 36
Flavors of passion fruit, bright citrus and gooseberry, with a zesty finish
 - 3 J. Lohr Chardonnay (California)** Bottle 39
Flavors of peach and citrus on the palate with subtle butter and vanilla toastiness
 - 4 B & G Rosé (France)** Bottle 39
Lively on the palate with a jam-like fruit finish
 - 5 Marquis de la Tour Sparkling Rosé (France)** Bottle 39
Round and fresh with sweet berry notes, red currant and a long, fresh finish

Red Wines

 Wines available by the glass

- Bin #**
- 6 Harlow Ridge Pinot Noir (California)** Glass 6.50 • Bottle 23
Light-bodied and dry
 - 7 Firesteed Pinot Noir (Oregon)** Glass 10 • Bottle 39
Spicy, cherry aromas with ripe finish
 - 8 Belle Glos Dairyman Pinot Noir (California)** Bottle 74
Intriguing aromas of blackberries, ripe plums with hints of black licorice
 - 9 Hacienda Merlot (California)** Glass 6.50 • Bottle 23
Light-bodied and dry
 - 10 Kenwood Yulupa Merlot (California)** Glass 8.50 • Bottle 32
Spice and berry with cinnamon and cherry
 - 11 Dona Paula Los Cardos Malbec (Mendoza)** Glass 8 • Bottle 31
Light-bodied and dry
 - 12 Dreaming Tree Crush Blend (California)** Glass 10 • Bottle 44
Raspberry and cedar nose with ripe, mixed berries and a soft finish
 - 13 Paringa Shiraz (South Australia)** Glass 8.50 • Bottle 32
Medium-bodied and dry
 - 14 J. Lohr South Ridge Syrah (Paso Robles)** Glass 9.50 • Bottle 35
Full-bodied and dry
 - 15 Predator Zinfandel (Lodi)** Glass 10 • Bottle 40
Rich and jammy with ripe blackberry and spice
 - 16 Matchbook Tempranillo (Dunnigan Hills)** Bottle 44
Medium bodied, hints of spice, ripe black and red fruit
 - 17 Cypress Cabernet Sauvignon (California)** Glass 6.50 • Bottle 23
Medium-bodied and dry
 - 18 Kaiken Cabernet Sauvignon (Argentina)** Glass 9.50 • Bottle 38
Cedar, plum, and spice with a hint of vanilla
 - 19 Oberon Cabernet Sauvignon (Napa Valley)** Bottle 65
Full-bodied and dry
 - 20 Ruffino Chianti Riserva Ducale Tan (Tuscany)** Bottle 65
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
Sales tax included in price of all alcoholic beverages*

White Wines

Wines available by the glass

Bin

- 21 **Sutter Home White Zinfandel (California)** Glass 6 • Bottle 19
Light and sweet
- 22 **Schmitt Söhne Funf Riesling (Germany)** Glass 6.50 • Bottle 23
Sweet and fruity
- 23 **Pacific Rim Gewurz (Washington)** Bottle 38
Slightly sweet, peach and nectarine with distinct notes of clove and cinnamon
- 24 **Estrella Chardonnay (California)** Glass 6.50 • Bottle 22
Light fruit, dry, with hint of oak
- 25 **Estancia Unoaked Chardonnay (California)** Glass 9.50 • Bottle 36
Fruity and medium-bodied
- 26 **Ferrari Carano Reserve Chardonnay (Carneros)** Bottle 74
Citrus, apple, and pear; smoky cedary finish
- 27 **Concha y Toro Chardonnay (Chile)** Bottle 60
Flavorful aromas of white pear, toasted hazelnut, and mineral notes with long, vibrant finish
- 28 **Mezzacorona Moscato (Italy)** Glass 7.50 • Bottle 28
Floral nose with passion fruit and apricot on the palate
- 29 **Grand Cru Sauvignon Blanc (California)** Glass 6.50 • Bottle 23
Grass and herb notes with hints of citrus
- 30 **Perrin Reserve Blanc (Rhône)** Glass 9 • Bottle 34
Medium-bodied with ripe pear and melon
- 31 **Zaca Mesa Viognier (California)** Bottle 50
Medium-bodied and floral fruit
- 32 **Zonin Pinot Grigio (Italy)** Glass 6.50 • Bottle 23
Light-bodied and dry
- 33 **Parducci Pinot Gris (California)** Glass 10 • Bottle 39
Delightful, bright character, pear and floral aromas with peach and tropical fruit flavors

Sparkling Wines

- 34 **J. Roget Spumante (California)** Split 5.50 • Bottle 25
Sweet and fruity
- 35 **Riondo Prosecco (Italy)** Split 8.50 • Bottle 33
Slightly sweet, sparkling, crisp and refreshing
- 36 **Korbel Brut (California)** Bottle 47
Dry and fruity
- 37 **Mumm Cuvée Napa Brut Prestige (Napa)** Bottle 61
Medium fruit and dry
- 38 **Moët & Chandon Imperial (Champagne)** Bottle 99
Aromas of fresh bread with honey and citrus flavors
- 39 **Dom Perignon (Champagne)** Bottle 275
Elegant with flavors of peach and berry

All bottles of wine priced \$40 and above, receive 25% off

~ All Vintages Subject to Availability ~

Sales tax included in price of all alcoholic beverages

Beers

Domestic

4.00

Budweiser

Bud Light

Coors Light

Miller Lite

O'Douls *(Non Alcoholic)*

Ultra

Yuengling

Domestic Microbrews

6.00

Blue Moon

Angry Orchard Rose Cider

Kona Big Wave

Sam '76

Ballast Point Mango
Session IPA

Lagunita's Little Sumpin'
Easy Session IPA

Kona Hanalei IPA

Dogfish Flesh
and Blood IPA

Dogfish 60 Minute IPA

Wynridge Imperial Porter

North Carolina Brews

6.00

Bold Rock Hard Cider

Hi-Wire Gose

Aviator Mad Beach
Wheat Ale

Shotgun Betty Hefeweizen

Highland Pilsner

Buckshot Amber Ale

New Belgium Fat Tire

Hi-Wire Bed of Nails
Brown Ale

AMB Spooty-Oaty Pale Ale

Highland Daycation
Session IPA

Sierra Nevada
Hazy Little Thing IPA

Gibb's Hundred
Monkeysphere IPA

Imports

Corona Extra

(Mexico)...5.50

Guinness *(Ireland)*...7.00

Heineken *(Holland)*...6.00

Specialty Drinks

Flamingo Road

Our House Special! A creamy mixture of Amaretto, Vodka, Coco Lopez and Grenadine. Blended with Strawberries and Cream. **Frozen...10.00**

Cocoa Peach

A light refreshing trip to the Tropics. Peach Schnapps, Light Rum, Coco Lopez and Orange Juice. **Frozen...10.00**

Bushwacker

Irish Cream, Amaretto, Kahlua, Hazelnut, Dark Rum, Coco Lopez and a Sprinkle of Nutmeg. **Frozen...10.00**

Strawberry Lemonade

Fresh Lemonade, Fresh Strawberries, Cruzan Light Rum and Cruzan Strawberry Rum. **On The Rocks...10.00**

Mango Hurricane

Cruzan Mango Rum, Cruzan Light Rum, Pineapple Juice, Orange Juice and Grenadine. **On The Rocks...10.00**

Nor' Easter

Local Kill Devil Pecan Honey Rum, Ginger Beer and Pomegranate Juice. **On The Rocks...10.00**

Blackberry Lemonade

Local Kill Devil Silver Rum, Fresh Blackberries, Fresh Lemonade and a splash of soda water
On The Rocks...10.00

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...**9.50**

Death By Chocolate Martini

Stoli Vanil, Godiva Chocolate Liqueur and Baileys Irish Cream in a Chocolate Swirled Glass...**9.50**

Lemon Drop Martini

Absolut Citron, Triple Sec and Sour Mix in a Sugar Rimmed Glass...**9.50**

Pomegranate Martini

Absolut, Triple Sec, Rose's Lime Juice and Pomegranate Juice in a Sugar Rimmed Glass...**9.50**

Pineapple Upside-Down Martini

Stoli Vanil, Pineapple Juice and a Splash of Grenadine...**9.50**

Peach Bum Manhattan

Local NC Mayberry Whiskey, Peach Schnapps, Cranberry and a Splash of Grenadine...**9.50**

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 Pint Glass \$8

Tale of the Whale Wine Glass \$10

Sales tax included in price of all alcoholic beverages