

GREAT BEGINNINGS

Hot Crab Dip

A wonderful blend of lump crab meat and cheeses; served hot with specialty bread. 9.99

Drunken Shrimp

Jumbo shrimp wrapped in applewood smoked bacon and smothered in our secret bourbon BBQ sauce. 7.99

Hot Wings

Choose from hot, original, or our special recipe. 8 wings - 6.99 / 16 wings - 12.99

Calamari

Lightly breaded, deep fried to perfection served with our fabulous dipping sauce. 7.99

Crab Cake

Homemade with jumbo lump crab, served with Wasabi aioli and grilled pineapple relish. 7.99

Shrimp Cocktail

Jumbo shrimp, served chilled. 7.99

Oysters Rockefeller

Pan fried oysters topped with crispy bacon, parmesan cheese, sautéed spinach and cajun hollandaise sauce. 9.99

Newfoundland Blue Mussels

A generous portion of our little saltwater jewels, served with drawn butter.

½ pound - 10.99 ~ 1 pound - 15.99

Jumbo Peel & Eat Shrimp

½ lb. - 12.99 ~ 1 lb. - 16.99

Salads & Soups

Ask your server about our homemade dressings. Add grilled chicken for 3.99 or jumbo shrimp for 6.99.

Shooters House Salad

Mixed greens topped with chopped tomatoes, egg, applewood bacon, and croutons. 6.99

Caesar Salad

Romaine lettuce tossed with fresh parmesan cheese, topped with seasoned croutons and Caesar dressing. 6.99

Spinach Salad

Baby spinach topped with lightly fried oysters and tossed with chopped tomato, egg, and applewood smoked bacon. 9.99

Jamaican Salad

Fresh baby greens, mixed with veggies and topped with Jamaican jerk chicken, served with the dressing of your choice. 9.99

Seared Ahi Tuna Salad

Our fresh Ahi Tuna, encrusted in sesame seeds and grilled to your liking, served over mixed greens with fresh veggies and seasoned croutons. 15.99

Hatteras Clam Chowder

A local favorite! Made with real cream, 4.99

She Crab Soup

Made with jumbo lump crab meat, 5.99

French Onion Soup

Topped with melted provolone cheese and seasoned croutons. 5.99



Visit whitecollarcatering.com
for all your catering needs!

From the Ranch

Add a lobster tail to any steak for 12.99 or grilled jumbo shrimp for 6.99

Prime Rib of Beef

Our prime rib is slow-cooked and sliced hot from the loin, it can be prepared **Rare to Medium** in temperature. Served with a house salad and smashed garlic potatoes.

Captain's Cut (10-oz.): 20.99

Admiral's Cut (15-oz.): 24.99

Make your prime rib a *St. Croix* by blackening it with our island spices ~ 1.00~

Stuffed Filet

26.99

An 8-oz. filet stuffed with applewood smoked bacon, feta cheese, sundried tomatoes, and basil, topped with a roasted red pepper cream sauce, offered with our smashed garlic potatoes and a house salad.

Steak Oscar

28.99

Filet mignon topped with lump crabmeat and grilled asparagus spears, drizzled with a creamy béarnaise sauce. Served with a house salad and smashed garlic potatoes.

Black Angus Ribeye

23.99

A tender 12-oz. steak, seasoned to perfection, served with smashed garlic potatoes and a house salad.

Surf and Turf

33.99

Try our 12-oz. Black Angus ribeye partnered with our mouth watering lobster tail, served with smashed garlic potatoes and a house salad.

Center Cut Sirloin

18.99

A mouth-watering 9-oz. center cut sirloin, served with smashed garlic potatoes and a house salad.

Mixed Grill

19.99

Filet mignon tips, marinated boneless chicken breast, jumbo butterfly shrimp, onions and portobello mushrooms, grilled together and served atop a mound of smashed garlic potatoes. Served with house salad.

Five Spice Rubbed Pork Chop

18.99

10-oz. bone-in pork chop, rubbed in a sweet and smoky five spice blend, with a hint of cayenne. Served with braised black beans and a pineapple-mango salsa. Served with house salad.

Baby Back Ribs

Half Slab 15.99

Full Slab 19.99

Slow cooked, these award winning ribs will melt in your mouth. Served with smashed garlic potatoes and a house salad.

Rare ~ Reddish pink, with the slightest translucency at the very center.

Medium Rare ~ Almost uniformly pink, beads of juice on cut surface.

Medium ~ Opaque with a slightly rosey hue. Still juicy.

Medium Well ~ Grayish pink, opaque. Somewhat moist.

Well Done ~ Uniformly light in color.

Local Seafood Favorites

All fried seafood entrees are served with French fries and homemade coleslaw.
Seafood can be grilled or broiled for 1. Substitute a house salad for one side item - 2.75.

Shrimp - 16.99

Oysters - 17.99

Scallops - 18.99

Flounder - 16.99

Clam Strips - 13.99

Seafood Combo of Two - 19.99

Seafood Combo of Three - 21.99

Tidal Wave Sampler - 24.99

Sampling of all the above seafood favorites.

Seafood Specialties

All seafood specialties are served with a baked potato and the vegetable du jour.
Substitute a house salad for one side item - 2.75.

Maryland Crab Cakes 19.99

We make our crab cakes by hand, with sweet, jumbo lump crabmeat and a blend of seasonings. We delicately pan fry them until they are golden brown.

Sesame Encrusted Ahi Tuna 21.99

Yellowfin ahi tuna, crusted with sesame seeds and topped with a wasabi aioli.

Flounder Imperial 21.99

Fresh, local flounder filled with lump crabmeat and shrimp, broiled and drizzled with a creamy béarnaise sauce.

Stuffed Jumbo Shrimp 19.99

Jumbo shrimp stuffed with lump crabmeat, broiled to perfection.

Seafood Supreme 21.99

Broiled flounder paired with lump crabmeat and plump shrimp, sautéed in butter.

Stuffed Soft Shell Crabs (when available, in season) Market Price

Two, local soft shell crabs stuffed with our own seasoned crabmeat blend and pan fried to perfection.

Shrimp & Crabmeat Panned in Butter 20.99

Interested in catering for an event or special occasion?

We do events of all sizes, both on and off-site.

Visit shootersNC.com or ask your server for more information.

Outer Banks Favorites

All Outer Banks Favorites entrees are served with a house salad.

Shrimp & Grits 16.99

Southern barbequed shrimp and creamy stone-ground grits topped with melted cheddar cheese, applewood smoked bacon and fresh scallions.

Jamaican Chicken Alfredo 16.99

Tender, boneless chicken breast marinated in island spices, combined with creamy Alfredo sauce, mushrooms, sundried tomatoes and asparagus, served over fettuccini.

Tuscan Shrimp 17.99

Succulent jumbo shrimp served over fettuccini and topped with a roasted red pepper cream sauce, mushrooms, sundried tomatoes and asparagus.

Portobello Pasta 15.99

Roasted baby portobello mushrooms, fresh asparagus, diced tomato, and feta cheese tossed with a pesto infused olive oil served over linguine.

From the Steamer

Substitute a house salad for one side item - 2.75.

Bering Sea Red King Crab Legs Market Price

Huge King Crab served with drawn butter, coleslaw and baked potato.

Alaskan Snow Crab 1lb 18.99 / 2lbs 26.99

Served with drawn butter, coleslaw and baked potato.

Jumbo Shrimp (Peel & Eat) 1/2 lb 15.99 / 1lb 19.99

Feel free to add some seasoning to spice 'em up.

Served with drawn butter, coleslaw and baked potato.

Seafood Sampler 35.99

A delicious mix of Alaskan snow crab legs, Newfoundland blue mussels, a homemade crab cake and jumbo steamed shrimp. Served with drawn butter, coleslaw and baked potato.

Please note that some fish may contain bones.

Undercooked or raw seafood is only available upon customer request and may be unsafe.

18% gratuity will be added to parties of 8 or more and parties requiring separate checks.

5.00 plate sharing charge / please disable cellular phones / please keep children seated at table

Sandwiches and More

All sandwiches served with French fries.

Prime Rib Sandwich 9.99

Slow cooked prime rib, sliced hot, with provolone cheese, mushrooms and grilled onions.

Shooter Burger 8.50

Char-grilled and topped with lettuce, tomato, mayo, cheese and bacon.

Hatteras Burger 8.99

Char-grilled and topped with cheddar cheese, bacon, grilled onions, and a fried egg.

Shrimp Po Boy 9.99

Lightly breaded local shrimp, lettuce and tomato with our own specialty sauce.

Chicken Fingers 11.99

Breaded chicken tenders served with your choice of dipping sauce.

Shrimp Quesadilla 10.99

Flour tortilla filled with shrimp, mushrooms, black beans, onions, and a blend of cheeses, served with a red pepper aioli and sour cream.

Seasoned Guests' Menu

Reserved for guests 62 and older, please.

Shrimp, oysters, clam strips, flounder or chicken tenders.

Choice of One, 11.99

Choice of any two, 14.99

Served with baked potato and coleslaw.

Minnow's Menu

Reserved for children under 10, please.

All kid's menu items served with French fries.

Shrimp, Clam Strips or Flounder 7.99

Choice of one, served with applesauce.

Chicken Tenders 5.99

Cheese Pizza 4.99

Grilled Cheese 3.99

Peanut Butter & Jelly Sandwich 3.99

Kids Pasta 5.99

Etc.

vegetable du jour 2.25

garlic smashed potatoes 2.75

baked potato 2.75

loaded baked potato 3.50

french fries 2.75

side salad 3.99

fresh coffee 1.89

shangri-la hot tea 2.49

tea, coke, diet coke, mr. pibb, 1.99

sprite, mello yellow,

country time lemonade (free refills)

Accompaniments

Add any one of our fabulous accompaniments to your entrée selection.

Oscar style ~ lump crab, béarnaise sauce and asparagus. 7.99

Lobster & Parmesan Crust 5.99

5-oz. lobster tail 12.99

Grilled jumbo shrimp 6.99

½ lb. steamed jumbo shrimp 12.99

King Crab Market Price