

GREAT WINES

WHITE, BLUSH & SPARKLING WINES

REDWOOD CREEK WHITE ZINFANDEL
California \$5.25/glass \$18/bottle

REDWOOD CREEK CHARDONNAY
California \$5.25/glass \$18/bottle

NORTON CHARDONNAY
Argentina \$5.50/glass \$21/bottle

FREI RUSSIAN RIVER CHARDONNAY
California \$26/bottle

MONTES ALPHA CHARDONNAY
Chile \$33/bottle

REDWOOD CREEK PINOT GRIGIO
California \$5.25/glass \$18/bottle

TORRE DE LUNA PINOT GRIGIO
Italy \$7.25/glass \$25/bottle

MASO CANALI PINOT GRIGIO
Italy \$29/bottle

McWILLIAMS RIESLING
Australia \$5.50/glass \$20/bottle

ST. URBANS RIESLING
Germany \$6.75/glass \$25/bottle

REDWOOD CREEK SAUVIGNON BLANC
California \$5.25/glass \$18/bottle

ROCK RABBIT SAUVIGNON BLANC
California \$6.75/glass \$23/bottle

WYCLIFF BRUT CHAMPAGNE
California \$4.75/glass

RED WINES

REDWOOD CREEK MERLOT
California \$5.25/glass \$18/bottle

RED ROCK MERLOT
California \$6.25/glass \$23/bottle

MONTES CLASSIC SERIES MERLOT
Chile \$25/bottle

REDWOOD CREEK PINOT NOIR
California \$5.25/glass \$18/bottle

ANAPAMU PINOT NOIR
California \$6.75/glass \$25/bottle

RUTZ FRENCH CUVEE PINOT NOIR
California \$33/bottle

WHITEHAVEN PINOT NOIR
New Zealand \$40/bottle

REDWOOD CREEK CABERNET
SAUVIGNON
California \$5.25/glass \$18/bottle

LOUIS MARTINI NAPA CABERNET
SAUVIGNON
California \$7.25/glass \$29/bottle

MARCELINA CABERNET SAUVIGNON
California \$42/bottle

PEACE SHIRAZ
Australia \$5.50/glass \$21/bottle

FUNKY LLAMA MALBEC
Argentina \$5/glass \$17/bottle

GREAT BEGINNINGS

Hot Crab Dip

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

\$8.99

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

Shrimp Remoulade

Large, local shrimp served with a zesty sauce all our own. \$7.99

Calamari

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

Oysters Rockefeller

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

Shrimp Quesadilla

Flour tortilla filled with shrimp, mushrooms, green peppers, onions, and a blend of cheeses, served with a red pepper aioli. \$7.99

Jumbo Peel & Eat Shrimp

½ lb. - \$12.99 ~ 1 lb. - \$16.99

Crab Cake

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

Newfoundland Blue Mussels

A generous portion of our little saltwater jewels, served with a meuniere sauce.

½ pound - \$10.99 ~ 1 pound - \$15.99

Salads & Soups

Ask your server about our homemade dressings. Add grilled chicken for \$3.50 or jumbo shrimp for \$6.99.

Shooters House Salad

Mixed greens topped with chopped tomatoes, egg, applewood bacon, and croutons. \$5.99

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

Catch of the Day

Our fresh catch of the day served over mixed greens with fresh veggies and seasoned croutons.
\$15.99

Jamaican Salad

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

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

From the Ranch

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

Prime Rib Au Jus

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 adding 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.

Angus Ribeye

10-oz. \$19.99

14-oz. \$23.99

A tender 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 and a warm split top roll.

Baby Back Ribs

Half Slab \$14.99

Full Slab \$18.99

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

Not sure how you like your steak cooked?

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 an additional \$1.

Shrimp – \$16.99

Clam Strips – \$12.99

Oysters (*only in season*) – \$17.99

Seafood Combo of Two – \$19.99

Scallops – \$18.99

Seafood Combo of Three – \$21.99

Flounder – \$16.99

Tidal Wave Sampler – \$24.99

Sampling of all our seafood favorites.

Seafood Specialties

All seafood specialties are served with a baked potato and the vegetable du jour.

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.

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.

Seafood Sampler \$35.99

A delicious mix of Alaskan snow crab legs, Newfoundland blue mussels, homemade crab cake and jumbo steamed shrimp.

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.

Visit www.shootersnc.com or ask your server for more information.

Outer Banks Favorites

All grits and pasta entrees are served with a house salad and a warm roll.

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

Alaskan King Crab Market Price

One pound of huge King Crab served with drawn butter, coleslaw and baked potato.

Alaskan Snow Crab 1 lb \$18.99 / 2 lbs \$26.99

Served with drawn butter, coleslaw and baked potato.

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

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

Served with drawn butter, coleslaw and baked potato.

Live Maine Lobster (when available, in season) Market Price

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.

\$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 \$8.99

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

Chicken Fingers \$11.99

Breaded chicken tenders served with our dipping sauce.

Seasoned Guests' Menu

Reserved for guests 62 and older, please.

Choice of One, \$11.99

Choice of any two, \$14.99

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

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

Etc.

vegetable du jour \$2.25

garlic smashed potatoes \$2.75

baked potato \$2.75

loaded baked potato \$3.50

French fries \$2.75

fresh coffee \$1.89

tea (hot or cold) \$1.89

Coke, Diet Coke, Mr. Pibb, \$1.89

Sprite, Mello Yellow,

Country Time Lemonade

Accompaniments

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

Oscar style ~ lump crab, béarnaise sauce and asparagus. \$6.00

Lobster & Parmesan Crust \$4.75

5-oz. lobster tail \$12.99

Grilled jumbo shrimp \$6.99

½ lb. steamed jumbo shrimp \$12.99

King Crab Market Price