



# Hatteras Sol

## WATERSIDE GRILL

# DINNER

## SOUPS AND SALADS

### STARTERS

- Southern Rockefeller** ..... 14  
Fried Oysters & Southern Collards On The Half Shell Topped With Parmesan Served With Cajun Remoulade
- Pan-Fried Carolina Lump Crab Cake** .. 16  
Served Over A Sweet Corn Relish & Herb Remoulade
- Steamed Shrimp • 1/2 Pound (GF)** ..... 15  
Peel-And-Eat Shrimp Served With Cocktail Sauce & Butter
- Grilled Flatbread Pizza**..... 14  
With your choice of:  
**Margherita** - Fire-Roasted Tomato Sauce, Fresh Mozzarella, Tomatoes & Basil  
**Pepperoni** - Bold And Smoky Marinara, Pepperoni, Fresh Mozzarella & Basil
- Hot Blue Crab Dip** ..... 14  
Topped With Garlic Bread Crumbs, Served With Crostini
- Crispy Calamari**..... 14  
Served With Cajun Remoulade
- Parmesan Clam Strips**..... 13  
Served With Housemade Marinara
- Crispy Bbq Riblets (Gf)** ..... 14  
Flash Fried And Glazed With House-Made 5 Spice BBQ Sauce Served With Cucumber Kimchi, Sesame, And Scallions
- Whipped Ricotta Dip**..... 13  
Honey, Balsamic Reduction, Pistachios, EVOO With Grilled Baguette

**She Crab Soup**..... Cup 7/Bowl 11  
Cream-Based Crab Soup With A Hint Of Nutmeg & Sherry

**Hatteras Style Clam Chowder (Gf)** Cup 7/Bowl 11  
Broth Based Clam Chowder With Apple-Wood Smoked Bacon And Vegetables

**Seafood Corn Chowder** ..... Cup 7/Bowl 11  
Cream-Based Chowder With Flounder, Tuna, Crab, Shrimp, Andouille Sausage, And Corn

**Traditional Ceasar\*** ..... 14  
Romaine Lettuce, Crouton & Parmesan Tossed With Housemade Caesar Dressing

**Garden Salad (Gf)** ..... 8  
Mixed Greens, Cucumbers, Red Onions, Carrots, Tomatoes & Peppers

**Chopped Wedge Salad(Gf)** ..... 14  
Chopped Iceberg Lettuce Topped With Blue Cheese Crumbles, Bacon, Tomato, Scallions, And Red Onions

**Goat Cheese Spinach Salad**..... 17  
Spinach Salad Topped With Fried Goat Cheese, Roasted Beets, Pickled Red Onions And Toasted Almonds With A Creamy Peppercorn Vinaigrette

**Cobb Salad (Gf)** ..... 18  
Garden Salad With Grilled Chicken, Kalamata Olives, Apple-Smoked Bacon, Boiled Egg, Avocado & Blue Cheese

**Add To Any Salad**

Grilled Chicken ..... 7  
Add Fried Oysters ..... 14  
Add 6 NC Shrimp ..... 12  
Add Scallops ..... 14

**Housemade Dressing Choices:** Ranch, Blue Cheese, Creamy Balsamic, Russian, Italian, Olive Oil & Balsamic Vinegar

\* Notice: "Consumer Advisory" This item may be offered undercooked or may contain raw ingredients Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please limit split checks to 2 per party.

# ENTREES

**Shrimp & Grits** ..... 27  
Cajun NC Shrimp Served Over Fried Smoked Gouda Grit Cakes With Cajun Tomato Sauce, Apple-Smoked Bacon, And Scallions

**Pan Seared Crab Cakes** ..... 36  
Served Over Sweet Corn Relish With Mashed Potatoes, Vegetable Medley & Herb Remoulade

**Fried Seafood**  
Served With House Made Coleslaw, Fries, & Vegetable Medley With Your Choice Of:

**Local NC Shrimp** ..... 27

**Oyster** ..... 30

**Scallops** ..... 34

**Chicken Marsala** ..... 26  
Two Pan Seared 5oz Chicken Breasts Sauteed With Country Ham, Mushrooms. And Fresh Herbs Served In A Marsala Cream Sauce With Mashed Potatoes. Parmesan Cheese, &Vegetable Medley

**Ny Strip\*** .....MP  
Grilled 12oz Stockyard Beef Ny Strip Served With Horseradish Mashed Potatoes, Crispy Onions, Vegetable Medley, And Brandy-Peppercorn Demi-Glace

**Filet Mignon\*** (Gf) .....MP  
Grilled 8oz Stockyard Beef Filet Served With Bacon-Scallion Mashed Potatoes, Demi-Glace & Vegetable Medley .....MP

**6 Oz. Filet & Shrimp Diavolo\*** (Gf) .....MP  
Pan Seared 6oz Stockyard Beef Filet And NC Shrimp Topped With A Spicy Vodka Cream Sauce With Fresh Herbs, Mashed Potatoes, And Vegetable Medley

**Shrimp Carbonara** ..... 29  
NC Shrimp Sauteed With Cremini Mushrooms, Apple-Smoked Bacon, Green Peas, And Fresh Herbs Tossed With Penne Pasta In A Parmesan Cream Sauce

**Mediterranean Shrimp & Scallop Pasta** ..... 32  
NC Shrimp And Scallops Sauteed With Roasted Red Peppers. Artichoke Hearts, Kalamata Olives, And Capers Tossed With Linguine And Herbs In A White Wine-Butter Sauce

**Without Shrimp And Scallops (VF)** ..... 26

**Seafood Alfredo** ..... 34  
Local NC Shrimp, Scallops, & Lump Crab Meat Served Over Linguine With Fresh Herbs And Our House Made Creamy Alfredo Sauce. Topped With Shredded Parmesan

**Chicken & Broccoli Alfredo**..... 25  
Sauteed Chicken & Broccoli Served Over Linguine With Fresh Herbs And Our House Made Creamy Alfredo Sauce

**"Treat For The Kitchen Crew"** .....\$10  
This Menu Item Tip Money Goes Directly To Our Back Of The House, Non-Tipped Kitchen Staff. This Was Added Because So Many Guests Ask How They Can Tip The Kitchen Staff.

# KIDS MENU

12 & Under Only

We Offer Adult Sizes Of All Kids Meals

**Kids NC Fried Shrimp** - Served With Fries.... 13

**Kids Chicken Tenders** - Served With Fries .... 13

**Kids Pasta** - With Butter Sauce ..... 7

**Kids Alfredo** - With Creamy Alfredo..... 10

**Kids Mac & Cheese** ..... 10

**Add Chicken** ..... 7

**Add 4 NC Shrimp** ..... 8

# BEVERAGES

Iced Tea: Sweet Or Unsweet..... 3.00

Coffee: Regular Or Decaf..... 2.50

Soft Drinks: Coke, Diet, Sprite,Mr. Pibb ..... 3.50

Lemonade & Ginger Ale ..... 3.50

Shirley Temple- One Free Refill ..... 4.00

Glass Bottle Jarritos Grapefruit Soda ..... 4.50

Apple Juice, Orange Juice & Milk ..... 3.00

Bottled Water ..... 3.00

No Refills On Juice Or Milk

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