



Hatteras Sol
WATERSIDE GRILL

DINNER

Starters

<p>Southern Rockefeller 14 Parmesan fried oyster & southern collards on the half shell with cajun remoulade</p> <p>Pan-Fried Carolina Lump Crab Cake 16 Served over a sweet corn relish & herb remoulade</p> <p>Steamed Shrimp • ½ Pound (GF) 13 Peel-and-eat shrimp served with cocktail sauce & butter</p> <p>Grilled Flatbread Pizza 12 With your choice of: Margherita • Fire-roasted tomato sauce, fresh mozzarella, tomatoes & basil Pepperoni • Bold and smoky marinara, pepperoni, fresh mozzarella & basil</p>	<p>Hot Blue Crab Dip 13 Topped with garlic bread crumbs, served with crostini</p> <p>Crispy Calamari 13 Served with Cajun remoulade</p> <p>Parmesan Clam Strips. 12 Served with spicy marinara</p> <p>Crispy BBQ Riblets (GF). 13 Flash Fried and Glazed with House-made 5 Spice BBQ Sauce served with Cucumber Kimchi, Sesame, and Scallions</p>
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Soups & Salads

<p>She Crab Soup cup 7 Cream-based crab soup with a hint of nutmeg & sherry</p> <p>Seafood Corn Chowder cup 7 Flounder, Tuna, Crab, Shrimp, Andouille Sausage, and Corn</p> <p>Garden Salad (GF) 8 Mixed greens, cucumbers, red onions, carrots, tomatoes & peppers</p> <p>Goat Cheese Spinach Salad 16 Spinach salad topped with fried goat cheese, roasted beets, pickled red onions, and toasted almonds with a creamy peppercorn vinaigrette</p> <p>Cobb Salad (GF). 18 Garden salad with grilled chicken, Kalamata olives, apple-smoked bacon, boiled egg, avocado & blue cheese</p>	<p>Hatteras Style Clam Chowder (GF). cup 7 Broth based clam chowder with apple-wood smoked bacon and vegetables</p> <p>Tomato & Mozzarella Salad (GF). 15 House-made mozzarella & vine-ripe tomatoes topped with fresh basil, olive oil & balsamic</p> <p>Chopped Wedge Salad(GF) 13 Chopped Iceberg Lettuce Topped with Blue Cheese Crumbles, Bacon, Tomato, Scallions, and Red Onions</p> <p>Traditional Caesar* 12 Romaine lettuce, croutons & parmesan tossed with Housemade Caesar dressing</p> <p>Add To Any Salad</p> <p>Add Grilled Chicken. 6 Fried Oysters. 12 Add Cajun Shrimp. 10 Add Scallops. 14</p>
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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

Hatteras Sol offers a 3% discount for cash payment - excluding all alcoholic beverages and split checks

Entrees

Shrimp & Grits	26
Cajun Shrimp served over fried smoked gouda grit cakes with Cajun tomato sauce, apple-smoked bacon, and Scallions	
Seafood Alfredo	31
Shrimp, Scallops, & Lump Crab Meat served over Linguine with fresh herbs and our house made creamy Alfredo sauce	
Pan Seared Crab Cakes	35
Served over Sweet Corn Relish with mashed potatoes, vegetable medley & herb remoulade	
NY Strip*	35
Grilled 12oz Hereford Beef NY strip served with horseradish mashed potatoes, crispy onions, vegetable medley, and brandy-peppercorn demi-glace	
Filet Mignon* (GF)	MP
Grilled 8oz Hereford Beef filet served with bacon-scallion mashed potatoes, demi-glace & vegetable medley	
Chicken Marsala	26
Two pan seared 5oz chicken breasts sautéed with country ham, mushrooms, and fresh herbs served in a Marsala cream sauce with mashed potatoes, parmesan cheese, and vegetable medley	
Chicken & Broccoli Alfredo	24
Sautéed chicken & broccoli served over Linguine with fresh herbs and our house made creamy alfredo sauce	
Tournedos of Beef & Shrimp Diavolo* (GF)	MP
Pan seared 6oz Hereford Beef filet and shrimp topped with a spicy vodka cream sauce with fresh herbs, mashed potatoes, and vegetable medley	
Shrimp Carbonara	27
Shrimp sautéed with Cremini Mushrooms, apple-smoked bacon, green peas, and fresh herbs tossed with penne pasta in a parmesan cream sauce	
Mediterranean Shrimp & Scallop Pasta	30
Shrimp and Scallops sautéed 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
Fried Seafood	
Served with house made coleslaw, fries, & vegetable medley with your choice of:	
Shrimp	25
Oysters	28
Scallops	32

“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

Kids

12 & Under Only

We offer Adult sizes of all kids meals excluding Mac & Cheese

<table border="0" style="width: 100%;"> <tr> <td style="padding-right: 20px;">Kid Fried Shrimp - served with fries</td> <td style="text-align: right;">10</td> </tr> <tr> <td style="padding-right: 20px;">Kid Chicken Fingers – served with fries</td> <td style="text-align: right;">12</td> </tr> <tr> <td style="padding-right: 20px;">Kid Mac & Cheese</td> <td style="text-align: right;">8</td> </tr> </table>	Kid Fried Shrimp - served with fries	10	Kid Chicken Fingers – served with fries	12	Kid Mac & Cheese	8	<table border="0" style="width: 100%;"> <tr> <td style="padding-right: 20px;">Kid Pasta – with butter sauce</td> <td style="text-align: right;">6</td> </tr> <tr> <td style="padding-right: 20px;">Kid Alfredo – with creamy alfredo</td> <td style="text-align: right;">9</td> </tr> <tr> <td style="padding-left: 20px;">Add Chicken</td> <td style="text-align: right;">6</td> </tr> <tr> <td style="padding-left: 20px;">Add 4 Shrimp</td> <td style="text-align: right;">6</td> </tr> </table>	Kid Pasta – with butter sauce	6	Kid Alfredo – with creamy alfredo	9	Add Chicken	6	Add 4 Shrimp	6
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Beverages

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