



STARTERS

TUNA TARTARE*GF 14

Watermelon radish, harissa aioli, cilantro aioli

CRAB & CHEESE DIP 13

Served with crostinis

ZUCCHINI FRIES 8

With chipotle ranch

BAKED CAPRESE GF 9

Tomato, mozzarella, balsamic reduction, fresh basil

SEARED TUNA*GF 14

Seared, wasabi, pickled ginger, soy reduction

CALAMARI 13

Flash fried, sweet peppers, and ginger aioli

FISH BITES 12

Flash fried, served with cajun tartar

STUFFED OYSTERS

Locally, wild-sourced in the U.S.

CRAB STUFFED OYSTERS (5) 15

Arugula, parmesan, lemon

CHARBROILED OYSTERS (5)GF 14

Butter, garlic, feta, lemon

MEDITERRANEAN OYSTERS (5)GF 14

Baked with sundried tomatoes, blend of cheese

OYSTER ROCKEFELLER (5)GF 14

Baked oysters on the half shell, spinach, cheese, and bacon

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Animal-derived foods can be cooked to order. May contain raw ingredients and can be cooked to order.

ENTREES

Add a House or Caesar salad 4

RIBEYE (14oz.)*GF 34

USDA Prime, with mashed potatoes, seasonal vegetables

FILET MIGNON (8OZ.)*GF 38

USDA Prime, mashed potatoes, seasonal vegetables

CHARGRILLED LAMB CHOPS 32

Mashed potatoes, seasonal vegetables, lemon herb

JUMBO SHRIMP + FILET TIPS*GF 24

Peppers, onions, shiitake mushrooms, spinach, rice

PORK BELLY + SCALLOPS 26

Arugula, smoked gouda grits, honey chipotle glaze

PAN ROASTED CHICKEN + SHRIMP*GF 22

Mashed potatoes, rainbow carrots, seasonal chutney

LOBSTER RAVIOLI 25

Jumbo shrimp, sun dried tomatoes, spinach, feta cream sauce

SEARED YELLOWFIN TUNA*GF 26

Rice, seasonal vegetables, and citrus soy glaze

CEDAR PLANK SALMON*GF 24

Rice, rainbow carrots, honey lime sriracha

SEARED MAHI GF 25

Rice, arugula, seasonal chutney

SEARED SEA SCALLOPS GF 26

Mashed potatoes, zucchini, lemon herb

JUMBO GRILLED SHRIMP GF 22

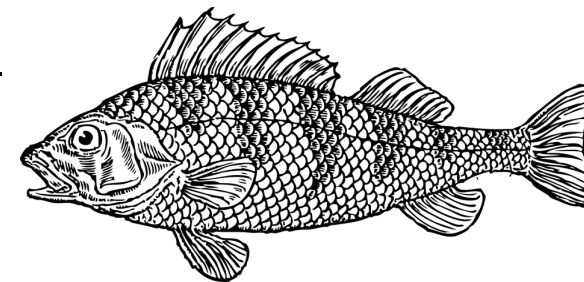
Rice, zucchini, lemon herb

JUMBO LUMP CRAB CAKES 29

Mashed potatoes, baby greens, lemon emulsion

OBX SEAFOOD PASTA 26

Shrimp, scallops, and clams in a roasted red pepper cream sauce with spinach, over fettuccini



SOUTHERN FRIED SEAFOOD

Calabash Style served with fries and coleslaw

FLOUNDER 22

JUMBO SHRIMP 22

SELECT OYSTERS 26

HANDHELDS

FISH TACOS* 14

Rice, pickled vegetables, honey chipotle

PORK BELLY TACOS 14

Rice, pickled vegetables, honey chipotle

T9 BURGER* 14

Angus beef, smoked gouda, caramelized onions, mushrooms, bacon, chipotle aioli

STEAM BAR

Locally, wild-sourced in the U.S.

STEAM PLATTER 48

Snow crab legs, jumbo shrimp, oysters, little neck clams, jumbo lump crab

STEAMED LOCAL SHRIMP GF (1/2 LB) 15

DOZEN OYSTERS 22

1/2 DOZEN OYSTERS 13

PESTO OYSTERS 14

Lightly steamed, seasonal pesto

SOUPS AND SALADS

Add blackened fish bites or jumbo shrimp) to any salad* 9

CAESAR SALAD 9

Romaine, shaved parmesan, croutons, bacon crumbles, fried capers

ROKA SALAD GF 12

Arugula, strawberries, watermelon radish, toasted sunflower seeds, shaved parmesan, pomegranate vinaigrette

OBX CLAM CHOWDER GF 7

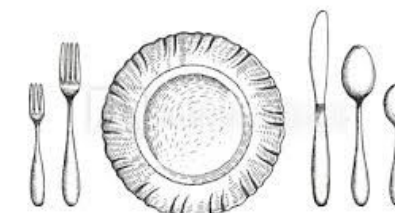
HOUSE SALAD GF 8

Mixed greens, onions, tomatoes, cucumbers, carrots, red cabbage, shaved parmesan

GREEK SALAD GF 11

Romaine, tomatoes, feta cheese, onions, bell peppers, kalamata olives, pepperoncini, cucumbers, peppadew

SOUP OF THE DAY 7



OUTLINE-MAP

of North Carolina

Compiled & Drawn by G. Schroeter. F.A.G.S.
NEW-YORK.
1854



Johnsons Map of routes across the Continent.

Northern Route from New York to Astoria	3025 miles	from Astoria to	
San Francisco	3650	San Francisco	1875 miles more
Central	3125		
Southern	2475		

Charleston