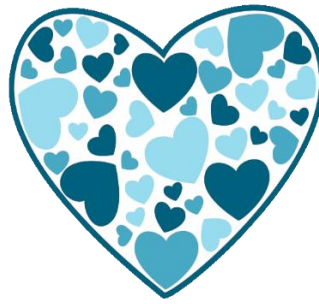


STEAMERS



VALENTINE'S DAY
WEEKEND

FRIDAY, SATURDAY & MONDAY
FEBRUARY 11, 12 & 14, 2022

DINNER MENU

SOUP

NEW ENGLAND CLAM CHOWDER

6.50 Bowl 10.95 Pint
Hint of Sherry | Light Cream | Sea Clams

SEAFOOD BISQUE

6.50 Bowl 10.95 Pint
Top rated for the past 25+ years!

VEGETARIAN BLACK BEAN SOUP GF

5.25 Bowl 8.95 Pint
Black Beans | Fresh Vegetables | Signature Spices
Finished with Cilantro & Lemon Juice

SALADS

CLASSIC CAESAR SALAD

8.95
A Corolla Favorite!

COASTAL FARMER'S SALAD

8.95
Tomatoes | Cucumbers | Diced Red Peppers |
House Vinaigrette | Handpicked Greens

STEAMED SEAFOOD

OCEANSIDE LITTLE NECK CLAMS* GF

14.95/dz
RAW OR STEAMED | Chimmichurri Butter

WANCHESE WILD CAUGHT LARGE WHITE SHRIMP GF

15.95/half | 27.95/lb.
STEAMED | Steamers Spice | House Made
Horseradish Cocktail

FRESH EAST COAST OYSTERS*

14.95/6ct
RAW OR STEAMED | Cucumber Mignonette | House
Made Horseradish Cocktail
DINE-IN ONLY

STARTERS

CAROLINA OYSTER NEST

12.95
Cornmeal Crusted Fried Oysters | Caesar Nest | Zesty
Remoulade

BAKED OCEANSIDE OYSTERS (4)

10.95
Blackberry Oysters | Leeks & Hickory Bacon
DINE-IN ONLY

MEDITERRANEAN CHEESE BALL

10.95
Blended Cheese Ball | Sauteed Vegetables | Crispy
Naan Bread

APPLE-CRANBERRY SALAD

8.95
Maple Balsamic | Granny Smiths | Feta | Cranberries

Add Fried or Grilled Shrimp to any salad 9.95
Grilled Chicken 6.95

WILD ALASKAN OPILIO SNOW CRAB PLATTER

39.95
STEAMED | 2 Clusters | Real Drawn Butter | Garlic
Mashed Potatoes & Roasted Root Vegetables

STEAMERS SIGNATURE PLATTER

47.95
STEAMED | Alaskan Snow Crab | Little Neck Clams |
NC Shrimp | Garlic Mashed Potatoes & Roasted Root
Vegetables

**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 food borne illness.*

ENTRÉES

CRAB STUFFED OCEAN ROCKFISH

41.95

Local Rockfish | Lump Crab | Vegetable Medley |
Fondant Potatoes | Lemon Beurre Blanc

SEARED LOCAL SCALLOPS & PASTA

32.95

Local Dry Scallop Skewer | Angel Hair Pasta |
Brown Butter Sage Sauce | Julienne Vegetable Sauté

YELLOW FIN & OYSTERS*

33.95

Fresh Seared Tuna | Calabash Fried Oysters |
Fondant Potato | Roasted Root Vegetables | Zesty
Remoulade Sauce

SHORT RIBS & BLUE CHEESE GRITS

18.95

Braised Short Ribs | Stone Ground Grits with a
Hint of Blue Cheese | Bordelaise Sauce

PROSCIUTTO WRAPPED CHICKEN ROULADE GF

16.95

Soft Herb Stuffed Chicken Breast | Prosciutto |
Fondant Potato | Roasted Root Vegetables |
Smoked Paprika Cream Sauce

BEVERAGES

ICED TEA Sweet & Unsweet

2.95

COFFEE

2.95

SODA

2.95

Coke | Diet Coke | Sprite | Barq's Root Beer | Orange Soda | Seagrams Ginger Ale

DESSERT **8.95**

NEW YORK CHEESECAKE

CHOCOLATE TUXEDO

DESSERT DU JOUR

STEAMERS STREET TACOS

18.95

Fresh Local Mahi Mahi | Cumin Spiced Vegetables |
Flour Tortillas | Fresh Salsa | Black Bean Rice

HONEY BOURBON GRILLED SALMON* GF

28.95

Scottish Salmon | Root Vegetables | Spanish Rice
May be served with salad in lieu of both side dishes

FISH N CHIPS

18.95

Golden Fried Trigger Fish | Zuni Slaw | Carolina
Tartar | Crispy Fries

CHAIRMAN'S RESERVE PORKCHOP GF

24.95

Tender Bone-In Chop | Hasselback Sweet Potato |
Roasted Root Vegetables | Red Hot Applesauce

SLICED BEEF TENDERLOIN & SHRIMP*

38.95

Black Angus Beef | Lemon Marinated Shrimp | Garlic
Mashed Potatoes | Roasted Root Vegetables |
Bearnaise Sauce

LEMONADE

2.95

MILK

3.50

KIDS **7.95** served with crispy fries

POPCORN SHRIMP

CHICKEN TENDERS

GRILLED CHICKEN BREAST

ASK YOUR SERVER ABOUT
OUR CRAFT COCKTAILS!

An 18% gratuity may be added to parties of 6 or more.

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