



HOLIDAY 2021 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* GF *DINE-IN ONLY*

14.95/6ct
RAW OR STEAMED | Cucumber Mignonette | House
Made Horseradish Cocktail

STARTERS

CAROLINA OYSTER NEST

12.95
Cornmeal Crusted Fried Oysters | Caesar Nest | Zesty
Remoulade

BAKED OCEANSIDE OYSTERS (4) *DINE-IN ONLY*

11.95
Blackberry Oysters | Leeks & Hickory Bacon

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 | Bacon
Red Bliss & Steamed Vegetables

STEAMERS SIGNATURE PLATTER

47.95
STEAMED | Alaskan Snow Crab | Little Neck Clams |
NC Shrimp | Bacon Red Bliss & Steamed 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

40.95

Local Rockfish | Lump Crab | Vegetable Medley |
Fondant Potatoes | Lemon Parsley Bechemel

SEARED LOCAL SCALLOPS WITH TORTELLINI

32.95

Local Dry Scallops | Tri-Colored Tortellini | Truffled
Beurre Blanc | Julienne Vegetable Sauté

YELLOW FIN & OYSTERS

33.95

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

BLACK ANGUS PRIME RIB

DINE-IN ONLY

38.95

12-14oz Cut | Garlic Mashed Potatoes | Roasted
Root Vegetables | Horseradish Cream

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

SHORT RIBS

& BLUE CHEESE GRITS GF

18.95

Braised Short Ribs | Stone Ground Grits with a Hint of
Blue Cheese | Bordelaise 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 FESTIVE CRAFT COCKTAILS!

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

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