

## Entrées

**Famous Tuna Tort** ❖ blackened yellow fin tuna, applewood smoked bacon, jalapeno cheese, spring greens, tomato, avocado and finished with spicy mayo in a jalapeno tortilla, served with black beans and rice \$27

**Shrimp & Grits** ❖ fresh North Carolina shrimp sautéed with andouille sausage, red onions and bell peppers, served over parmesan stone ground grits, with a white wine butter sauce \$24

**Fat Daddy Crab Cakes** ❖ lump crab cakes rolled in potato chips, fried or sautéed and served with creole mustard sauce, and your choice of two sides \$25

**Roquefort Chicken** ❖ herb marinated grilled chicken breast, applewood smoked bacon, spinach, and mushrooms in a blue cheese bourbon cream sauce, served atop rotini pasta and garnished with diced tomato \$21

**Catch of the Day** ❖ fresh off the boat, served grilled, blackened or fried, served with choice of two sides and finished with the chef's daily sauce (**market price**)

**NY Strip Steak** ❖ our hand cut 14 oz NY strip steak is dry rubbed with house seasoning, grilled to perfection, served with roasted red skin potatoes and seasonal vegetables and surrounded by a shallot cabernet sauce \$30

**Sea Scallops al Grecco** ❖ pan seared sea scallops served atop of spaghettini pasta tossed in a white wine butter sauce with sundried tomato, spinach, artichoke hearts, capers and feta then garnished with fresh basil \$28

**Hoisin Glazed Pork Chop** ❖ 10 oz hand cut chop with Asian style barbeque glaze, grilled and served with roasted red skin potatoes and seasonal vegetables \$26

**Seafood Medley** ❖ a combination of local seafood including shrimp, scallops, fish, and a mini crab cake served with French fries, house made cole slaw and tartar sauce, broiled or fried \$29

**Mushroom Ravioli Florentine** ❖ our signature vegetarian dish is stuffed with portobello mushrooms, spinach and parmesan in a spicy tomato cream sauce then finished with feta \$20

**Add** ❖ **grilled or blackened chicken \$6, shrimp or fish \$7, or crab cake \$14**

**Chicken Sandwich** ❖ grilled or blackened, with sautéed onions and bell peppers, pepper jack cheese, spring greens and tomato finished with spicy aioli \$14

**Crab Cake Sandwich** ❖ sautéed or fried, served topped with our creole mustard sauce, lettuce and tomato \$15

**Dock Tacos** ❖ freshly grilled catch of the day with shredded cabbage and pineapple mango salsa, nestled in flour tortillas. \$18

**North Carolina Fried Shrimp** ❖ North Carolina shrimp served with french fries, house slaw and tangy cocktail sauce \$20

## Sides

roasted red potatoes ❖ seasonal vegetables ❖ spanish rice ❖ black beans  
cole slaw ❖ french fries

**Please ask about our amazing desserts.**

**Made with love and care by our local pastry chef for years and for years to come**

**\*Consumption of raw or under cooked foods increases the risk of food borne illness.**

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# Breakwater

AN ISLAND RESTAURANT

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## Circa 1990

CELEBRATING 25 YEARS

Hatteras, North Carolina ❖ (252) 986-2733

### Appetizers

- Firecracker Shrimp** ❖ panko encrusted North Carolina shrimp, fried golden brown and tossed in a spicy firecracker sauce \$9
- Oyster Rockefeller** ❖ fresh select oysters topped with spinach, smoked bacon with parmesan, baked to perfection  
Half Dozen/\$12 Dozen/\$23
- Fried Goat Cheese** ❖ creamy goat cheese served with a roasted tomato and olive tapenade and balsamic \$11
- Creole Crab Dip** ❖ lump crab baked with three cheeses and spices, served with a garlic baguette \$12
- \*Sesame Seared Tuna** ❖ seared rare, placed on endive leaves and served with Asian noodles. \$14
- North Carolina Seafood Sampler** ❖ sweet sea scallops, juicy oysters and shrimp, fried golden brown and served with cocktail and tartar \$17
- Vegetarian Egg Roll** ❖ crisp vegetables rolled in a thin wonton and fried, served with a spicy teriyaki glaze \$12
- Dock Chips** ❖ hand-cut potato chips house seasoned and served with a zesty remoulade \$7
- \*Oysters on the Half Shell** ❖ served raw or steamed Half Dozen/\$10 Dozen/\$19
- \*Peel n' Eat Shrimp** ❖ North Carolina shrimp steamed and seasoned with Old Bay  
½ lb./\$12 1 lb./\$21
- \*Steamed Clams** ❖ one dozen Middle-neck clams seasoned with Old Bay and served with drawn butter \$10

### Soup and Salad

- She Crab** ❖ cup \$6 or bowl \$9
- Soup Du Jour** ❖ Chef's creation (market price)
- House Salad** ❖ mixed greens, red grapes, onion, homemade croutons, parmesan and a creamy balsamic dressing  
side \$4 entrée \$8
- Sticky Bottom** ❖ a classic caprice salad with ripe tomatoes, fresh mozzarella, red onion, basil and a balsamic reduction. From Virgil and Belinda's produce stand to your plate. \$12
- \*Caesar Salad** ❖ crisp romaine lettuce, parmesan cheese and croutons tossed in our traditional house Caesar dressing side \$5 entrée \$10

Add to any salad ❖ grilled or blackened chicken \$6, shrimp or fish \$7, or crab cake \$14

Additional dressing selections available upon request

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