

## ~INTRODUCTIONS~

**CRAB DIP** a Cape Fear favorite \$9.99

**BLOODY MARY OYSTERS** lightly fried presented with a tomato horseradish puree \$10.99

**BUFFALO SHRIMP** fried & tossed in a spicy buffalo sauce served with your choice of ranch or bleu cheese \$6.99

**CALAMARI FRITTI** flash fried served with marinara \$7.99

**PEEL & EAT SHRIMP** with Old Bay 1/2 lb \$9.99 or 1 lb \$17.99

**FRIED OKRA** a must have southern delicacy \$4.99

**CRAB SCAMPI RISOTTO** crab in a lemon garlic butter sauce served over crispy risotto cakes \$11.99

**SEARED "BENNE SEED" TUNA** mixed greens with a sesame soy glaze, wasabi, pickled ginger, sriracha \$10.99

**SHRIMP EGG ROLLS** housemade & delicious \$6.99

**MINI CRAB CAKES** topped with beurre blanc \$9.99

## ~SOUP & SALAD~

add a small cup of soup or small salad to any entree for \$2.99 ~ take a quart of soup home for \$18 (cold & based on availability)

**RED PEPPER & CRAB BISQUE** cup \$4.99 bowl \$6.99

**MIXED GREENS** cucumber, tomato, parmesan, white balsamic vinaigrette \$4.49

**HOUSE SALAD** romaine, cucumber, tomato, scallions, bleu cheese crumbles, bacon, candied nuts with our white balsamic vinaigrette \$4.99

**CHOWDER OF THE DAY** cup \$4.99 bowl \$6.99

**CLASSIC CAESAR** with house made parmesan-garlic croutons \$4.49

**SALMON NICOISE SALAD** romaine, mixed greens, green beans, roasted potatoes, red peppers, kalamata olives, white balsamic vinaigrette \$17.99

## ~FEATURES~

unless specified entrees served with your choice of two fresh sides ~ add a small cup of soup or small salad to any entree for \$2.99

### FRESH CATCH

selected daily for quality & freshness ~ served grilled, blackened, pan seared or broiled with a choice of lemon beurre blanc, mango salsa or lemon aioli \$ market price

### CAPE FEAR SHRIMP & GRITS

shrimp, applewood smoked bacon, tomatoes, scallions & mushrooms over cheese grits \$17.99 lg / \$14.99 sm

### ALASKAN SNOW CRAB LEGS

large Alaskan snow crab legs served with drawn butter \$ market price

### PICATTA

pan seared & finished in a creamy lemon sauce with capers & mushrooms over angel hair pasta grouper \$22.99 / chicken \$13.99

### SHRIMP SCAMPI

sautéed shrimp in a lemon garlic butter sauce with fresh herbs & spices served with angel hair pasta \$16.99

### BROILED SEA SCALLOPS

lemon pepper sea scallops broiled to perfection & finished with our lemon beurre blanc \$19.99

### FIGURE 8 STUFFED FLOUNDER

a baked roulade of flounder stuffed with our premium crab fusion draped with lemon beurre blanc \$18.99

### GROUPEL SALTIMBOCCA

wrapped in prosciutto & served over a bed of sautéed spinach, tomatoes, mushrooms & goat cheese then draped with demi glaze & a lemon beurre blanc \$22.99

### SMITH ISLAND CRAB CAKES

pan seared & finished with lemon beurre blanc \$19.99

### NEW BEDFORD SCALLOPS

lightly seasoned sea scallops drizzled with our sesame chili glaze & a yellow pepper coulis served with creamy risotto & asparagus \$20.99

### SPICY SHRIMP DIABLO

sautéed shrimp in a roasted red pepper cream sauce with mushrooms & spinach over penne pasta \$15.99

### JAMBALAYA

shrimp, scallops, andouille sausage, okra, onions, tomatoes & spices served over rice \$17.99 / \$14.99 sm

## ~COMPANY GRILL~

served with your choice of two fresh sides ~ add a small cup of soup or small salad to any entree for \$2.99

### OAK ISLAND FILET

filet of beef blackened & topped with a creamy herb butter & blue crab 8oz \$26.99 / 6oz 23.99

### WILMINGTON'S FINEST FILET

hand cut & grilled to order crowned with gorgonzola butter & cabernet demi glaze 8oz \$23.99 / 6oz \$19.99

### DELMONICO STEAK

hand cut ribeye finished with mozzarella & parmesan cheeses, garlic & our cabernet demi glaze \$20.99

### RIBEYE & FRIED SHRIMP

hand cut ribeye topped with a cabernet demi glaze served with lightly fried shrimp \$22.99

### COMPANY KABOBS

your choice of chicken or shrimp with our lemon beurre blanc choice \$15.99 or choose both for \$16.99

**FRESH SIDES** Whipped Potatoes ~ Rice Pilaf ~ French Fries ~ Cole Slaw ~ Hush Puppies ~ Green Beans w/roasted tomatoes  
Onion Rings (add \$.79) ~ Creamy Risotto (add \$1) ~ Fried Risotto Cakes (add \$1) ~ Asparagus (add \$1) ~ Sautéed Spinach (add \$1)

## CALABASH FRIED SEAFOOD PLATTERS

may be broiled for an additional \$2.99

### CALABASH FRIED SHRIMP

crispy fried shrimp served with french fries, hush puppies & housemade cole slaw \$14.99

### CRISPY FRIED CLAMS

crispy fried clams served with french fries, hush puppies & housemade cole slaw \$13.99 (cannot be broiled)

### FRIED SCALLOPS

large sea scallops served with french fries, hush puppies & housemade cole slaw \$17.99

### FRIED OYSTERS

perfectly fried oysters served with french fries, hush puppies & housemade cole slaw \$16.99

### THE BATTLESHIP NORTH CAROLINA (no substitutions please)

shrimp, flounder, scallops, oysters & clams served with french fries, hush puppies & housemade cole slaw \$24.99

### FRIED FLOUNDER

golden fried flounder served with french fries, hush puppies & housemade cole slaw \$14.99

### CHOICE OF TWO

shrimp, flounder, clams, oysters or scallops served with fries, hush puppies & housemade cole slaw \$18.99

### CHOICE OF THREE

shrimp, flounder, clams, oysters or scallops served with fries, hush puppies & housemade cole slaw \$19.99

### THE WHOLE BOAT (no substitutions please)

shrimp, flounder, scallops & oysters served with french fries, hush puppies & housemade cole slaw \$22.99

## ~TACOS, BASKETS & SANDWICHES~

### SHRIMP TACOS

crispy fried shrimp, mango salsa, sour cream & cabbage served with a fresh black bean & corn salad \$9.99

### GRILLED SHRIMP TACOS

grilled shrimp, mango salsa, sour cream & cabbage served with a fresh black bean & corn salad \$13.99

### SHRIMP BASKET

lightly breaded crispy fried shrimp served with french fries & cole slaw \$10.99

### FLOUNDER BASKET

crispy flounder served with french fries & cole slaw \$11.99

### CLAM BASKET

large crispy fried clams served with french fries & cole slaw \$10.99

### CABO FISH TACOS

crispy fried cod, mango salsa, sour cream & cabbage served with a fresh black bean & corn salad \$9.99

### BUFFALO CHICKEN SANDWICH

fried & tossed with buffalo sauce then topped with bleu cheese, lettuce & tomato served with french fries or cole slaw \$7.99

### BYO BURGER

served with french fries or cole slaw & your choice of the following items: lettuce, tomato, red onion, BBQ sauce, bacon (add \$1) ~ choose one: cheddar, bleu cheese, american, provolone \$7.99

### FISH ~N~ CHIPS

our famous beer battered cod served with french fries & cole slaw \$11.99

## ~DESSERTS~

### CREME BRULEE

classic custard beneath a caramelized sugar shell ~ just try it, you won't be disappointed \$5.99

### ESPRESSO BROWNIE SUNDAE

a warm brownie with a powdered sugar glaze topped with vanilla ice cream & whipped cream \$6.99

### KEY LIME PIE

a classic from the Keys made right here in the Junction \$4.99

### CHEESECAKE

(ask your server for the flavor) baked by Island Cakery of Carolina Beach & by far the best in town \$5.99

### MOUSSE AU CHOCOLATE

light & airy in texture yet richly tempting ~ pairs well with a nice cup of joe \$4.99

Thank you for choosing CFSC as your dining destination this evening. We appreciate the opportunity to serve you & hope that you will enjoy your time with us. CFSC was established in 2008 & is a locally owned & operated independent restaurant. We greatly appreciate your support and look forward to seeing you again very soon. Ask your server how to join our e-mail list for offers & information or follow us on facebook.



*Evans Trawick*  
Evans Trawick, Owner

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\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.  
Due to the unpredictability of Nature & Man all menu items may not be available. 18% gratuity will be added to parties of 8 or more.