



Starters

Ron's Clam Chowder \$8

Classic New England Style Clam Chowder with Bacon, Fresh Thyme, and Potatoes

Seared Scallops \$26

Pan Seared Scallops topped with Cherry Coulis and Crispy Bacon over Lemon Herb Cream Sauce

North Carolina Spiced Shrimp \$28

1 lb. Jumbo NC Shrimp Steamed and Seasoned with Old Bay, Served with Cocktail Sauce

Kale And Artichoke Dip \$14

Fresh Baby Kale, Bacon, Artichokes, Cheddar, Cream Cheese, and Parmesan, Served with Warm Tortilla Chips

Steamed Clams \$22

Dozen Middle Neck Clams with Garlic, White Wine, Fresh Parsley, Served with Parmesan Croutons

Saffron Mussels \$24

P.E.I Mussels Steamed in Saffron and Garlic Cream, Fresh Parsley, Served with Parmesan Croutons

Cheese Slaw and Crackers \$9

Shredded Gruyere, Minced Jalapeno, Banana and Bell Peppers with Mayo and Saltines

Tomato Pie \$12

Southern Style Pastry Crust with Tomatoes, Cheddar, Mozzarella, Pesto, and Balsamic Reduction

Salads *Add – Jerk Chicken Salad \$6 – Tuna Salad \$10 – Crabcake \$24

Roadside Salad \$14

Baby Greens with Honey Crisp Apples, Oranges, Craisins, and Pistachios, tossed with Raspberry Vinaigrette and Parmesan

Caesar Salad \$12

Chopped Romaine Hearts, Aged Parmesan, Creamy Caesar and our Homemade Croutons

Warm Mushroom Salad \$15

Sautéed Wild Mushrooms Over Baby Greens, Feta, and Pine Nuts in our Marsala Vinaigrette

Sandwiches, Burgers, & BBQ *served with choice of side*

Crabcake Sandwich \$28

Jumbo Lump Crab Cake, Cajun Remoulade, Lettuce, and Tomato on a Brioche Roll

Chicken Salad Sandwich \$14

Jerk Style Chicken Salad with Celery and Mayo, Mango Chutney, Lettuce, and Tomato on Toasted Ciabatta Bread

Prime Rib Sandwich \$20

Slow Roasted and Dipped in Au Jus with Provolone, Creamy Horseradish Sauce, Lettuce, and Tomato on Toasted Ciabatta Bread

Southwest Chicken Sandwich \$16

Grilled Chicken Breast with Provolone, Roasted Red Peppers, and Chili Lime Mayo on Ciabatta Bread

Duck Brie LT \$15

Crispy Duck Bacon, Brie Cheese, Lettuce, Tomato and Mayo on Ciabatta Bread

Blackened Mahi Sandwich \$18

Cast Iron Blackened Fillet with Lettuce, Tomato and Poblano Crema on a Brioche Roll

Eastern BBQ Sandwich \$15

House Smoked NC BBQ in our Vinegar Based Sauce on a Brioche Roll with Cole Slaw on the Side

DBL Time \$16

Two Smash Patties, Caramelized Onions, American Cheese, Lettuce, and Tomato on a Brioche Roll

Bangin' Blue \$17

Two Smash Patties, Crumbled Blue, Bacon, Blueberry Jam, Lettuce, and Tomato on a Brioche Roll

Tatonka \$18

Seared Western US Bison with Cheddar Cheese, Hickory Bacon, Aioli, Lettuce, and Tomato on a Brioche Roll

Smisssion Impossible \$16

Plant Based Smashed Patty topped with Lettuce, Tomato, and Red Onion on a Brioche Roll

Duck Dynasty \$18

Ground Duck, Thyme Leaves, Garlic, Sautéed Onions, Provolone, Lettuce, Tomato, and Dijon Mustard on a Brioche Roll

Suppers

Crab Cake Dinner – \$38

Jumbo Lump Crab Meat with a Touch of Old Bay, Lemon, and Mayo, Served Over Our Creole Lobster Sauce and Corn Salsa

Tropical Trigger Fish – \$32

Broiled Trigger Fish under Lemon Herb Cream Sauce, Jasmine Rice, and topped with Fresh Orange Cucumber Pico De Gallo

Shrimp & Grits – \$30

Local Shrimp Sautéed with Garlic, Peppers, and Onions Over NC Stone Ground Grits with Creole Sauce and Chef Prudhomme's Andouille

Shrimp & Pine Nuts – \$32

Local Shrimp Pan Sautéed with Mushrooms, Fresh Spinach, and Pine Nuts Tossed with Lemon and White Wine Over Linguine

Clams Linguine – \$28

Fresh Middle Necks Sautéed with White Wine, Fresh Thyme, Garlic, and Parsley Over Linguine

Chicken Scallopini – \$28

Lightly Dusted Chicken Breast Sautéed with Mushrooms, Artichokes, and Capers with Lemon Butter Over Linguine Pasta

Filet Mignon* – \$48

Pan Seared and Topped with Duxelles Butter and Creamy Mashed Potatoes

Smoked Tomato Chicken– \$28

Grilled Chicken Breasts with Smoked Cherry Tomatoes and Parmesan Cream Sauce Over Jasmine Rice

House Smoked Prime Rib* – \$46

Thick Cut House Smoked and Slow Cooked, with Mashed Potatoes, Au Jus, and Horseradish Cream

Duck & Cherries – \$38

Seared Maple Leaf Duck Breast over Wilted Spinach and Toasted Pine Nut Jasmine Rice with Sour Cherry Beurre Blanc

Pork Chop – \$28

French Cut with Apple Fennel Compote and Creamy Mashed Potatoes

Desserts For Two \$14

Coconut Cheesecake

Biscoff Cheesecake

Chocolate Crème Brulée

Pistachio Crème Brulée

**Although here at Roadside, we take every precaution to eliminate the risk of gluten cross contamination, we assume no responsibility or liability. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

Specialty Cocktails

American Beauty	\$14	Hillbilly Deluxe	\$14	Honey, Do	\$14
Tito's – Smashed Berries – Lychee Lemonade		Makers Mark – Blackberry Brandy – Iced Tea – Smoked Lemon		Cathead Honeysuckle Vodka – Elderflower Liquor – Cucumber – Ginger Beer – Lemon	
Rain Check	\$14	Drivin' Me Coco Nuts	\$14	Float On	\$14
Tanqueray – St. Germaine – Blueberry Lavender Syrup – Lemon		Milagro – Coco Lopez – Lime – O.J. House Ginger Syrup – Habanero Sugar Rim		Bacardi – Amaretto – Pineapple – O.J. – Dark Rum Floater – Cherries	

Beer

Domestic- \$6	Craft- \$8
Bud Light	Stone Buenaveza Lager
Miller Lite	Allagash White Belgian Wheat
Michelob Ultra	Sunboy Boozy Coconut Water
Red Stripe	New Castle Brown Ale
Best Day N/A Kolsch	Dog Fish Head Juicy Pale Ale
	Duck Duck Juice IPA

Draft- \$8

Ask about our Seasonal Rotating
Selection

Beverages

Coke, Diet Coke, Sprite, Cherry Coke,	\$4
Fanta Orange, Lemonade, and Dr.Pepper	
Fresh Brewed Unsweet & Sweet Tea	\$4
San Pellegrino (SM/LG)	\$4/\$8
Fresh Brewed Coffee	\$3

Wine

White

	<u>Glass</u>	<u>Bottle</u>
Pinot Grigio Mezza Corona, Delle Venezie, Italy 2024	\$10	\$38
Chardonnay Bishop Ridge, Parlier, California 2022	\$10	\$38
Sauvignon Blanc Tohu, Marlborough, NZ 2024	\$12	\$44
Prosecco Cavicchioli 1928, Vazzola, Italy 2019	\$12	\$44
Rose Saurus, Patagonia, Argentina 2024	\$14	\$52
Riesling Sun Garden, Pfalz, Germany 2022	\$10	\$38
Chardonnay Decoy, Sonoma, California 2022		\$56
Vinho Verde Aveleda, Penafiel, Portugal, 2023		\$42

Red

Pinot Noir Stoller, Willamette Valley, California 2023	\$10	\$38
Red Blend Locations, St. Helena, California 2019	\$13	\$48
Cabernet Sauvignon Liberty School, Paso Robles, California 2022	\$13	\$48
Zinfandel Gnarly Head, Lodi, California 2022	\$10	\$38
Garnacha Coto De Hayas, Campo De Borja, Spain 2022	\$11	\$40
Cabernet Sauvignon Stags Leap, Napa Valley, California 2021		\$80
Red Blend Orin Swift Papillon, St. Helena, California 2022		\$110