



## APPETIZERS

### *Our SIGNATURE Fried Green Tomatoes \$12*

Delectable, Deep Fried Slices of green tomatoes, Napoleon stacked with layers of homemade Strawberry preserves, herb cream cheese and caramelized onions

### *Spinach & Artichoke Dip with Pita Points \$9*

Spinach and Artichoke Hearts mixed with a Cream Cheese sauce then baked and served with toasted Pita Points

### *Creamy Crab Dip with Crustinis \$12*

Lump Crab Meat mixed with scallions, roasted red peppers, herbs and cream cheese

### *Jumbo Lump Crab Cake \$10*

Homemade Jumbo Lump Crab Cake topped with Mango Relish

### *Parmesan Dusted Fried Oysters \$10*

Select Oysters lightly dusted with Parmesan cheese and fried, served atop creamy Cheddar Grits and garnished with shaved Scallions

### *Sesame Chicken \$9*

Delectable chunks of Chicken breast, lightly breaded and fried, then tossed in a Teriyaki Sesame sauce

### *Award Winning Baby Back Ribs \$10*

Half Rack of Baby Back Ribs slow roasted in an award winning Barbeque sauce

## SALADS

### *Strawberry Salad Half \$5 Full \$9*

A blend of Strawberries, Mandarin Orange slices, Red Onion, and caramelized Almond slices, served on a bed of Mixed Greens with Honey Balsamic dressing

### *Fresh Garden Salad Half \$4 Full \$8*

Fresh Mixed Greens, Cucumbers, Tomatoes, Red Onions, Mushrooms, Carrots, Red Pepper, Sunflower Seeds and Croutons with your choice of dressing

### *Caesar Salad Half \$4 Full \$8*

Fresh, crisp Romaine leaves tossed in a classic Caesar dressing with Croutons and Parmesan Cheese

*Add a Jumbo Shrimp or Chicken Kabob to any Salad \$6*

## ENTREES

~all of our entrees come with fresh baked bread and homemade honey-chive butter. All entrees except Veggíe Pasta and Shrimp and Grits come with your choice of 2 sides.

You can add a garden, Caesar, or strawberry salad for \$3. Split plate charge \$5.

Additional sides \$4. Sides include: Asparagus, Wilted Baby Spinach, Vegetable Medley, Garlic Mashed Potatoes, Wild Rice, French Fries, & Creamy Cheddar Grits

### *Whiskey Rib eye \$24*

10 oz. Rib eye marinated in chef's blend of seasoning, spices and whiskey. Served with Garlic Mashed Potatoes and Asparagus

### *Delmonico \$24*

12 oz. Delmonico Cut Rib eye topped with chef's butter. Served with Garlic Mashed Potatoes and Asparagus

### *Lemon Rosemary Chicken \$18*

Grilled Chicken Breast served in a creamy Lemon Rosemary sauce. Best paired with Garlic Mashers and sautéed Baby Spinach

### *Baby Back Ribs Half Rack \$18 Full Rack \$22*

Baby Back Ribs slow roasted in Marci's award winning Barbeque sauce. Served with Baked Sweet Potato and Vegetable Medley

### *Jumbo Lump Crab Cakes One \$20 Two \$26*

Homemade Jumbo Lump Crab Cake served atop a Portobello Mushroom, and topped with a Mango Relish. Served with Baby Wilted Spinach and Wild Rice

### *Cajun Fried Grouper \$20*

Grouper filet lightly breaded and fried to a crisp golden brown. Served with rice and vegetable medley

### *Chef Bob's Ka-Bobs Choice of 2 \$18 All 3 \$23*

Choice of Grilled Shrimp, Beef Tenderloin or Chicken Skewers.

Served best with Wild Rice and Vegetable Medley.

### *Veggíe Pasta \$18*

Fresh vegetables blended in a creamy Alfredo sauce served with Penne Pasta. Add Chicken, Shrimp or Fresh Catch for \$6.

### *Shrimp & Grits \$20*

An all time Eastern North Carolina favorite. Shrimp sautéed in a Citrus Butter sauce with a blend of Mushrooms, Roasted Red Peppers, Andouille Sausage and Scallions served over creamy Cheddar Grits.

### *Fish Tales Featured Catch ~Market Price~*

Ask your server about our Fresh, Local Catch. You can have this prepared fried, broiled or sautéed.

## KIDS MENU (10 AND UNDER)

*1/4 Rack of Baby Back Ribs & French Fries \$6*

*Grilled Cheeser Sandwich & French Fries \$4*

*Alfredo's Creamy Penne Pasta \$4*

*Chicken Finger Basket & French Fries \$5*

*Little Shrimper Basket & French Fries \$6*

## DESSERTS

*Black Bottom Key Lime Pie \$6*

The creamiest Key Lime Pie you will ever put in your mouth served in a Chocolate Cookie shell.

*Chocolate Mousse \$6*

Creamy and light Chocolate Mousse served with fresh Strawberries and drizzled with a Chocolate Sauce.

*Buttermilk Coconut Custard Pie \$6*

Homemade buttermilk coconut custard pie, baked to a golden brown.



*We appreciate you coming in this evening. Please ask your server to suggest a bottle of wine that will best compliment your meal. We always welcome your comments, so that we can make your experience at FishTales the best it can be.*