

A P P E T I Z E R S	CAJUN ALLIGATOR	9.50	FIRECRACKER SHRIMP	9.00
	tender fried bites with remoulade sauce		Crispy shrimp with spicy aioli sauce	
	CRAWFISH TAILS	9.00	BACON WRAPPED SCALLOPS	9.95
	cajun breaded with spicy cocktail sauce		served with tomato hollandaise	
	CRISPY FRIED CALAMARI RINGS	8.75	PAN STEAMED MUSSELS	9.95
	tossed with parmesan cheese and served with marinara sauce		garlic, butter, white wine and rotels Fra Diavolo spicy marinara sauce	
	** HERB CRUSTED AHI TUNA	9.95	SHRIMP COCKTAIL	8.50
	served with soy wasabi sauce and pickled ginger		traditional chilled with cocktail or blackened with remoulade sauce	
	TONY'S BUFFALO SHRIMP	8.50	SPINACH & ARTICHOKE DIP	6.75
	fried shrimp with our special sauce, served with ranch dipping sauce and celery		creamy blend of spinach, artichoke hearts and cheese, served garlic crostini	
SOUTHERN FRIED BUFFALO WINGS	9.50	CRAB DIP	7.95	
fried jumbo wings with our special sauce, served with ranch dipping sauce and celery		delicate blend of celery, tasso ham, cheese and spices, served with garlic garlic crostini		
Crabmeat Stuffed Mushrooms	8.95	Fried Oysters	8.50	
baked stuff mushrooms with garlic, butter and parsley		tender fried oysters, served with remoulade sauce		

O
Y
S
T
E
R
S

** Fresh Oysters with Cocktail and lemons	Rockefeller(5) spinach, cheese and walnuts
1/2 dozen 9. dozen 14.95	topped with hollandaise 9.95
Baked Oyster Sampler - three each of	Cajun Bacon(5) - crispy bacon, garlic and cajun
cajun bacon and rockefeller 11.50	seasoning 9.95

	<i>cup</i>	<i>bowl</i>
S <i>New England Clam Chowder</i>	3.50	5.95
O <i>She Crab Soup</i>	3.95	6.50
U <i>Red Beans & Rice</i>	2.95	4.95
P <i>Oyster Stew</i>		6.95

S <i>Tony's Garden Salad</i> 5.95	Spinach Salad 6.50
& mixed greens, tomatoes, cucumbers, carrots, red onions, mushrooms	fresh spinach, mushrooms, red onions, tomatoes, diced eggs and bacon
S <i>Caesar Salad</i> 6.25	Iceberg Wedge 6.95
L traditional creamy dressing with garlic	Crispy lettuce, bacon, tomatoes, red onions.
A croutons and parmesan cheese	cheddar cheese and bleu cheese dressing

S

ADD TO ANY SALAD

Chicken grilled or blackened 5.95	Shrimp grilled or blackened 6.95
Fried Oysters 6.95	Buffalo Shrimp 5.95

DRESSINGS - Ranch, Bleu Cheese, Italian, Honey Mustard, Raspberry Vinaigrette, Thousand Island

C Jambalaya flavorful blend of andouille 12.95	New Orleans Gumbo a rich stew of duck 13.95
--	--

A	sausage, trinity vegetables and tomatoes		chicken and andouille sausage with onions,	
J	over rice, topped with blackened shrimp		peppers, celery in a brown roux, served with	
U			white rice	
N	Crawfish Etoufee crawfish in a rich brown	13.50		
	sauce with sweet onions and peppers		Cajun Sampler - a trio of Jambalaya, Ne	15.95
&	with white rice		Orleans Gumbo and Crawfish Etoufee	
C	Shrimp and Sausage traditional creole	13.95	Cajun Chicken blackened chicken	12.95
R	sauté of shrimp, corn, peppers, Andouille		topped with caramelized sweet peppers	
E	green onions and tomatoes, with rice		onions and pepper jack cheese	
O				
L	BBQ Shrimp and Tasso sautéed shrimp	14.95	Shrimp Creole tender sautéed shrimp in	12.95
E	and tasso ham with bbq sauce, topped		a spicy blend of peppers, onions and tomatoes	
	with green onions, served with rice		served with white rice	

	St Charles Scampi sautéed shrimp with	14.95	Seafood Marinara sautéed shrimp and	15.95
P	asparagus and fresh tomatoes in a white		scallops with spinach and mushrooms in a	
A	wine butter sauce with angel hair		light marinara sauce with penne pasta	
S				
T	Saucy Alfredo - sautéed mushrooms and		Primavera sauteed, spinach, mushroom	10.95
A	broccoli in alfredo sauce with angel hair		peppers, sweet corn and tomatoes in a garlic	
	with shrimp	14.95	butter sauce with penne pasta	
	with chicken	12.95		

Gluten Free Pasta available upon request

S	Calabash Fried Seafood		Seafood grilled or blackened	
E	shrimp	12.95	oysters	15.95
			shrimp	14.95
			**salmo	15.95

B creole mustard cream of melted butter
O
S ****Admiral's Platter** **24.95** Surf and Turf grilled filet with bearnaise **39.95**
 Grilled or Blackened shrimp and scallops and a broiled lobster tail with melted butter
 and a grilled filet medallion with a side
 of creole mustard cream

O
Y
S
T
E
R
B
A
R

Steamed Oysters		Steamed Shrimp with Old Bay				
1/2 Peck	21.00	Peck	29.00	1/2 lb	14.00 lb	20.00
North Carolina Clams		Snow Crab				
	dozen	15.00	lb	19.00	2 lb	35.00
King Crab	lb	market price	Crawfish	lb		10.95
COMBINATIONS						
1/2 Peck steamed oysters			1/2 lb steamed shrimp			
dozen steamed clams			1/2 lbsnow crab			
lb steamed crawfish						
CHOICE OF TWO		32.95	CHOICE OF 3		42.95	
DELUXE SAMPLER ALL FIVE ITEMS					60.00	
All Steamed Seafood comes with a setup (Butter, Cocktail & Coleslaw) addational Setup \$						

SIDE DISHES
 Side Salad with entrée
 garden or caesar 2.25
 iceburg wedge or spinach 2.95

Sandwiches
 Tony's Classic Burger grilled with **9.00
 american cheese and baconwith lettuce
 tomatoes and onions

Mashed Potatoes	1.95	New Orleans Po'Boy fried oysters,shrim	9.95
French Fries	2.50	or crawfish with lettuce and tomatoes with	
Sweet Potato Fries	2.50	a side of remoulade sauce	
Coleslaw	1.95		
Rice Pilaf	1.95	Chicken Sandwichgrilled, blackened or	9.95
White Rice	1.95	bbq'd with pepper jack cheese and bacon	
Sauteed Vegetables	2.75		

BEVERAGES		Blackened Catfish with remoulade, corn	8.95
	2.50	relish, lettuce and tomatoes'	
Soft Drinks	Milk no refills		
Coke	plain	Fried Flounder Sandwich with american	8.95
Diet Coke	chocolate	cheese, lettuce, tomato and remoulade	
Sprite			
Ginger Ale	Juices no refills	All Sandwiches served with french fries	
Dr Pepper	orange, pineapple		
Lemonade	cranberry, grapefruit		
Tea sweet or unsweet			

**** Items cooked to order, consuming meats,poultry,seafood,shellfish
or eggs may increase your risk of foodborne illness**

**18 % GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE
SEPARATE CHECKS AVAILIABLE, PLEASE NOTIFY YOUR SERVER WHEN ORDERING**

Sparkling W ines

Zonin Prosecco, Italy	split	8
Very light and refreshing, semi-dry with a clean, refreshing finish.		
Allure Moscato, California	split	7
Slightly sweet, with livey red berry fruit flavors that pop on the palate		

White Wines

Biltmore Estate Chardonnay, North Carolina	6	22
Buttery, full-bodied Chardonnay with good acidity highlighted by citrus and tropical		

fruit flavors.		
Sartori Pinot Grigio, Italy	6	22
Light bodied displaying flavors of lemon peel, almond and a hint of peach.		
Urban Riesling, Germany	6	22
Relatively sweet and very fruity. Matches well with spicy foods.		
Oyster Bay Sauvignon Blanc, New Zealand	6	22
Crisp, clean and refreshing, showing nice citrus fruit flavors		
Matchbook Musque Chardonnay, California		25
Vibrant flavors of orange zest and lime peel mingle with wildflower honey and caramelized sugar. The tiny bit of spritz on the finish is delightful.		
Kendall-Jackson Chardonnay, California		32
Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth.		
Vinhas Altas Vinho Verde, Portugal		23
Fruity, intense in citrus and white pulp fruits. Floral and tropical fruits nuances.		
Fruity, balanced acidity, nice volume with a crispy finish.		

Red Wines

Red Truck Cabernet Sauvignon, California	6	22
Rich red color and full fruit expression, this wine has lush aromas of blackberry and cherry. Smooth and elegant.		
Oyster Bay Merlot, New Zealand	7	23
Vibrant, alluring flavors of juicy black plum and sweet berry fruits, with an exquisite background of spice, subtle oak and fine grained tannins.		
Childress Classic Red Blend, North Carolina	6	22
An easy, smooth, uncomplicated red blend with full cherry flavor and a clean finish. The wine is aged briefly in oak for complexity so as to retain the natural ripe, sweet aromas of the grape.		
Oyster Bay Pinot Noir, New Zealand		27
Elegant, fragrant and subtle wine, with undeniable cool climate flavor intensity.		
Bodega Septima Malbec, Argentina		27
Fresh cherry, toasty and vanilla notes obtained from the oak, acidity and alcohol content are perfectly balanced with soft and delicate tannins.		
Duckhorn Decoy Cabernet Sauvignon, California		28
Rich and appealing with fragrant; lifted aromas of mulberry, raspberry and currant		

with hints of rhubarb and mocha; soft toned fruit flavors with engaging spice complexity.

Dessert

Hardy's Whiskers Blake Tawny Port, Australia

Made primarily with Grenache and Shiraz grapes and aged on average for 8 years, this port blends several vintages to ensure its rich, smooth and nutty flavors.

8

Draft Beer

Guinness	6	Aviator Wide Open Red	4
Carolina Pale Ale	4	Ranger IPA	4
Stella Artois	5	Angry Orchard Cider	5
Bombshell Polished Pilsner	5	Foothills Hoppyum	4
Bombshell Lost My Way IPA	5	Foothills People's Porter	5
Fullstream Rocket Science IPA	5	Yuengling	3
Corona Light	4	Lonerider Shotgun Betty	4
Red Oak	4	Lonerider Sweet Josie	4
Fat Tire	4	ShockTop Belgium Wheat	4
Abiti Turbo Dog	4		

Bottled Beer

Budweiser	3	Bud Light	3	Red Stripe	4
Coors Light	3	Miller Lite	3	Newcastle	4
Michelob Ultra	3	Heineken	4	Sierra Nevada Pale Ale	4
Corona	4				