

# THE DUNES

RESTAURANT, BAR & GIFT SHOP



## Dinner Menu



The Dunes Restaurant

**252.441.1600 | [thedunesrestaurant.com](http://thedunesrestaurant.com)**

7013 S. Croatan Hwy, MP 16, Nags Head, Across from the Nags Head Outlet Mall

## TO START

### Shrimp and Crab Dip

Fresh shrimp and crabmeat, cream cheese, white wine, pimientos, onions, Monterey Jack and Parmesan cheeses served with flour tortillas. 14.99

### Dunes' Onion Rings

Freshly sliced onions dipped in homemade beer batter, flash fried, and served with horseradish ranch. 9.99

### Potato Skins

Five potato skins topped with bacon and cheddar cheese. 11.99

### Green Tomatoes

Buttermilk soaked, Panko Encrusted Green Tomatoes fried to Golden Goodness, served with ranch dressing. 10.99

### Jerk Chicken Wings

6 or 12 wings baked then fried and tossed in a sweet and spicy sauce.  
9.99 / 14.99

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## FROM THE STEAMER

**Steamed Spiced Shrimp** 1/2 lb. 13.99 | 1 lb. 23.99

**Steamed Snow Crab Legs** 1/2 lb. 17.99 | 1 lb. 34.99

### Steamed Combo

1/2 lb. Spiced Shrimp and 1/2 lb. Snow Crab Legs 30.99

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## HOMEMADE SOUP

### Hatteras Clam Chowder

Loaded with clams, bacon, onions, carrots, celery and potatoes, simmered in a clear broth.  
Cup 6.99 | Bowl 8.99

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## FROM THE GARDEN

DRESSING: Ranch, 1000 Island, Blue Cheese, French, Italian, Honey Mustard, Balsamic Vinaigrette, Caesar, Oil and Vinegar

### Garden Salad

A blend of artisan lettuce topped with fresh cucumbers, shredded carrots, red onion, sliced tomatoes, and croutons. 8.99

### Tuscan Caesar Salad

Fresh chopped romaine hearts, tossed in a house made Caesar dressing, shredded Parmesan cheese and croutons. 8.99

### The Dunes' Wedge

A wedge of iceberg lettuce topped with hardwood smoked chopped bacon, diced tomatoes, crumbled blue cheese, and crispy onions, finished with blue cheese dressing. 8.99

### Signature Spinach Salad

Fresh Baby Spinach Topped with NC Pecans, Chopped Bacon, Strawberries and Goat Cheese with a balsamic vinaigrette. 11.99

### ADD A PROTEIN TO YOUR SALAD

Chicken 7.00 | Flounder 12.00 | Shrimp 9.00 | Fried Oysters 10.00



# TRADITIONAL OUTER BANKS SEAFOOD

All entrées are served with Dunes' famous hush puppies and your choice of two sides:

Fresh Baked Potato, French Fries, Sweet Potato of the Day, Cheese Grits,  
Cole Slaw, Rice, or Seasonal Vegetables

**SUBSTITUTE A HOUSE SALAD FOR 4.49**



## Pick Your Catch

**Popcorn Shrimp, Clam Strips, Flounder, Shrimp, Oysters  
or with Scallops or Crabcake (add 4.00)**

*We respectfully request all items be served all fried or all broiled. Each seafood selection needs to be a different selection.*

**Choice of 2 | 24.99 or Choice of 3 | 27.99**

### Outer Banks Shrimp

Large shrimp lightly battered and  
flash fried or broiled. 21.99

### North Carolina Flounder

Locally caught premium Atlantic flounder;  
lightly battered and flash fried or broiled,  
served with homemade tartar or  
cocktail sauce. 25.99

### Fried Bounty of the Sea

Fresh NC Flounder fillet, large shrimp,  
premium scallops, select oysters and  
a homemade crab cake. 42.99

### Homemade Crab Cakes

Crab cakes made from a tasteful blend of  
local lump crabmeat and spices (our secret  
recipe) served flash fried or broiled.  
Two Crab Cakes 32.99 | One Crab Cake 25.99

### Clam Strips

*(when available)* Large Atlantic clam strips, lightly  
battered and flash fried, served with homemade  
tartar or cocktail sauce. 22.99

### Fried Oysters

Select oysters, lightly dusted in our special  
seafood breading and perfectly fried,  
served with homemade tartar or  
cocktail sauce. 26.99

### Atlantic Sea Scallops

Premium grade large sea scallops, served lightly  
breaded and flash fried or pan seared. 33.99

### Broiled Bounty of the Sea

Fresh NC Flounder fillet, large shrimp, premium  
scallops, and local lump crabmeat. 35.99

### Popcorn Shrimp

A huge portion of fresh baby shrimp  
lightly battered and flash fried. 18.99

### Seafood Norfolk

Large shrimp, plump and juicy scallops, and  
crabmeat lightly sautéed in our own  
garlic sherry wine sauce. 31.99



The Dunes proudly utilizes sustainable products sourced locally and regionally whenever possible in our support of North Carolina farmers, fishermen and purveyors. We would like to recognize Etheridge Seafood, O'Neal's Seafood Market, Fresh Catch, The Captains' Oysters, and Kevin O'Neal (softshells) for supplying our local seafood. Additionally, we work with Jennette Brothers, Greenleaf Farms, Hickory Cross Poultry, The Lost Colony Brewery and many other local and regional suppliers to bring diners the best of North Carolina.

*The Pritchard Family would like to Thank You for Your Loyal Patronage Since 1983!*

**WE INVITE YOU TO COME BACK AND JOIN US FOR BREAKFAST.**

**\*PLEASE NOTE\***

Consuming shellfish and raw or undercooked meats may increase the risk of food borne illness.  
Certain items may contain shell fragments or other harmful components not in our control.

## SOUTHERN SPECIALTIES

### Shrimp & Grits

Large sautéed shrimp over cheese grits with bacon, onions, bell peppers, and mushrooms topped with a lime juice pan sauce and green onions. 23.99

### Seafood Alfredo

House made alfredo sauce over cavatappi pasta with pan-seared scallops, shrimp and crabmeat topped with parmesan cheese, served with a side salad. 33.99

### Southern Fried Chicken

Our secret recipe, 1/2 fresh breaded chicken fried golden brown, served with baked potato and cole slaw. 16.99

### Chicken & Waffles

A homestyle favorite! Fresh chicken tenders dusted in our house breading, golden fried, served over a warm fluffy Belgium waffle with bourbon maple syrup. 17.99

## STEAKS & CHICKEN

All entrées are served with Dunes' famous hush puppies and your choice of two sides:  
Fresh Baked Potato, French Fries, Fresh Baked Sweet Potato, Cheese Grits,  
Cole Slaw, Rice, or Seasonal Vegetables

**SUBSTITUTE A HOUSE SALAD FOR 4.49**

### Hand Cut 12oz. Ribeye

Grilled fresh ribeye steak cooked to order and seasoned to perfection. 31.99

### Center Cut 8oz Sirloin

Lightly marbled center cut steak cooked to order and seasoned to perfection. 25.99

### Seven Sisters Platter

Eight ounce chicken breast, lightly breaded and flash fried or grilled, topped with sautéed button mushrooms, sweet onions, and shredded Monterey Jack cheese. 20.99

### Hand Breaded Chicken Tenders

Fresh chicken tenders soaked in buttermilk and hand battered in Dunes' special seasoned flour. 16.99

## SANDWICHES & BURGERS

All sandwiches are served with french fries.

### Smashed Burger

Fresh ground chuck, flame grilled, and then topped with lettuce and sliced tomato.  
on a toasted bun. 13.99  
Add cheese for 1.00

### Grilled Chicken Sandwich

Chargrilled marinated chicken breast topped with lettuce and tomato on a toasted bun. 15.99  
Add cheese for 1.00

### Crab Cake Sandwich

Handmade crab cake either flash fried or broiled on a toasted bun with lettuce, tomato, and tartar sauce. 23.99

## KIDS MENU

### Chicken Fingers

3 hand breaded chicken tenders, lightly battered, and flash fried. 8.99

### Kids Hamburger

Fresh ground, grilled and served on a toasted bun. 10.99  
Add American cheese for 1.00

### Grilled Cheese

American cheese on toasted white bread. 6.99

### Kraft Mac N' Cheese 8.99

### Kids Buttered Noodles

A heaping bowl of cavatappi pasta with a light butter sauce. 7.99

### Kids Cheese Pizza

7" baked cheese pizza. 9.99

### Popcorn Shrimp

A kids' portion of our famous popcorn shrimp. 12.99



All kid's meals served with french fries or applesauce.



## DRAFT BEERS

7.00 | pint

### Hatteras Red

Lost Colony Brewery • Stumpy Point, NC

### Kitty Hawk Blonde

Lost Colony Brewery • Stumpy Point, NC

### Nags Head IPA

Lost Colony Brewery • Stumpy Point, NC

### Sky Blue Kolsch

Carolina Brewery • Pittsboro, NC

### Sam Adams Summer Ale

Boston Beer Company • Jamaica Plain, MA

### Sunny Little Things Wheat Ale

Sierra Nevada Brewery • Asheville, NC

### Red Oak Lager

Red Oak Brewery • Whitsett, NC

### Fin Chaser Pale Ale

Carolina Brewery • Pittsboro, NC

## BOTTLED BEERS

Blue Moon

Budweiser

Bud Light

Coors Light

Corona Extra

Miller Lite

Michelob Ultra

Heineken

Stella Artois

Bud Zero N/A

Hop Splash N/A

Stella Artois N/A

Bold Rock  
Hard Apple Cider

## HOUSE WINES

Canyon Road 6.00 | glass 18.00 | bottle

Moscato, Pinot Grigio, Sauvignon Blanc, White Zinfandel,  
Chardonnay, Pinot Noir, Merlot, Cabernet

## WHITE WINES

Sean Minor | Chardonnay

California 9 | 24

La Crème | Chardonnay

California 26/btl

Barone Fini | Pinot Grigio

Italy 9 | 24

Josh Cellars | Seaswept White Blend

California 10 | 28

Lamarco | Prosecco

Mini Split | 8

Brut | Champagne

France 7 | 21

Robertson Winery | Sauvignon Blanc

South Africa 8 | 22

## RED WINES

Folly of the Beach | Pinot Noir

California 11 | 33

14 Hands | Merlot

Washington State 8 | 22

Trapiche | Malbec

Argentina 7.5 | 21

Slow Press Wines | Cabernet Sauvignon

California 9 | 24



## SPECIALTY COCKTAILS

### Orange Crush 9.00

1 1/2 Fresh Squeezed Oranges, Orange Vodka,  
Triple Sec, Topped with Sprite over Crushed Ice

### OBX Honey Splash 8.50

Jack Daniels Honey Whiskey,  
Peach Schnapps & Ginger Ale

### Nags Head Iced Tea 14.00

Three Olives Vodka, Don Q Rum, Tanqueray Gin,  
Jose Cuervo Tequila, Triple Sec, Sour Mix,  
Topped with Pineapple Juice

### Vanilla Lemon Lust 9.00

Vanilla Vodka, Lemon Juice, Simple Syrup,  
Sour Mix & Sugar Rim

### Classic Margarita 10.00

Jose Cuervo Tequila, Triple Sec, Lime Juice,  
Sour Mix & Salted Rim

### Pink Rum Fizz 8.50

Bacardi Mango, Malibu Coconut, Pineapple Juice,  
Grenadine, Topped with Sprite

### Pirates' Rum Runner 11.00

Mount Gay Eclipse Rum, Black Raspberry, Creme de  
Banana, Orange Juice & Pineapple Juice

### Moscow Mule 9.00

Fresh-Squeezed Lime Juice, Three Olives Vodka,  
Gosling's Ginger Beer, served in a Classic Kettle Mug

### Sunset Mai Tai 8.50

Don Q Rum, Orange Juice, Pineapple Juice  
& Splash of Grenadine

### Bahama Mama 11.00

Don Q Rum, Malibu Coconut Rum, Amaretto,  
Grenadine, Topped with Orange & Pineapple Juice

### Whiskey Sour 8.50

Henry McKenna Whiskey, Sour Mix,  
Topped with Soda

### Beach Blanket 9.00

Dragonberry Bacardi, Creme de Banana,  
Pineapple Juice, Topped with Cranberry Juice

### Best G & T on the Beach 10.00

Fresh Lime Juice, Tanqueray Gin, Fever Tree Tonic  
The Best Gin and Tonic on the Beach!

### Pain Killer 12.00

Pusser's Rum, Crème de Coconut, Pineapple Juice, and  
Orange Juice. Shaken and then Topped with Nutmeg.

### The Hurricane 14.00

Light and Dark Rums, Passionfruit, Pineapple, Orange and Lime  
Juices with a Splash of Grenadine