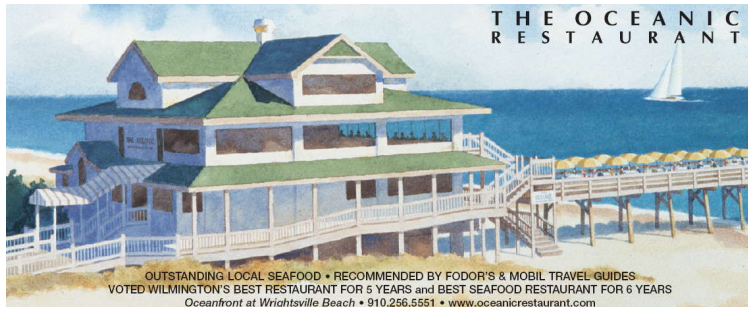


THE OCEANIC RESTAURANT

703 S. Lumina Avenue
Wrightsville Beach, NC 28480
(910) 256-5551

Oceanfront Dining at Wrightsville Beach
Hours: Mon - Sat 11:30am - 10pm; Sun 10am - 10pm
Serving Lunch, Dinner and Sunday Brunch
www.atlanticquest.net



DINNER MENU

APPETIZERS

SEAFOOD GUMBO *Cup \$3.79 Bowl \$4.79*
SHE CRAB SOUP *Cup \$3.99 Bowl \$5.99*

CHICKEN FINGERS \$6.29 • CRISPY FRIED CALAMARI \$7.99

OYSTERS OCEANIC \$8.99 • OYSTERS ROCKEFELLER \$8.99

OYSTER SAMPLER \$8.99 • BUFFALO SHRIMP \$8.29

CAJUN BACON-WRAPPED SHRIMP \$8.99 • SHRIMP COCKTAIL \$9.29

HOT CRAB DIP FOR TWO \$9.29 • CAROLINA CRAB CAKE \$11.99

ENTREE SALADS

CAESAR SALAD \$7.49

Ice cold Romaine lettuce tossed with homemade croutons and our classic Caesar dressing. Topped with Reggiano Parmesan cheese.

With chicken, fried oysters or fried shrimp, please add \$3.29.

PIER HOUSE SALAD \$8.99

Mixed fresh greens topped with cheddar cheese, chopped egg, crisp bacon, spring onions, Roma tomato & toasted almonds.

With chicken, fried oysters or fried shrimp, please add \$3.29.

ALMOND CHICKEN SALAD \$8.79

Breast of chicken tossed with mayonnaise, herbs, almonds, green onions and pineapple. Served in a tortilla shell with tomato & boiled egg.

BLACK N' BLEU CHICKEN SALAD \$9.99

A blackened chicken breast served over mixed fresh greens, egg, tomato & red onions, topped w/ bleu cheese crumbles and Italian Vinaigrette.

FRESH CATCH SALAD \$11.99

Today's very fresh fish served over our Pier House or Caesar Salad.

CHICKEN

CRUSTED LEMON GARLIC CHICKEN \$15.99

A boneless breast coated with Romano cheese crumbs and sautéed. Served over celery mashed potatoes w/ lemon garlic butter and capers.

MEDITERRANEAN CHICKEN \$16.49

Marinated chicken breasts covered with grilled tomato, feta cheese, black olives & basil, topped w/ Monterey Jack. Served on a bed of wild rice.

CHICKEN FLORENTINE \$16.49

Creamed spinach & Monterey Jack atop twin chicken breasts, over orzo.

BEEF

*Your choice of French Fries, Baked Potato, Wild Rice,
Celery Mashed Potatoes or Confetti Orzo.*

MARINATED SIRLOIN STEAK \$16.99

A 10 oz. cut of USDA Choice Top Sirloin marinated overnight in a special citrus and soy recipe. Char-grilled over open flames.

SIRLOIN AND GRILLED SHRIMP \$21.99

Marinated sirloin served with one skewer of shrimp grilled in dill butter.

NEW YORK STRIP STEAK \$22.79

A 14 oz. center cut char-grilled and topped with a mild roasted red pepper butter.

BONE-IN RIBEYE \$23.99

A 16 oz. Ribeye served with your choice of starch.

FILET MIGNON \$24.99

8 oz. cut from the finest tenderloin available.

VERY FRESH FISH

*All Entrees include a House Salad, Caesar Salad or Seafood Gumbo.
Substitute She Crab Soup for \$1.49.*

Our chefs spend hours each day searching local fish markets for the best catch of the day. Quantities & availability are limited to ensure freshness.

Today's selections may include:

MAHI MAHI SWORDFISH SALMON
GROUPEL WAHOO TUNA

All of the offerings may be ordered with your choice preparations.

Grilled with lemon dill butter

Sautéed with butter, wine & capers

Blackened with cajun spices

Broiled with lemon dill butter

Shrimp & Crab Sauce add \$3.99

SEAFOOD SPECIALTIES

LOW COUNTRY FETTUCCINI \$17.49

Fresh shrimp in a Backfin crab and sherry cream sauce over fettuccini.

SHRIMP FRESCA \$17.99

Shrimp, garlic butter, white wine, tomato, parmesan and fresh basil over fettuccini.

STUFFED FLOUNDER \$21.49

Stuffed with crabmeat & topped with shrimp sauce, served with rice & vegetables.

SHRIMP, CRAB & SCALLOPS OCEANA \$21.99

Fresh shrimp, Backfin crabmeat, scallops & Monterey Jack in sherry cream sauce, served with wild rice, confetti orzo, celery mashed potatoes or baked potato.

SUPER DUPER GROUPEL \$21.99

Pan-seared in a crust of cashew nuts and sesame seeds, served over celery mashed potatoes with roasted red pepper butter.

CAROLINA CRAB CAKES \$24.49

Jumbo lump crab & just a little seasoned bread crumbs served over confetti orzo.

THE OCEANIC DELUXE PLATTER \$26.99

Grilled fresh fish, sautéed shrimp & scallops and a broiled jumbo lump crab cake.

1-1/2 LB. WHOLE MAINE LOBSTER *market*

A live Maine lobster with corn, choice of potato and drawn butter.

SEAFOOD PLATTERS

*Served with generous portions of French Fries and homemade Apple Cole Slaw.
Also available broiled with wild rice and fresh vegetables, please add \$2.99.*

SCALLOPS \$18.99 • SHRIMP \$18.49 • FLOUNDER \$18.99

FRIED CATFISH \$14.99 • OYSTERS \$18.99

COMBINE ANY TWO \$19.99

FRESH FISH & CHIPS \$15.79

Filet of fresh fish lightly fried.

CRAB-STUFFED SHRIMP \$19.99

Butterflied jumbo shrimp stuffed with seasoned crabmeat and lightly fried.

THE HOUSE PLATTER *Fried* \$19.99 *Broiled* \$21.99

Shrimp, scallops, flounder and oysters.

SHRIMP LOVERS PLATTER \$21.99

Fried shrimp, shrimp panned in butter & crab-stuffed shrimp.