



Built on the premise that inspired brewing deserves to be paired with revolutionary cuisine, our focus has always been the creative encouragement of those unique individuals who make the pub tick.

The continually rotating beer list, diverse menu, broad spectrum of nightly entertainment and our 92-foot wind turbine are all parts of the Outer Banks Brewing Station's continual reinvention.

OUTER
BANKS
BREWING
STATION

APPETIZERS

STEAMED SHRIMP **GF**

Half Pound 15.99 / One Pound 26.99
Peel-n-eat!

TUNA STACK*

15.99
Roasted garlic pepper seared fresh tuna served rare over cucumber salad with wasabi and miso ginger aioli then topped with wontons
➤ Pairs with our Award-winning Lemongrass Wheat Ale

CALAMARI

13.99
Fried and served with remoulade dipping sauce
Add marinara sauce +0.99
➤ Pairs with our flagship Olsch

BREWER'S BUFFALO STYLE WINGS

14.99
HUGE with ranch or blue cheese

GIANT HOT PRETZEL **V**

9.99
With honey mustard and house beer mustard
Add cheese dip +2.99 / Add beer cheese +3.99
➤ Pairs with our flagship Olsch or seasonal Ale

FRIED JALAPEÑO CHEESE CURDS **V**

With ranch 11.99 / With ranch & marinara 12.99
➤ Pairs with our Award-winning Lemongrass Wheat Ale or seasonal Hefeweizen

CRAB, SHRIMP AND SPINACH DIP

15.99
Our favorites blended with cream cheese, mozzarella and pepper jack cheese served with pretzel bites

CHIP & DIP PLATE **V**

8.99
House-made black bean dip, hand cut corn chips and secret recipe fresh salsa
Add cheese dip +2.99 / Add beer cheese +3.99

HUSHPUPPIES **V**

Side 4.49 / Basket 7.99
A southern favorite, served with honey beer butter

EDAMAME **GF V**

6.99
Japanese soy beans with sea salt
Tossed in spiced vinegar +0.99

SOUPS & SALADS

Salad Dressings: Honey Mustard, Ranch, Bleu Cheese, Balsamic Vinaigrette, Green Goddess and Lemon-Pepper Vinaigrette. Available All Day.

DAILY SOUP

Cup 5.99 / Bowl 8.99
Ask your server because we switch it up constantly!

CRAB BISQUE

Cup 8.99 / Bowl 15.99
➤ Pairs with a seasonal Stout

HOUSE SALAD **GF V**

Side 5.99 / Main 10.99
Mixed greens, marinated grape tomatoes, red onions and cucumbers topped with candied pecans

CAESAR SALAD

Side 7.99 / Main 12.99
The real deal with red and green romaine, marinated grape tomatoes, and parmesan garlic toast
Add Salmon* +10.99

B.L.T. SALAD **GF**

13.99
Butter bibb lettuce, bacon, tomatoes and blue cheese crumbles and choice of dressing

ROASTED BEET SALAD **GF V**

13.99
Mixed greens, goat cheese, carrots, sweet-heat pecans and a lemon-pepper vinaigrette



Portobello Mushroom 5.99
Grilled Chicken (Hormone and antibiotic free) 6.99
Pepper Seared Rare Ahi* or Grilled Shrimp 7.99
Fish du Jour Market Price
Skirt Steak 9.99
Grilled Salmon* 10.99

PUB FAVE **GF** GLUTEN FREE **V** VEGETARIAN

We are NOT a gluten free facility nor do we separate our fryers, so cross contamination is a possibility.

*Notice: "Consumer Advisory" This item may be offered undercooked or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PUBWICHES

Served with fries or coleslaw. Substitute side salad, side caesar or sweet potato fries for \$2.99 Substitute gluten-free bun for \$1.99



Top your sandwich with:
cheddar, swiss, pepper jack,
provolone, or bleu cheese 0.99

BLACK BEAN BURGER

13.99
Black bean burger with a chipotle aioli

PUB BURGER

14.99
Premium ground beef burger with choice of cheese
Add pub sauce FREE
Add bacon +1.99
➤ Pairs with our flagship Olsch

PORTO-BURGER

16.99
Premium ground beef burger topped with grilled portobello mushroom, swiss cheese, sautéed onions and roasted garlic mayo

APPLEWOOD BURGER

17.99
Premium ground beef burger with cheddar cheese, applewood bacon, BBQ sauce and crispy onions

EVERYTHING ELSE

FRIED SHRIMP

24.99
Beer battered with house made slaw, remoulade sauce and fries

FISH & CHIPS

21.99
Beer battered fresh flounder with our famous remoulade dipping sauce. Served with house made slaw and fries
➤ Pairs with our flagship Olsch

SHRIMP & GRITS

16.99
Seared shrimp over coarse stone ground grits and a red-eye gravy and sweet potato chips
➤ Pairs with a seasonal Amber Ale

SEAFOOD PASTA

19.99
Crab, shrimp and fish du jour sauteed with sundried tomato, onions, and bell peppers over cavatappi tossed in a light creamy pesto

BACKYARD PIZZA

12.99
Marinara, tomatoes and mozzarella on a hand-rolled 10” spent grain pizza crust topped with house-made pesto
Top it with pepperoni, bacon, or sausage +2.99
Top it with chicken +3.99

OBBS CUBAN SANDWICH

14.99
Mojo marinated pork butt slow roasted and pulled — then layered with ham, Swiss, pickles, and a creamy mustard sauce on pressed bread

YARD BIRD

14.99
Beer battered fried chicken breast with cilantro lime aioli

FISH SANDWICH

Market Price
Freshest catch topped with a mango salsa
Add blackening +.99
➤ Pairs with our seasonal Wheat

STEAK SANDWICH

16.99
Thin sliced skirt steak sauteed with peppers and onions, topped with a housemade cheese sauce and roasted garlic aioli on a hoagie roll
➤ Pairs with a seasonal IPA

NC PORK BBQ SANDWICH

12.99
Smokin’ good - NC vinegar-based pulled pork BBQ with housemade coleslaw

CHICKEN SALAD SANDWICH

12.99
Grapes, celery, and spiced pecans

DESSERTS

Desserts made from scratch in house. Ask your server about our seasonal desserts and the special dessert of the day!

VANILLA BEAN CREME BREWLÉE

9.99
Served with fresh berries
➤ Pairs with a seasonal Stout or Porter

CARROT CAKE

9.99
The real reason Eric married Tina (besides the caramel sauce and those beautiful candied pecans)
➤ Pairs with a seasonal IPA

KEY LIME

8.99
Key lime and coconut bar with a biscoff crust topped with toasted meringue and raspberry sauce

CHEESECAKE

11.99
Basque cheesecake with seasonal preparations

CHOCOLATE OH OH CAKE

10.99
Rolled with mascarpone, raspberries and whipped cream



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