



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

### HUSHPUPIES **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

**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

# ENTREES

**RIBEYE**   
34.99  
Hand cut, certified 12 oz ribeye with roasted herb fingerling potatoes, broccolini and Bernaise sauce  
Add shrimp for surf and turf +7.99  
➤ Pairs with a Brown Ale

**SCALLOPS\***    
31.99  
Seared scallops over a smoked gouda risotto with asparagus spears, crispy bacon and a bourbon gastrique  
➤ Pairs with a seasonal IPA

**SHRIMP & GRITS**    
26.99  
Seared shrimp over coarse stone ground grits with a red eye gravy and sweet potato chips  
➤ Pairs with a seasonal Amber Ale

**SALMON\***  
25.99  
Grilled salmon with jasmine rice, baby bok choy and a sesame-hoisin glaze

**BLACKENED TUNA OSCAR\***   
31.99  
Local tuna with asparagus, roasted fingerling potatoes, lump crab, and lemon hollandaise  
➤ Pairs with our seasonal Ale

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

**SEAFOOD PASTA\***  
26.99  
Crab, shrimp and fish du jour sauteed with sundried tomato, onions, and bell peppers over cavatappi tossed in a light creamy pesto

**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

**BEEF TENDERLOIN & SHISHITO BITES**  
25.99  
Sesame steak bites with shishito peppers, jasmine rice, ponzu, and Yum Yum sauce  
➤ Pairs with our seasonal Pilsner or Wheat Ale

**JAMBALAYA**   
24.99  
Shrimp, andouille sausage and chicken over jasmine rice with peppers and onions

**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

# 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

 PUB FAVE  GLUTEN FREE  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.