



# OUTER BANKS BREWING STATION

BUILT ON THE BELIEF THAT INSPIRED BREWING BELONGS BESIDE REVOLUTIONARY CUISINE, WE THRIVE ON THE CREATIVITY OF THE UNIQUE SOULS WHO MAKE THE PUB TICK. OUR ROTATING BEER LIST, DIVERSE MENU, DYNAMIC NIGHTLY ENTERTAINMENT, AND THE ICONIC 92-FOOT WIND TURBINE ARE ALL PARTS OF THE OUTER BANKS BREWING STATION'S CONTINUAL REINVENTION

## STARTERS

### STEAMED SHRIMP GF

Half Pound 16.99/ One Pound 27.99  
Peel-n-eat!

### TUNA STACK\* ★

16.99

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

15.99

Buttermilk fried, with bell peppers, sweet sesame glaze, cilantro lime aioli, and fresh cilantro  
► Pairs with our flagship Olsch

### HUSHPUPPIES

9.99

A southern favorite, house-made and fried with sweet onion, corn and roasted peppers, served with honey beer butter

### STEAMED EDAMAME GF V

8.99

Japanese soy beans with sea salt  
Tossed in spiced vinegar +.99

### BREWER'S BUFFALO

#### STYLE WINGS GF

15.99

With ranch or blue cheese dipping sauce  
► Pairs with our seasonal IPA

### GIANT HOT PRETZEL ★ V

12.99

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

### CRAB, SHRIMP AND SPINACH DIP 16.99

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

### CHIP & DIP PLATE GF V

13.99

Roasted corn, poblano pepper, and pepper jack cheese queso dip, our secret recipe pico de gallo and house-made black bean dip, served with hand-cut corn chips.  
Sub beer cheese +2.99

### SOUTHWESTERN EGG ROLLS

13.99

Southwest chicken egg rolls with corn, black bean, cheddar and pepper jack cheese served with chili-lime sour cream

## DRINKS

### COCA COLA PRODUCTS

TEA

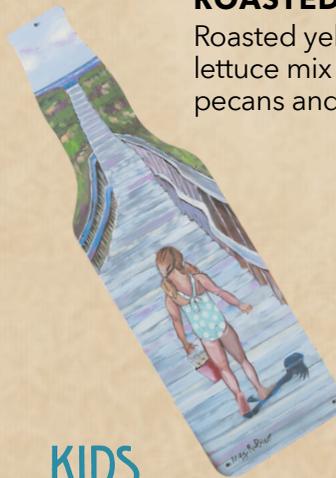
JUICES

MILK

OBBS ROOT BEER

OBBS GINGER BEER

ROTATING SODA TAP



## SOUPS & SALADS

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

### DAILY SOUP

7.99 cup/10.99 bowl

Ask your server because we switch it up constantly!

### ROASTED CORN, CRAB, AND BELL PEPPER BISQUE

9.99 cup/15.99 bowl

► Pairs with a seasonal Stout

### HOUSE SALAD GF V

Side 7.99/Main 12.99

Pub green mix with romaine, iceberg, radicchio and baby spinach, marinated grape tomatoes, red onion and cucumbers topped with candied pecans

### CAESAR SALAD

Side 8.99/ Main 14.99

The real deal with romaine and red greens, marinated grape tomatoes, pub Caesar dressing and parmesan garlic toast  
Add Salmon\* 12.99  
► Pairs with our flagship Olsch

### PUB CHOP SALAD

16.99

Chopped pub green lettuce mix with bacon, marinated tomatoes, red onion, blue cheese crumbles, hard-boiled egg, fried onions

### ROASTED BEET SALAD GF V

15.99

Roasted yellow and red beets over pub green lettuce mix with carrots, goat cheese, sweet-heat pecans and lemon-pepper vinaigrette

### SALAD UPGRADES

Portobello Mushroom 7.99

Grilled Chicken 8.99

Pepper Seared Tuna 9.99

Grilled Shrimp 9.99.

Grilled Catch of the Day MP

Seared Salmon 12.99

## KIDS

### KID'S FRIED SHRIMP 12.99

With wedge fries.

### KID'S FRIED FISH 11.99

With wedge fries.

### CHICKEN TENDERS 9.99

With wedge fries.

### MAC N CHEESE 5.99

House made!

### KID'S PASTA 7.99

With butter or red sauce.  
Add grilled chicken +8.99

### CHEESE PIZZA 10.99

House made!

Add pepperoni +2.99

### SIDES 2.99

Corn, applesauce, or carrots and celery

### WORMS AND DIRT 5.99

Gummy worms and cookie crumbs on vanilla ice cream.

### ROOT BEER FLOAT 5.99

House-made root beer & vanilla ice cream.

### SURFIN SPOON ICE CREAM SAMMIES

The classic chocolate chip cookie / vanilla ice cream. 6.50

GF GLUTEN FREE V VEGETARIAN ★ PUB FAV

\*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 3.99 Substitute gluten-free bun for 1.99  
Top your sandwich with: cheddar, swiss, pepper jack, provolone, or bleu cheese 0.99

## BLACK BEAN-CORN BURGER **V** 14.99

Black bean burger with a chipotle aioli

► Pairs with our Lemon Grass

## PUB BURGER ★ 16.99

Flame grilled premium ground beef burger w/choice of cheese with

Add: pub sauce FREE

Add bacon 1.99

► Pairs with our flagship Olsch

## PORTO-BURGER 18.99

Flame grilled premium ground beef burger topped with grilled portobello mushroom, Swiss cheese, sautéed onion and roasted garlic mayo

## APPLEWOOD BURGER 19.99

Flame grilled premium ground beef burger w/applewood bacon, cheddar cheese, BBQ sauce and crispy fried onions

## HOT ITALIAN PRESSED HOAGIE 16.99

Black Forest ham, capicola, salami, pepper jack, provolone and Swiss cheese, red onion, banana peppers with a roasted veggie mayo

► Pairs with a seasonal Amber Ale

## YARD BIRD ★ 16.99

Beer-battered fried chicken breast w/cilantro-lime aioli

## FISH SANDWICH ★ 17.99

Blackened Tuna with pickled red onion, baby spinach, tomato and a chili-lime mayo

► Pairs with our seasonal Wheat

## SMOKED BEEF BRISKET AND CHEESE 17.99

House beer braised beef brisket with pepper jack queso, fried onion and chipotle aioli on a toasted hoagie

► Pairs with a Brown Ale

## NC PORK BBQ SANDWICH 14.99

Smokin' good - NC vinegar-based pulled pork BBQ with house-made coleslaw

## CHICKEN SALAD SANDWICH 14.99

Marinated-roasted chicken breast with grapes, celery and spiced pecans

## SHRIMP PO-BOY 16.99

Fried shrimp, pub greens with our famous remoulade on a garlic toasted hoagie



# OUTER BANKS BREWING STATION

## ENTREES

## RIBEYE 41.99

Hand-cut, certified Angus 12 oz ribeye with cheesy potato au gratin and zucchini finished with a horseradish cream

► Pairs with a Brown Ale

## SEARED SCALLOPS ★ 37.99

Seared scallops with an orange-horseradish marmalade over baby spinach, caramelized onion, corn and jasmine rice

► Pairs with a seasonal IPA

## SHRIMP & GRITS ★ 27.99

Seared shrimp over parmesan stone ground grits and red-eye gravy with applewood bacon, tomato, green onion and sweet potato chips

► Pairs with a seasonal Amber Ale

## BACKSTAGE MAC N CHEESE 26.99

Cavatappi pasta with cheddar, pepper jack, smoked gouda and parmesan cheeses, smoked pork belly, green onion, tomato, topped with crispy fried onions and pub BBQ sauce

## FRIED SHRIMP ★ 27.99

Beer battered with house-made cole slaw, fries and remoulade sauce

## FISH AND CHIPS ★ 22.99

Beer-battered rockfish with our famous remoulade dipping sauce. Served with house-made cole slaw and steak fries

► Pairs with our flagship Olsch

## SEARED CURRY SALMON 27.99

Seared salmon over a coconut curry broth with jasmine rice, baby bok choy, bell peppers, green onions, carrots and basil

► Pairs with our Lemon Grass

## CARBONARA PASTA 26.99

Bucatini pasta with applewood bacon, caramelized onion, edamame peas in a creamy parmesan sauce enriched with egg, garlic toast and a choice of grilled chicken or shrimp

## BANGERS AND MASH 24.99

Grilled andouille and bratwurst sausages with peppers, onions, garlic mashed potatoes and finished with Tasso gravy

► Pairs with our flagship Olsch

## GRILLED BBQ CHICKEN BREAST 25.99

BBQ grilled chicken breasts topped with applewood bacon, cheddar-jack cheese, pico de gallo and green onion served with zucchini and garlic mashed potatoes

## BACKYARD PIZZA **V** 14.99

Marinara, tomatoes and mozzarella on a hand-rolled 10" spent grain pizza crust topped with house-made pesto.

Add pepperoni, bacon or sausage 3.99

Chicken 4.99



## DESSERTS

## CHEESECAKE **GF** 11.99

Basque cheesecake with seasonal preparations

## VANILLA BEAN CREME BREWLÉE **GF** 9.99

Served with fresh berries  
► Pairs with a seasonal Stout or Porter

## CHOCOLATE OH OH CAKE **GF** 10.99

Rolled with mascarpone, raspberries and whipped cream

## CARROT CAKE ★ 9.99

The real reason people keep coming back! Original recipe with caramel sauce and 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

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