

Small Plates (after 4:30 pm)

Shrimp 'n Grits Seared white shrimp over coarse stone ground grits, red-eye gravy and sweet potato chips. Extremely addictive **9.99**

Pork & Beer North Carolina is full of pork, we're full of beer. There are infinite combinations - ask your server what our kitchen has come up with! **market**

Mussels We only sell 'em when they are fresh. Mussels with a garlic and white wine broth, topped with grilled house bread **Market**

Tuna Stack The first bite is with your eyes! Roasted garlic pepper seared tuna served rare over cucumber salad with wasabi and miso ginger aiolis. Topped with pickled ginger & fried wontons **11.99**

Pan Seared Scallops Big pan seared scallops riding on a pea, Edwards country ham and onion risotto with melon salsa, chimmichurri and a balsamic reduction. Topped with crispy fried onions - a house favorite! **14.99**

Fried Oysters Fried Oysters served over a sauté of spinach, bacon, onion and garlic **9.99**

Meaternatives (available after 4:30 pm)

Pasta Primavera

Linguini with mixed vegetables, garlic and a white wine sauce **15.99**
Add Grilled Chicken *Hormone & antibiotic free* **4.99**
Add Grilled Shrimp **4.99**

Sautéed Tofu Served over rice with seasonal vegetables and a wild mushroom broth **14.99**
Add Grilled Chicken *Hormone & antibiotic free* **4.99**
Add Grilled Shrimp **4.99**



EVERY SUNDAY • 11:30 AM - 3 PM

Surf (after 4:30 pm)

Shrimp 'n Grits Dinner sized portion of our favorite appetizer. Seared shrimp over coarse stone ground grits, red-eye gravy and sweet potato chips **17.99**

Grilled Salmon Served over a tarragon and lemon zest quinoa, sautéed spinach, then topped with fennel salad and goat cheese crumbles **22.99**

Pan Seared Scallops Big pan seared scallops riding on a pea, Edwards country ham and onion risotto with melon salsa, chimmichurri and a balsamic reduction. Topped with crispy fried onions - a house favorite! **24.99**

Crab Cakes The real deal! Colossal lump crab cakes with curry apple slaw, rice, summer vegetables and a pomegranate ginger reduction **market**

North Cackalakee Fried Shrimp "Olisch" beer battered and fried. Served with mango salsa, cole slaw and wedge fries **18.99**

Caribbean Tuna Jerk seasoned tuna steak over jasmine rice with a coconut rum cream sauce, sautéed pineapple, carrots and snow peas **23.99**

Turf (after 4:30 pm)

Petite Filet 5 oz. filet with smashed red potatoes, grilled asparagus and demi glace topped with lump crabmeat and hollandaise sauce **24.99**

Grand Filet 9 oz. filet with smashed red potatoes, grilled asparagus and demi glace topped with lump crabmeat and hollandaise sauce **30.99**

N.Y. Strip 10 oz. Certified Angus beef topped with crispy fried onions and olive oil herb blend chimmichurri and smoky paprika butter. Served with mashed potatoes and seasonal mixed vegetables **26.99**

Bratwurst Sausage Plate 2 big brats from Weeping Radish Butchery cooked in our beer with mashed potatoes, sauerkraut, mixed vegetables and creamy whole grain mustard **14.99**

Just Chicken Garlic herb roasted free range airline chicken breast served with creamy Dijon sauce, mashed potatoes, corn and green beans **16.99**

Pubwiches

☛ Sandwiches come with Wedge Fries or Cole Slaw

Substitute: Side Salad 1.99 • Sweet Potato French Fries 1.49

Greek Pasta Salad 1 • Gluten Free Bun 1.99

Station Burger Half pound of beef burger topped with our special beer glaze **8.99**

Bison Burger A half pound of lean American Bison - great flavor! **11.99**

Veggie Chipotle Burger Black bean burger on a toasted roll with avocado aioli. **7.99**

OBBS Steak Sandwich Beer marinated & grilled flank steak sliced thin, packed into a hoagie roll with sautéed onions, peppers, melted pepper jack cheese and some fried onions on top for good measure **10.99**

NC Pork BBQ Sandwich Smokin' good - NC vinegar based BBQ served with hushpuppies, sweet baked beans and cole slaw (no fries on this) **8.99**

Yard Bird Fried chicken breast - hormone and antibiotic free - farm to you with no freezer in between. Served with cilantro lime aioli. People come here just for this! **8.99**

Crab Cake Sandwich Lightly fried lump crabmeat topped with roasted red pepper remoulade. Served with cole slaw **12.99**

Bratwich Grilled Brat from the Weeping Radish Butchery with sautéed onions, peppers, sauerkraut and creamy mustard on a hoagie roll **8.99**

OBBS Cuban Sandwich Mojo marinated pork butt slow roasted and pulled - then layered with ham, Swiss, pickles, and a creamy mustard sauce on pressed bread **9.99**

Chicken Caesar Salad Wrap Chicken breast (*hormone and antibiotic free*), bacon, Parmesan, romaine and caesar dressing in a sundried tomato and basil wrap **7.99**

Fried Flounder Platter A pile of beer battered fried local flounder with our famous remoulade dipping sauce **10.99**

Portabella Press Marinated and grilled portabella, red onions, goat cheese, roasted vegetable tapenade, spinach & pesto on sesame bun **7.99**

Backyard Pizza Marinara, basil from our garden, tomatoes and mozzarella on Brewer's spent grain pizza crust **9.99**
Top it with shrimp, grilled chicken, bacon or sausage **1.99**

Sides

House Salad **3.99**

Caesar Salad **3.99**

Greek Pasta Salad **1.99**

Cole Slaw **2.99**

Cucumber Salad **2.99**

Mashed Potatoes with OBBS gravy **2.99**

Mac & Cheese sharp cheddar **4.99**

House Bread with Herb Oil **1.50**

House Made Desserts

Vanilla Bean Creme Brulee A standard favorite with a house made cookie - Compare this to anywhere else! **6.99**

Key Lime Tart With toasted meringue topping and strawberry sauce **6.99**

Seasonal Fruit Cobbler Topped with ginger ice cream and crunch **6.99**

Carrot Cake The real reason Eric married Tina (besides those beautiful candied pecans and caramel sauce) **5.99**

Chocolate Lava Cake A little hot chocolate mountain with a chocolate eruption into a raspberry sauce **6.99**
Add ice cream - better than any brownie sundae ever! ... **1.00**

Ask Your Server About Our
DESSERT SPECIALS!

* This item may be served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

OUTER BANKS BREWING STATION

BACKYARD

LIVE Entertainment Nightly 5:30 PM All Summer Long
Corn Hole • Child's Playground • Picnic Tables
Outdoor Beer Wagon Serving Cold Drinks & Slushies



TAKE OUR BEER HOME!

Available in 16 Oz. Cans Or Refillable Growlers.

Our apologies, but we cannot fill other brewpubs' growlers due to NC State Law.



We Cannot Always Accommodate
To-Go Orders During Peak Times.

05/15



OUTER BANKS BREWING STATION

The Brewing Station continues to stand today as the fusion of eclectic forces that forged its inception in 2001.

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.

So Please,
Eat. Drink. Talk. Enjoy.



252.449.BREW

www.OBBrewing.com

600 S. Croatan Hwy. (MP 8.5) Kill Devil Hills, NC

Conversation Starters

- Calamari** Fried and served with remoulade dipping sauce. Our most popular dish! **7.99**
Add marinara sauce **0.49**
- Hot Pretzel**
with honey mustard dipping sauce..... **3.99**
- Brewer's Buffalo Style Wings**
HUGE with ranch or blue cheese **8.99**
- Hummus**
Roasted garlic hummus with toasted naan bread **5.99**
- Jalapeño Bottle Caps**
Sliced, battered and fried! Served with ranch.
For serious, spicy lovers only!..... **6.99**
Add Cheese Dip **2.99**
- Sweet Potato Fries**
Thick-cut and served with maple-bbq sauce..... **5.99**
Add Cheese Dip **2.99**
- Wedge Fries** Skin-on wedges..... **3.99**
Add Cheese Dip..... **2.99**
- Basket of Hushpuppies** Self explanatory dirty dozen with house made honey beer butter..... **4.99**
- Chip & Dip Plate**
Spicy house-made black bean dip, hand cut corn chips and secret recipe fresh salsa **6.99**
Add Cheese Dip **2.99**
- Crab Dip** A cheesy mix of crab, peppers and onions topped with toasted bread crumbs.
Served with grilled naan..... **10.99**

Soup

- Crab Bisque**
Cup..... **4.99** Bowl..... **6.99**
- Daily Soup**
Ask your server because we switch it up constantly!
Cup..... **3.99** Bowl..... **5.99**

From The Steamer

- Alaskan King Crab** the secret dream of snow crab
Half Pound or One Pound..... **market**
- Spiced Shrimp**
21-25 count (that's big). Local when we can get 'em.
Half Pound **11.99**
One Pound **18.99**
- Snow Crab** Isn't "local" but it sure is good!
Half Pound or One Pound **market**
- Edamame**
Japanese soy beans with sea salt..... **3.99**
Tossed in spiced vinegar **0.99**

Salad Station

salad dressings: House Balsamic, Ranch, Blue Cheese, Honey Mustard, Sesame Ginger or Ginger Vinaigrette

- House Salad** Mixed greens, grape tomatoes, red onions and cucumbers topped with candied pecans and your choice of dressing. **5.99**
- Caesar Salad**
The real deal with Parmesan reggiano and garlic herbed croutons **5.99**
Salmon Caesar..... **13.99**
- Steak Salad**
Beer marinated, pan-seared flank steak sliced thin and served with onions, tomato, dried cherries, bleu cheese crumbles and pepper bleu cheese dressing **11.99**
- Add to your salad:**
- Portabella Mushroom **3.99**
- Grilled Chicken *Hormone and antibiotic free* **4.99**
- Grilled Shrimp **4.99**
- Seared Ahi..... **6.99**
- Grilled Salmon..... **7.99**