

ORANGE ANCHOR

SOUPS AND SALADS

Add Chicken 4, Steak 6, Shrimp 6

Anchor Salad 12

True Farms mixed greens, seasonal vegetables, beer-truffle vinaigrette

Grilled Romaine Caesar Salad 12

½ fresh romaine and ½ grilled romaine, house-made garlic Caesar dressing, shaved parmesan, croutons

Farmers Salad 12

True Farms mixed lettuce and arugula, roasted winter squash, toasted pepitas, pomegranate seeds, bleu cheese crumbles, pomegranate-balsamic vinaigrette

Beet and Arugula Salad 14

Mixed roasted beets, True Farms arugula, spiced candied pecans, fried goat cheese, grapefruit, citrus-honey vinaigrette

Seared Tuna Nicoise Salad 15*

Seared fresh Ahi Tuna, mixed greens, nicoise olives, hard-boiled egg, French beans, herb vinaigrette

Duck Confit Salad 16

Frisee lettuce, green apples, fried fingerling potatoes, bacon, poached duck egg, maple mustard vinaigrette

French Onion Soup 6/8

Caramelized onions braised in sherry, beef and chicken broth, garlic croutons, gruyere cheese

Seafood Chili 6/8

Red chili with local white fish, shrimp and clams

SANDWICHES

Served on fresh baked local breads with a side of house fries or small salad

Ahi Tuna Burger 16*

Fresh ground tuna, ginger, sesame, green onions

Chicken Sandwich 12

Rosemary marinated chicken, sundried tomato relish, grilled halloumi cheese

Anchor Dog 14*

¼ lb. bacon wrapped, Smith Meadows all beef hot dog, topped with mustard crab salad, crispy shallots

Shrimp and Lobster Roll 18

Chopped Maine lobster with NC shrimp, onions, celery, lettuce, tarragon aioli, butter toasted roll

Carolina Coast BBQ 12*

House smoked Langenfelder Farms pork, Carolina bbq sauce, apple fennel slaw, crispy shallots, toasted brioche bun

Portobello Burger 12

Beer marinated portobello, roasted red peppers, grilled halloumi cheese, arugula, lemon basil aioli, toasted ciabatta bread

Crab BALT 18

Pan seared crab cakes, bacon, avocado, bib lettuce and fresh tomato

OA Burger 16*

½ lb. grass-fed beef, fried oysters, house-made bacon jam, gruyere cheese, toasted brioche bun

Cheddar Burger 13*

½ lb. grass-fed beef, cave aged PA cheddar, bacon, red wine shallot aioli, toasted brioche bun

DESSERTS

Orange Rum Cake 10

Grand Marnier crème anglaise

Stout Brownie with Nutella Ice Cream 10

Frozen Dark and Stormy Soufflés 10

Coconut Key Lime Pie 10

“WHERE EVERYONE IS TREATED LIKE A CAPTAIN”

Corporate Chef Allan Javery Executive Chef James Martin

**Consuming raw or undercooked meats may increase your risk of foodborne illness*

OYSTERS FOUR WAYS

Half 17, Dozen 32

Chilled Oysters

Cocktail, mignonette, fresh shaved horse radish, grilled lemon

Grilled Oysters

Parmesan, parsley, butter and garlic crumb

Fried Oysters

Cornmeal breaded and flash fried served with a Cajun tartar sauce

Champagne Oysters

Fresh Chincoteague oysters on the half shell filled with champagne

SMALL BITES

Clams Casino 12

Fresh Virginia clams topped with toasted breadcrumbs, garlic and bacon

Crispy Tuna Roll 14*

Panko breaded ahi tuna, sriracha aioli, shredded nori

Sautéed Shrimp 10

Large prawns sautéed with lemon, garlic and white wine, spicy cocktail sauce

Dark Ale Steak Tartare 12*

Grass fed filet, capers, garlic, shallot, topped with quail egg

Mushroom Bruschetta 8

Mixed exotic mushrooms, herbed goat cheese, fig balsamic reduction

Seared Scallops and Foie Gras 14

Seared East Coast scallops, foie gras, sweet corn puree, balsamic reduction

Duck Confit Corn Dogs 12

Confit leg of duck, corn battered and fried

Caviar Tacos 32

Two Hackleback caviar tacos with Yukon Gold potato shell

A LA CARTE

Ancho Rubbed Pork Chop 25*

Langenfelder Farm pork chop, house blend ancho rub, heirloom apple chutney

Brown Ale Chicken 21

Pan seared Murray Farms chicken, brown ale butter sauce

10oz Filet Mignon 28*

Grass-fed, with bourbon peppercorn sauce

Pecan Trout 20*

North Carolina farm raised trout, spiced rum beurre blanc

Swordfish 28*

Atlantic sword fish, sundried tomato and Kalamata olive relish

Twin Lobster Tails 38*

Two Maine lobster tails, rum beurre blanc

Seared Tuna 26*

Sundried tomato sauce, served over slow cooked white beans

Grilled Portobello 20

With quinoa and wild rice pilaf, sunflower seed pesto

Seared Duck Breast 28*

Blueberry jus, vanilla poached pear

Mussels 18

Hard cider, bacon, bleu cheese, caramelized onions, grilled baguette

SHARED SIDES

Lobster Mac N' Cheese 14

Maine lobster, 5 cheese blend, cavatappi pasta

Fried Brussels Sprouts 10

Crispy shallots, bacon and maple-mustard vinaigrette

Creamed or Sautéed Spinach 8

Sautéed with garlic shallots, olive oil
Creamed with a béchamel sauce

Gouda Mashed Potatoes 10

Smoked gouda cheese, garlic and cream

Grilled Corn Succotash 8

Fava beans, corn, roasted red peppers

Crab Fritters 10

Lump crab in a crispy beer batter

Beer Mushrooms 10

Cremini mushrooms braised in butter, herbs, and lager beer

Old Bay Fries 8

House cut French fries topped with Old Bay seasoning

Grilled Asparagus 8

Fresh jumbo asparagus, grilled and finished with sea salt