

STEAM


RESTAURANT  BAR

FRESH AMERICAN CUISINE





FOR THE TABLE

OYSTERS WILMINGTON 	19
fried oysters country ham creamed leaks bearnaise	
LOCAL NC OYSTERS*	19
1/2 SHELL cucumber jalapeno mignonette fried saltines	
PIMENTO & PICKLES 	15
STEAM pimento cheese house B&B pickles pickled vegetables fried focaccia	
CHARCUTERIE & CHEESE	MP
pickled pearl onion local NC honey dried fruit house jam whole grain mustard candied walnuts grilled baguette	
cheese selections only MP	
CRISPY BRUSSEL SPROUTS  	13
orange miso glaze toasted sesame seeds chopped scallions	
GRILLED CHIMICHURRI SHRIMP 	18
house pickled vegetables spicy cocktail	
HAND-CUT GARLIC & HERB FRIES  	11
garlic oil Maldon sea salt shaved parmesan crumbled herbs roasted garlic aioli	
SESAME CRUSTED TUNA TATAKI*  	21
citrus ponzu wasabi	

SOUP

BLUE CRAB & CORN CHOWDER	9 11
lump crab corn bacon house hush puppy	
CHARRED TOMATO BISQUE 	8 10
shaved parmesan house crouton	




FROM THE FIELD

RIVERSIDE CAESAR	12
hearts of romaine shaved parmesan garlic crouton fried capers cracked pepper	
MISSION FIG & BURRATA  	19
arugula pomegranate arils candied pecan aged balsamic Maldon sea salt	
MIXED GREENS & MARINATED BLUEBERRY  	16
baby greens arugula English cucumber slivered almond NC chevre crispy chickpeas preserved lemon vinaigrette	

ADDITIONS

grilled chicken 8 | salmon 11 | shrimp 9 | lump crab cake 14

FROM THE SEA

COASTAL CATCH	MP
GRILLED SALMON* 	31
house jerk seasoning pineapple slaw collard green pesto toasted coconut	
BLACKENED SEAFOOD PASTA	36
diver scallops NC shrimp lump crab pappardelle garlic white wine cream shaved parmesan grilled baguette	
LUMP BLUE CRABCAKES	34
sweet corn puree Carolina greens crispy pork belly citrus remoulade	
LOW COUNTRY SHRIMP 	29
bell pepper onion pimento mornay smoked gouda grits	
CAST IRON DIVER SCALLOPS 	36
lemon risotto sugar snap peas pineapple & radish salsa truffled pea oil	

LAND LOVERS

BUTCHER'S CUT* 	MP
smoked pomme puree grilled garlic green beans salsa criolla frizzled leeks	
TUSCAN PAPPARDELLE PASTA 	27
local mushroom asparagus artichoke brown butter mascarpone toasted hazelnuts grilled baguette grilled chicken 8 salmon 11 shrimp 9 lump crab cake 14	
BRAISED SHORT RIB 	30
smoked gouda grits chargrilled carrots natural jus scallion	
STEAM BURGER BURGER	18
two 1/4lb smashed patties American cheese house B&B pickles white onion STEAM secret sauce everything brioche bun hand cut fries ADD BACON 2 GLUTEN FREE BUN 2	
FARMERS MARKET  	27
smoked pomme puree roasted beets caramelized maple Brussels sprouts candied pecan crispy chickpeas pomegranate arils	
SHORT RIB GRILLED CHEESE	21
braised short rib smoked bacon STEAM pimento cheese caramelized onion local tomato charred tomato soup	
PARMESAN & HERB CRUSTED CHICKEN	29
smoked pomme puree grilled green beans sweet pepper gremolata	

 denotes items that are vegetarian  denotes items that are vegan  denotes items that do not contain gluten, but may NOT be GLUTEN FREE

*Asterisk denotes items that may contain raw ingredients or can be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

We use cleaned and sanitized oyster shells to serve cooked oysters