

STEAM

RESTAURANT  BAR

FRESH AMERICAN CUISINE

FOR THE TABLE

OYSTERS WILMINGTON Gf	19
fried oysters country ham creamed leeks Béarnaise	
LOCAL NC OYSTERS	19
1/2 SHELL <i>blood orange mignonette</i> Gf BAKED <i>bourbon brown butter breadcrumb</i>	
PIMENTO & PICKLES V	15
STEAM pimento cheese fried B&B pickles berry compote house pickled veggies fried bread	
CRISPY BRUSSELS SPROUTS V	13
maple gochujang crushed peanuts scallion candied chiles	
HAND-CUT GARLIC & HERB FRIES V Gf	11
garlic oil Maldon sea salt shaved parmesan crumbled herbs pickled onion aioli	
CHARCUTERIE & CHEESE	MP
marinated olives NC wildflower honey house jam dried fruit smoked almonds whole grain mustard grilled baguette <i>cheese selections only</i> MP	
CAROLINA COCONUT SHRIMP	18
sweet + heat stone fruit preserve candied pecans	
SEA-CUTERIE	MP
NC oysters chilled shrimp blue crab salad marinated olives candied chiles hush puppies fried saltines	
SOUP	
BLUE CRAB & CORN CHOWDER	8 10
lump crab corn bacon hush puppy	
HARVEST VEGETABLE V Gf	7 9
butternut squash kale white bean carrot sweet potato leek tomato	

FROM THE FIELD

RIVERSIDE CAESAR	11
hearts of romaine shaved parmesan house croutons fried capers cracked pepper ADD WHITE ANCHOVY 2	
CHICORY & NC APPLE V Gf	13
endive NC apple carrot smoked almond celery sharp cheddar Dijon vinaigrette	
RUSTIC WEDGE Gf	14
Boston lettuce roasted butternut squash NC apples bleu cheese red onion prosciutto toasted pepitas green goddess vinaigrette	

ADDITIONS

grilled chicken 8 | salmon 11 | shrimp 9 | lump crab cake 13

FROM THE SEA

COASTAL CATCH	MP
GRILLED SALMON Gf	29
smoked gouda grits herb roasted root veggies maple brown butter toasted pepitas	
LUMP BLUE CRABCAKES	34
cream sweet corn kohlrabi citrus salad lardons Meyer lemon aioli	
SAUTEED SHRIMP & GRITS Gf	28
smoked gouda grits blistered tomatoes foraged mushrooms pimento mornay scallion	
CAST IRON DIVER SCALLOPS Gf	34
butternut squash puree winter vegetable & roasted chestnut hash	
BLACKENED SEAFOOD PASTA	36
diver scallops NC shrimp lump crab pappardelle garlic white wine cream shaved parmesan grilled baguette	
CAPE COBB SALAD Gf	21
lump blue crab Carolina prawns smoked bacon egg diced tomato buttermilk vinaigrette	

LAND LOVERS

STEAKHOUSE STRIP Gf	42
16oz NY Strip smashed red potatoes grilled green beans herb butter frizzled leeks	
OSCAR <i>lump crab asparagus Béarnaise</i>	13
BAYOU SHRIMP <i>blackened Cajun cream sauce</i>	11
OYSTERS ILM <i>country ham creamed leeks Béarnaise</i>	13
GRILLED VEGGIE PLATE V Gf	26
wilted greens local mushroom roasted beets seasonal squash blistered tomato charred asparagus grilled onion Maldon sea salt chive oil	
PARMESAN & HERB CRUSTED CHICKEN	28
smoked pomme puree grilled green beans sweet pepper gremolata	
STEAM BURGER BURGER	17
two 1/4lb smashed patties American cheese house B&B pickles white onion secret sauce everything brioche bun hand cut fries ADD BACON 2 GLUTEN FREE BUN 2	
PORT WINE & FIG BRAISED SHORT RIBS Gf	31
smoked pomme puree caramelized Brussels sprouts pan jus frizzled leeks	
TUSCAN VEGETABLE PASTA V	26
pappardelle local mushrooms asparagus grilled artichokes brown butter mascarpone toasted hazelnuts grilled baguette ADD chicken 8 salmon 11 shrimp 9 lump crab 13	

V denotes items that are vegetarian **V** denotes items that are vegan **Gf** 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