


STEAM


RESTAURANT  BAR


FRESH AMERICAN CUISINE



FOR THE TABLE

OYSTERS WILMINGTON  19
fried oysters | country ham | creamed leeks | bearnaise

LOCAL NC OYSTERS * 19
1/2 SHELL tangerine-chili mignonette | fried saltines
BAKED bourbon | brown butter | breadcrumbs

PIMENTO & PICKLES  15
STEAM pimento cheese | house B&B pickles
brined berries | house pickled veggies | fried bread


CRISPY BRUSSELS SPROUTS  13
maple gochujang | crushed peanuts | scallion
candied chiles

HAND-CUT GARLIC & HERB FRIES   11
garlic oil | Maldon sea salt | shaved parmesan
crumbled herbs | black garlic aioli

CHARCUTERIE & CHEESE MP
marinated olives | NC wildflower honey | house jam
dried fruit | smoked almonds | whole grain mustard
grilled baguette *cheese selections only* MP

CHICKEN FRIED LAMB CHOPS 19
minted pea chutney

SEA-CUTERIE * MP
NC oysters | chilled shrimp | smoked salmon
curried egg salad | fried capers | citrus crisps
tangerine-chili mignonette | green Tabasco cocktail
fried saltines | house crostini

DRUNKEN MUSSELS  17
Belgian wit | garlic | shallot | preserved lemon
parsley | smoked rosemary


SOUP



COASTAL CHOWDER 9 | 11
local shellfish | house hushpuppy

THREE PEPPER SHORT RIB CHILI  8 | 10
cotija | pickled red onion | fresh cilantro

FROM THE FIELD

RIVERSIDE CAESAR 11
hearts of romaine | shaved parmesan
garlic crouton | fried capers | cracked pepper

TRIPLE BEET & BURRATA  15
friisee | beet coulis | garlic oil | charred baguette


BITTERSWEET   13
escarole | radicchio | roasted pear | Carolina bleu
crumbled pistachio | citrus vinaigrette

ADDITIONS


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


FROM THE SEA

COASTAL CATCH MP


GRILLED SALMON  29
roasted jicama & kohlrabi hash | stone ground grit cake
rhubarb preserve | crumbled pistachio

BLACKENED SEAFOOD PASTA 36
diver scallops | NC shrimp | lump crab | pappardelle
garlic white wine cream | shaved parmesan | grilled baguette


CAPE COBB SALAD  21
NC blue crab | steamed shrimp | smoked bacon | egg
sharp cheddar | tomato | red onion | buttermilk vinaigrette


CAST IRON DIVER SCALLOPS  34
parmesan risotto | heirloom beets | asparagus
pomegranate molasses

LUMP BLUE CRABCAKES 33
sweet corn emulsion | charred broccolini
smoked paprika oil | bacon dust

LOW COUNTRY SHRIMP  29
white cheddar grit cake | andouille sausage | tomato
green pepper | creole cream

LAND LOVERS


BUTCHER'S CUT *  MP
smoked tomato butter | jalapeno potato gratin
skillet green beans | frizzled leeks

TUSCAN PAPPARDELLE PASTA  26
local mushroom | asparagus | artichoke | brown butter
mascarpone | toasted hazelnut | grilled baguette
grilled chicken 8 | salmon 11 | shrimp 9 | lump crab cake 14

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

BLACKENED 1/2 CHICKEN 28
southern spoon bread | wilted kohlrabi greens
sweet corn emulsion | black garlic jus

HARVEST VEGETABLE STIR FRY   26
Carolina gold coconut rice | spicy coconut curry
Thai basil | grilled lime

SOUTHERN SHORT RIB RAMEN *  31
country ham | wilted greens | shredded carrot
pickled onion | rice noodles | ginger soy broth
boiled egg | fresh jalapeno

SMOKED HONEY VINDALOO PORK RIBS 29
smashed potatoes | baked Carolina white beans

 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