



(252) 728-5190 • 218 Front Street  
On The Waterfront, Beaufort  
www.spouterinn.net

## THE SPOUTER INN & BAKERY MENU SAMPLING

Waterfront Dining  
Covered Deck  
Historic Beaufort  
Lunch, Dinner  
& Brunch.

Come by land or sea.  
Boat docking available.

The Spouter Inn  
Restaurant offers a  
fabulous meal in  
a charming,  
relaxing setting.

Spectacular sunsets and  
panoramic waterfront  
views of island horses  
and porpoises.

Our bakery provides  
housemade breads and  
desserts as well as special  
orders and retail takeout.

Our dedication to  
exceptional quality,  
consistency,  
and hospitality has  
made us a favorite for  
over 20 years.

Fresh Local Fish  
Nightly Specials.

Dinner Reservations  
Recommended.

Items and Prices  
Subject to Change.

### LUNCH MENU

#### APPETIZERS

Crab Dip	9.00
Hot and creamy crab dip served with grilled pita bread	
Artichoke Spinach Dip	9.00
Fresh spinach and artichoke hearts in a creamy sauce served with grilled pita bread	
Steamed Shrimp 1/2 lb. 9.00 1 lb. 18.00	
In the shell with Old Bay Seasoning	
Crab Cake	8.25
Maryland style, over fresh baby spinach with lemon dill aioli	
Soups cup 4.50 bowl 5.50	
Seafood Gumbo, Spouter Chowder	
Soup and Cheddar Toast Combo cup 6.95 bowl 7.95	
Open faced cheddar toast with mayo & choice of Soup	

#### SALADS

Shrimp Salad	10.50
Served over Romaine with cucumber slices, boiled egg and tomato wedges	
Caesar Salad	6.75
Crisp Romaine tossed with croutons, fresh grated parmesan and our own Balsamic vinaigrette dressing	
Black & Bleu	10.75
Caesar salad with blackened chicken breast and fresh crumbled Bleu cheese	
Sailor Salad	10.75
Smoked turkey, ham, boiled egg slices, cheddar and Swiss on a fresh romaine garden salad	

#### PASTAS

Captain's Pasta	13.50
Sautéed shrimp, chicken, mushrooms, basil & garlic over penne	
Clammer's Catch	14.50
Sautéed sea scallops and shrimp over linguine with a red clam sauce	



### SPOUTER SANDWICHES

Otway Burns	8.50
Smoked turkey, cucumber, bacon, lettuce, tomato and mayo on wheat bread	
Half Otway Burn Sandwich & Soup cup 8.75 bowl 9.75	
Out Island	8.50
Shrimp sandwich with mushrooms, onion, Provolone cheese, lettuce, tomato and mayo on rye	
First Mate	8.95
Lemon herb marinated, grilled chicken breast with Provolone cheese	
Half Out Island Sandwich & Soup cup 8.75 bowl 9.75	
Ole' Crabbie	9.25
Maryland style crab cake in pita bread with lettuce, tomato and lemon dill aioli	

### DINNER MENU

#### APPETIZERS & SMALL PLATES

Soft Shell Crab	9.25
Sautéed and drizzled with a lemon remoulade	
Sesame Seared Tuna	9.25
Yellow Fin Tuna served rare over greens with soy glaze, wasabi aioli and pickled ginger.	
Artichoke & Spinach Dip	9.00
Fresh spinach and artichoke hearts in a creamy sauce served with grilled pita bread	
BBQ Sea Scallops	9.00
Grilled and served over mixed greens with maple bourbon BBQ sauce and crumbled crispy bacon	
Crab Cake	9.25
Our house specialty, drizzled with chipotle aioli	
One Eye Terrible	8.95
Hot ham, salami, Swiss with onion, bell pepper	
Bird Shoal	7.95
Fresh egg salad, hickory smoked bacon, Cheddar cheese	

#### SOUPS

Clam Chowder or Seafood Gumbo	
Cup 4.50 Bowl 5.50	
Combo Soup and Cheddar Toast	
Cup 6.75 Bowl 7.75	
Open faced cheddar toast with mayo and choice of Soup	



### FRESH SALADS

House Garden Salad	4.50
With Entrée	3.00
Warm Goat Cheese	8.00
Over mixed greens with tomatoes, cilantro citrus dressing and roasted walnuts	
With Grilled Shrimp	13.00
Black & Bleu	13.00
Blackened Chicken breast & fresh crumbled bleu cheese over romaine with parmesan cheese, croutons and balsamic vinaigrette	
Fresh Fish	18.00
Grilled or Blackened, over a garden salad 8oz.	
4oz. 13.00	
Shrimp Salad	12.50
Served over mixed greens	
Appetizer 7.50	
Entree 12.50	

### OCEAN'S BOUNTY

Snow Crab legs	24.00
Over 1 lb	
Steamed Shrimp	19.00
In the shell with classic old bay seasoning 1 lb	
Scallops Parmesan	23.00
Fresh local sea scallops in a white wine parmesan sauce, broiled golden brown	
Bouillabaisse	22.95
Classic French fisherman's stew with sautéed fresh local fish and shell fish, white wine, saffron and herbs	
Soft Shell Crabs	22.50
Lightly floured, sautéed, drizzled with lemon remoulade	
Mixed Grill	26.50
A trio of grilled fresh local fish, sea scallops and shrimp	
Crab Cakes	21.95
House specialty loaded with crabmeat and drizzled with a chipotle aioli	
Lobster tails	Market Price
Two 5oz broiled lobster tails	Market

### PASTAS

Mariner's Pasta	21.50
Sautéed shrimp, tomatoes, spinach, artichoke hearts, white wine & cream over penne	
Clammer's Catch	21.50
Sautéed scallops, shrimp, little neck clams and fresh spinach over linguine with a red clam sauce	

### ADD ONS

Add any of the following to your entrée	
Sautéed Shrimp or Scallops	6.50
Cluster of Snow Crab legs	7.00
Half Rack Maple Bourbon BBQ Ribs	8.00
Lobster Tail	Market

Menu subject to change seasonally

### SUNDAY BRUNCH

Lunch Menu Also Served

Eggs Benedict	10.95
Poached eggs and ham on an English muffin, topped with creamy hollandaise sauce, served with grits	
Eggs Orleans	11.95
Poached eggs with two crab cakes on English muffin, topped with creamy hollandaise sauce, served with grits	
French Toast	7.95
With pecan apple compote and side of bacon	
Quiche	9.95
Changes weekly, served with a side salad	
Seafood Crepe	11.95
Filled with shrimp, scallops and flounder in a tarragon cream sauce, served with side salad	
Grilled Portobella	11.95
Stuffed with crab meat, drizzle of lemon dill aioli, served with a side salad	
Shrimp & Grits	11.95
Sautéed shrimp, hot Italian sausage, onion and bell pepper, served over cheese grits	
Shrimp & Crab Pastry	10.95
Baked rolled pastry filled with shrimp, crab, spinach and shallots, topped with a tarragon cream sauce, served with a side salad	
Ribeye Steak & Eggs	12.95
8 oz. ribeye steak and two eggs, served with grits & croissant	

SEE THE CRYSTAL COAST VISITORS GUIDE FOR OUR AD.

