



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

SALADS

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

PASTAS

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

SPOUTER SANDWICHES

Otway Burns	8.50
<i>Smoked turkey, cucumber, bacon, lettuce, tomato and mayo on wheat bread</i>	
Half Otway Burn Sandwich & Soup	cup 8.75 bowl 9.75
Out Island	8.50
<i>Shrimp sandwich with mushrooms, onion, Provolone cheese, lettuce, tomato and mayo on rye</i>	
Half Out Island Sandwich & Soup	cup 8.75 bowl 9.75
Ole' Crabbie	9.25
<i>Maryland style crab cake in pita bread with lettuce, tomato and lemon dill aioli</i>	
Fresh Flounder	8.75
<i>Pan-fried, served on a Kaiser roll with lettuce, tomato and lemon dill aioli</i>	
Shrimp Salad	9.50
<i>House specialty, served in pita, with lettuce and tomato</i>	
Top Deck	8.95
<i>Club sandwich with smoked turkey, ham, bacon, Provolone cheese, lettuce and tomato</i>	
Busters Hide Out	9.75
<i>Soft shell crab in pita</i>	
Crows Nest	8.95
<i>Club sandwich with ham, egg slices, Cheddar cheese</i>	
Cape Horn	8.25
<i>Grilled ham and Swiss with Dijon on rye</i>	
One Eye Terrible	8.95
<i>Hot ham, salami, Swiss with onion, bell pepper</i>	
Bird Shoal	7.95
<i>Fresh egg salad, hickory smoked bacon, Cheddar cheese</i>	
Merrimac	7.95
<i>Tuna salad with melted Provolone cheese, bell pepper</i>	
Islander	7.75
<i>Fresh vegetables in pita bread with melted Swiss, lettuce and tomato with balsamic vinaigrette dressing</i>	

Bilge Burger	8.50
<i>Classic grilled burger with Cheddar cheese</i>	
Bleu Beard	8.75
<i>Grilled burger with Bleu cheese</i>	
Calico Jack	10.95
<i>Double burger with bacon and Cheddar cheese</i>	
First Mate	8.95
<i>Lemon herb marinated, grilled chicken breast with Provolone cheese</i>	
<i>Above served with pickle and choice of potato chips, pasta salad or potato salad</i>	

DINNER MENU

APPETIZERS & SMALL PLATES

Soft Shell Crab	9.25
<i>Sautéed and drizzled with a lemon remoulade</i>	
Sesame Seared Tuna	9.25
<i>Yellow Fin Tuna served rare over greens with soy glaze, wasabi aioli and pickled ginger.</i>	
Artichoke & Spinach Dip	9.00
<i>Fresh spinach and artichoke hearts in a creamy sauce served with grilled pita bread</i>	
BBQ Sea Scallops	9.00
<i>Grilled and served over mixed greens with maple bourbon BBQ sauce and crumbled crispy bacon</i>	
Crab Cake	9.25
<i>Our house specialty, drizzled with chipolte aioli</i>	
Crab Dip	9.00
<i>Our hot & creamy crab dip served with grilled pita bread</i>	

SOUPS

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

FRESH SALADS

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

OCEAN'S BOUNTY

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

FARMER'S Paddock

Prime Rib	12oz. 25.00/16 oz. 30.00
<i>Seasoned and slow roasted to perfection</i>	
Maple Bourbon BBQ Ribs	23.00
Half Rack	14.00
<i>Slow roasted tender baby back pork ribs grilled with our homemade Jack Daniels BBQ sauce. Full Rack</i>	
Ribeye Steak	12oz. 24.00/16oz. 29.00
<i>Prime cut, grilled to perfection</i>	
Chicken Breast	16.95
<i>Panko encrusted boneless chicken breast baked with goat cheese</i>	
Filet Mignon	26.50
<i>Our most tender lean cut, wrapped in bacon and grilled</i>	



PASTAS

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

ADD ONS

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



SEE THE CRYSTAL COAST VISITORS GUIDE FOR OUR AD.