



THE SPOUTER INN MENU SAMPLING

All Items and Prices are Subject to Change.

LUNCH MENU

APPETIZERS

Crab Dip	10.25
Hot and creamy crab dip served with grilled pita bread	

Artichoke Spinach Dip	8.95
Fresh spinach and artichoke hearts in a creamy sauce served with grilled pita bread	

Steamed Shrimp	1/2 lb. 12.95	1 lb. 20.95
In the shell with Old Bay Seasoning		

Crab Cake	9.95
Maryland style, over mixed greens with lemon dill aioli	

Soup	cup 5.50	bowl 6.50
Seafood Gumbo, Spouter Chowder		

Soup and Cheddar Toast Combo	cup 7.80	bowl 8.80
Open faced cheddar toast with mayo & choice of Soup		

SALADS

Shrimp Salad	11.95
Served over Romaine with cucumber slices, boiled egg and tomato wedges	

Caesar Salad	6.95
Crisp Romaine tossed with croutons, fresh grated parmesan and our own Creamy Caesar dressing	

Black & Bleu	11.95
Caesar salad with blackened chicken breast and fresh crumbled Bleu cheese	

Sailor Salad	12.95
Smoked turkey, ham, boiled egg slices, cheddar and Swiss on a fresh romaine garden salad	

PASTAS

Steamed Clams	14.95
White wine, garlic, over linguine	

Shrimp Pesto	15.25
Sautéed shrimp with pesto cream sauce over penne	

SPOUTER SANDWICHES	
Otway Burns	8.95

Smoked turkey, cucumber, bacon, lettuce, tomato and mayo on wheat bread	
Half Otway Burns Sandwich & Soup	cup 9.75 bowl 10.75

Out Island	8.95
Shrimp sandwich with mushrooms, onion, Provolone cheese, lettuce, tomato and mayo on rye	

Half Out Island Sandwich & Soup	cup 9.75 bowl 10.75

The Spouter Inn offers a fabulous meal in a beautiful relaxing waterfront setting
Serving LUNCH, DINNER & BRUNCH | Spectacular sunsets and panoramic views are seen from our covered deck, upscale bar, and main dining room | Come by land or sea, boat docking available | Our BAKERY provides house made 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 | Dinner reservations recommended. | Offering Fresh Local Carteret Catch ~ Daily Specials



Ole' Crabbie	11.95	FRESH SALADS
Maryland style crab cake in pita bread with lettuce, tomato and lemon dill aioli		House Garden Salad
Fresh Flounder	9.95	With Entrée
Pan-fried, served on a Kaiser roll with lettuce, tomato and lemon dill aioli		Warm Goat Cheese
Shrimp Salad	9.95	Over mixed greens with tomatoes, cilantro citrus dressing and roasted walnuts. With Grilled Shrimp 16.95
House specialty, served in pita, with lettuce and tomato		Black & Bleu
Top Deck	9.75	Blackened Chicken breast & fresh crumbled bleu cheese over romaine with parmesan cheese, croutons and balsamic vinaigrette
Club sandwich with smoked turkey, ham, bacon, Provolone cheese, lettuce and tomato		Fresh Fish
Busters Hide Out	12.95	Grilled or Blackened, over a garden salad
Soft shell crab in pita		OCEAN'S BOUNTY
Crows Nest	9.75	Snow Crab legs
Club sandwich with ham, egg slices, Cheddar cheese		Over 1 lb
Cape Horn	8.50	Steamed Shrimp
Grilled ham and Swiss with Dijon on rye		In the shell with classic Old Bay seasoning 1 lb
One Eye Terrible	9.95	Scallops Parmesan
Hot ham, salami, Swiss with onion, bell pepper		Fresh local sea scallops in a white wine parmesan sauce, broiled golden brown
Bird Shoal	8.50	Mahi & Crab Augratin
Fresh egg salad, hickory smoked bacon, Cheddar cheese		Fresh local Mahi Mahi and lump crab baked in mornay sauce
Islander	8.95	Soft Shell Crabs
Fresh vegetables in pita bread with melted Swiss, lettuce and tomato with balsamic vinaigrette dressing		Lightly floured, sautéed, drizzled with lemon remoulade
Bilge Burger	9.50	Mixed Grill
Classic grilled burger with Cheddar cheese		A trio of grilled fresh local fish, sea scallops and shrimp
Bleu Beard	9.75	Crab Cakes
Grilled burger with Bleu cheese		House specialty loaded with crabmeat and drizzled with a chipotle aioli
Calico Jack	12.95	Lobster Tails
Double burger with bacon and Cheddar cheese		Two 5oz. broiled Lobster Tails
First Mate	9.25	FARMER'S PADDOCK
On Kaiser, grilled chicken breast with Provolone cheese		Prime Rib 12oz.
Above served with pickle and choice of potato chips, pasta salad or potato salad		Certified Angus Beef. Seasoned and slow roasted to perfection
DINNER MENU		Maple Bourbon BBQ Ribs
APPETIZERS & SMALL PLATES		Slow roasted, tender, baby back pork ribs grilled with our homemade Jack Daniel's BBQ sauce
Grilled Portabella Mushroom	9.95	12oz. 28.00/16oz. 36.00
With crab sauté, fresh spinach, thyme, and feta		Certified Angus Beef, grilled to perfection
Mini Crab Cakes	9.95	Chicken Piccata
House specialty, loaded with crab, drizzled with chipotle aioli		Boneless breast lightly floured and sautéed with white wine, capers, lemons, and fresh herbs.
Crab Dip	10.25	Beef Filet
Our hot & creamy crab dip served with house made crostini		Certified Angus Beef. Our most tender lean cut, wrapped in bacon and grilled
BBQ Sea Scallops	12.50	PASTAS
Grilled with BBQ sauce and sprinkled with crispy bacon		Little Neck Clams
		With a white wine garlic clam sauce over linguine
		Shrimp Pesto
		Sautéed shrimp, fresh spinach, tomatoes, and a pesto cream sauce over penne

SEE OUR AD IN THE CRYSTAL COAST VISITOR GUIDE