

ELIJAH'S

Oyster & Fish Camp

STARTERS

BAKED CRAB DIP.....17
WILMINGTON'S FAMOUS BAKED CRAB DIP SERVED WITH GARLIC BREAD

PORT CITY CRAB FRIES.....18
CRISPY OLD BAY FRIES, CRABMEAT, PEPPERJACK, REMOULADE, GREEN ONIONS

PEEL & EAT SHRIMP GF.....16
HALF POUND OF SHRIMP, CREOLE COCKTAIL SAUCE

HUSHPUPIES.....9
SWEET CHILI HONEY BUTTER

SEASIDE CALAMARI.....16
FRIED CALAMARI, OKRA, SHISHITO PEPPERS, ONIONS, LEMON CAPER AIOLI

BBQ SHRIMP TOAST.....18
SAUTÉED SHRIMP, BIG EASY BBQ BUTTER BROTH ON GARLIC TOAST

SWEET HEAT WINGS.....17
HOUSE CITRUS PEPPER BLEND TOSSED WITH CRISPY WINGS, CELERY WITH RANCH OR BLUE CHEESE

FIRECRACKER TUNA WONTONS*.....20
YELLOWFIN TUNA TOSSED IN BANG BANG SAUCE, CUCUMBER SALSA, CABBAGE SLAW, WONTONS

SALAD & SOUPS

add-ons from the grill TUNA*....12 CHICKEN....8 SHRIMP....8 SALMON*....10

SESAME TUNA COBB*.....24
APPLEWOOD BACON, CHERRY TOMATOES, AVOCADO, EGG, RED ONION, FETA CHEESE

MARTY'S CHOPPED.....18
PROSCIUTTO, SMOKED PROVOLONE, CHICKPEAS, ROASTED PEPPERS, BREADCRUMBS, LEMON OREGANO VINAIGRETTE

BLACK & BLEU*.....24
GRILLED FLAT IRON, SPINACH, ARUGULA, PICKLED RED ONIONS, TOMATOES, CUCUMBERS, BLEU CHEESE CRUMBLES

SEASONAL FRUIT & FETA GF.....14
MIXED GREENS, SEASONAL FRUIT, CUCUMBER, RED ONION, FETA

CLASSIC HOUSE OR CAESAR*.....14

HANDHELDS SERVED WITH CRISPY FRIES

GROUPE SANDWICH.....25
BLACKENED OR GRILLED, LETTUCE, TOMATO, PICKLES, LEMON CAPER AIOLI ON A BRIOCHE BUN

ELIJAH'S PO'BOY (FRIED FLOUNDER, OYSTER OR SHRIMP).....20
LETTUCE, TOMATO, PICKLES, REMOULADE ON A FRENCH ROLL

THE BIG CRABWICH.....20
EASTERN CAROLINA LUMP CRAB CAKE, CRUNCHY SLAW, HOUSE TARTAR SAUCE ON A BRIOCHE BUN

BAJA MAHI OR SHRIMP TACOS.....18
FRIED OR CITRUS BLACKENED, FRESH CORN TORTILLAS TOPPED WITH CABBAGE, CILANTRO LIME CREMA, PICO DE GALLO

CAROLINA BURGER.....18
TWO 4oz PATTIES, GREEN CHILI PIMENTO CHEESE, CRUNCHY SLAW, PICKLES, COMEBACK SAUCE ON A BRIOCHE BUN

BAJA CHICKEN WRAP.....18
GRILLED CHICKEN, BLACK BEAN & CORN SALSA, SHREDDED LETTUCE, PEPPERJACK CHEESE, BACON, CHIPOTLE RANCH

SALMON BLT*.....19
CITRUS GRILLED SALMON, BACON, LETTUCE, TOMATO, DIJONNAISE ON A BRIOCHE BUN

FISHCAMP

P L A T T E R S

<p><i>Fried</i></p> <p>CALABASH STYLE</p> <ul style="list-style-type: none"> ▪ FLOUNDER ▪ SHRIMP ▪ OYSTER 	<p><i>Blackened</i></p> <p>CREOLE SPICE BLEND</p> <ul style="list-style-type: none"> ▪ FLOUNDER ▪ SHRIMP 	<p><i>Broiled</i></p> <p>CITRUS PEPPER BLEND</p> <ul style="list-style-type: none"> ▪ FLOUNDER ▪ SHRIMP
pick 1 \$22	pick 2 \$26	pick 3 \$32

BUILD YOUR OWN

Bucket

ALL BUCKETS SERVED STEAMED WITH CORN, ANDOUILLE SAUSAGE & RED POTATOES

- Half Pound Shrimp 27
- Dozen Oysters 38
- Crab Legs MP
- Dozen Clams 28
- Classic Carolina Bucket 60



OYSTERS

ROASTED 21

Firecracker **GF**

SMOKY ROASTED POBLANO PIMENTO CHEESE TOPPED WITH TANGY PICKLED RED ONIONS

Classic

ROCKEFELLER

ROASTED GARLIC & PARMESAN SPINACH TOPPED WITH ZESTY LEMON HERB BREADCRUMBS

Bienville

A NEW ORLEANS CLASSIC, BACON, SHRIMP, MUSHROOMS

RAW* SERVED WITH CRACKERS, LEMONS, COCKTAIL SAUCE, HORSERADISH & MIGNONETTE

FRESH, LOCAL, RAW OYSTERS - SHUCKED TO ORDER

AVAILABILITY CHANGES WITH THE TIDES, SO ASK YOUR SERVER FOR TODAY'S LOCAL CATCH!

CLASSICS

SHRIMP & GRITS GF.....26
N.C. SHRIMP & TASSO BROTH WITH MUSHROOMS, TOMATOES & SPINACH OVER CREAMY GRITS

CRAB CAKE DUO.....34
TWO LUMP CRAB CAKES, ORZO PILAF, ANDOUILLE SAUSAGE, LEMON DILL BEURRE BLANC

ROASTED CHICKEN GF.....28
SLOW ROASTED HALF CHICKEN, RED BEANS & RICE, COLLARD GREENS, CHIMICHURRI AIOLI

NY STRIP*.....45
12oz NY CAB STRIP, ROCKEFELLER BAKED POTATO, SEASONAL LOCAL VEGGIES, HORSERADISH MUSHROOM DEMI

MAHI LINGUINI.....32
ATLANTIC MAHI, OVEN DRIED TOMATOES, LOW COUNTRY SUCCOTASH TOSSED IN PESTO CREAM

BLACKENED CATFISH.....30
CLASSIC CATFISH, SHRIMP & TASSO GUMBO, WHITE RICE, PICKLED OKRA

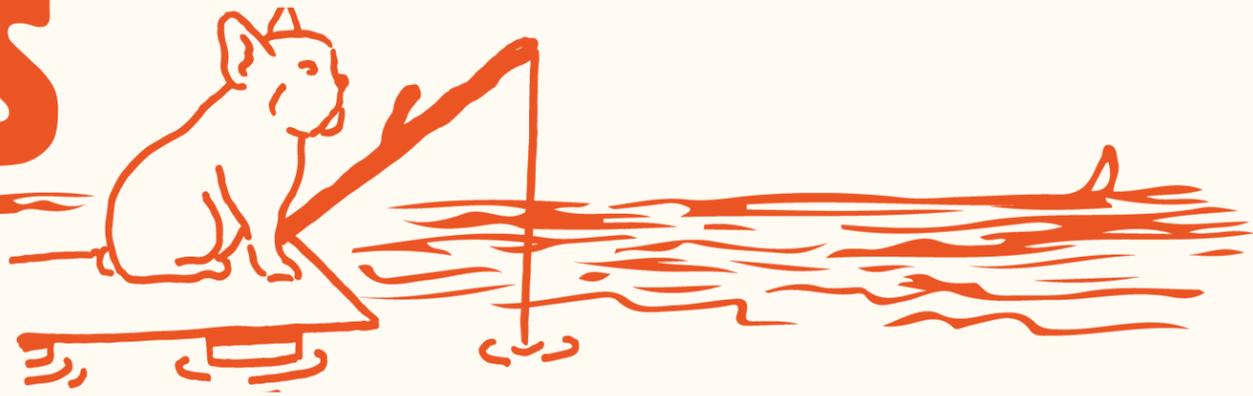
SIDES

6

- RED BEANS & RICE **GF**
- CRUNCHY SOUTHERN SLAW **GF**
- MACARONI SALAD
- CRISPY FRIES
- COLLARDS **GF**

*THESE ITEMS MAY BE ORDERED TO TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FRANK'S OYSTER BAR



COCKTAILS

CUCUMBER COCONUT REFRESHER	13
RUM, COCONUT WATER, COCONUT CRÈME, CUCUMBER	
HONEY SOL	11
TEQUILA, APEROL, LIME, LEMON, HONEY, RASPBERRY	
PEACH TEA	10
JACK DANIEL'S WHISKEY, PEACH, SWEET TEA	
STRAWBERRY LEMONADE	12
VODKA, STRAWBERRY, LEMON	
MANGO MARGARITA	11
TEQUILA, TRIPLE SEC, MANGO, LIME	
KEY LIME MOJITO	13
RUM, RUMCHATA, LIME, PINEAPPLE, MINT	
BLUEBERRY LEMON SPRITZ	12
LEMON VODKA, BLUEBERRY, CHAMPAGNE, SPRITE	
OYSTER SHOOTER*	9
VODKA, BLOODY MARY MIX, KÖLSCH, FRESH LOCAL OYSTER	

BEER

draft beers

TROPICAL LIGHTNING....	9
YUENGLING.....	7
MILLER LITE.....	6
BLUE MOON.....	6
PACIFICO.....	6

**ASK ABOUT OUR
ROTATING DRAFTS!**

bottles/cans

CORONA.....	6
CORONA LIGHT.....	6
COORS LIGHT.....	5
STELLA ARTOIS.....	6
BUD LIGHT.....	5
MICHELOB ULTRA.....	5
SWEETWATER 420	6
BELL'S TWO HEARTED.....	7
ROTATING CIDER.....	6
ATHLETIC N/A	7



DESSERT

KEY LIME PIE	8
BROWNIE	8
STRAWBERRY SHORTCAKE	8
BANANA PUDDING	8

WINE

WHITES

RISATA MOSCATO D'ASTI (SPLIT)	8
<i>Light · Sweet · Bubbly</i>	
OYSTER BAY SAUVIGNON BLANC	11/40
<i>Crisp · Citrus · Refreshing</i>	
THEOLEO SAUVIGNON BLANC	12/45
<i>Lime · Herbal · Clean</i>	
BEVIAMO PINOT GRIGIO	9/35
<i>Light · Crisp · Easy</i>	
J VINEYARDS PINOT GRIS	11/40
<i>Pear · Smooth · Clean</i>	
MOULIN DE GASSAC CHARDONNAY	10/37
<i>Apple · Buttery · Smooth</i>	
FRANCISCAN ESTATE CHARDONNAY	9/34
<i>Creamy · Vanilla · Rich</i>	

REDS

LA JOLIE FLEUR ROSÉ	10/37
<i>Dry · Strawberry · Bright</i>	
MOULIN DE GASSAC ROSÉ	9/34
<i>Fresh · Melon · Easy</i>	
ÖKO PINOT NOIR	9/35
<i>Cherry · Silky · Light Body</i>	
CLINE MERLOT	11/40
<i>Plum · Soft · Medium Body</i>	
SEAN MINOR CABERNET	10/37
<i>Dark Fruit · Structured · Classic</i>	
TRINITY OAKS CABERNET	9/34
<i>Bold · Blackberry · Dry</i>	
DONA PAULA MALBEC	10/37
<i>Plum · Spice · Velvety</i>	