

Owens' Restaurant, Inc.

Est. 1946

Nags Head, NC 252-441-7309



Curbside Pick-up Menu

Appetizers Soups and Salads

One Half Rack of Owens' Dry Rubbed, Slow Roasted St. Louis Style Ribs
served with a side of Jack Daniels barbeque sauce **GF** 11.95

Bacon Wrapped Scallops Rumaki *served with pepper jelly* 13.95

Jumbo Lump Crabmeat Remick *jumbo lump local crabmeat prepared with a blend of herbs and spices, topped with mozzarella* **GF** 15.95

Lobster Bisque *Maine lobster in a creamy soup, laced with sherry* cup 12.95 bowl 14.95

Salad of crisp leaf and mixed greens with garden tomatoes, cucumber and red onion **GF**
6.95 *with entrée* 4.00

Baby Spinach and Arugula Salad *goat cheese with herbs, dried cranberries, toasted almonds, ciabatta croutons, tossed with Champagne vinaigrette* 9.95
with grilled tuna 19.95
with grilled shrimp 19.95
with grilled chicken 17.95

Small Plates

Grilled Shrimp Skewers *served with vegetable and almond wild rice* 19.95

Boneless Chicken Breast, *free range, sautéed with capers, garlic, lemon, and Chardonnay*
served with asparagus and almond wild rice 19.95

Coastal Comforts

Aristotle Shrimp sautéed with sundried tomatoes, kalamata olives and fresh herbs, tossed with linguini and finished with feta cheese 22.95

Jumbo Shrimp golden fried, with crispy french fries or broiled with lemon herb butter, almond wild rice 20.95

Miss O's Crabcakes large crabcakes made with jumbo lump crabmeat, sautéed, with almond wild rice or golden fried with crispy french fries Single 26.95 Two 32.95

Crabmeat Remick jumbo lump crabmeat prepared with a blend of herbs and spices, topped with mozzarella cheese, almond wild rice 33.95

Yellowfin Tuna ginger soy laquered, grilled, toasted sesame dressing, almond wild rice 25.95

Carolina Shrimp and Grits shrimp and Surry, Virginia, sausage sautéed with peppers, onions, garlic and herbs, over mascarpone grits 20.95

Filet Oscar* prime filet mignons, grilled, topped with jumbo lump crabmeat, asparagus and béarnaise sauce, seabreeze potatoes 5oz 29.95 10oz 38.95

Prime Beef

Prime Rib slowly roasted Prime Western aged beef, with horseradish sauce, and seabreeze potatoes (temperature preferences more done than medium rare are finished on the grill for tenderness and enhanced flavor) GF 10 oz 29.95 14 oz 34.95

Ribeye fourteen ounce cut of Prime Western aged beef, grilled, seasoned with kosher salt and cracked black pepper, seabreeze potatoes GF 34.95

Filet Mignon Prime Western aged beef, seared on the grill seasoned with kosher salt and cracked black pepper, seabreeze potatoes GF 5 oz 26.95 10 oz 35.95

Mixed Grill petite filet mignon, teriyaki marinated tuna and a brochette of shrimp and vegetables, with almond wild rice 33.95

10 oz. End Cut of our slow roasted Prime Rib (when available)
served with au jus, Seabreeze potatoes and vegetable 23.95

****Each of the Prime Rib Loins that we roast daily have only two end cuts coated with our delicious rub. The number of end cuts is limited. They are usually finished to a temperature of approximately medium. A couple of minutes on the grill will sear it to well done.****