

STARTERS

SEAFOOD CHOWDER

Shrimp, Clams, Potato Cream,
Bacon, Oyster Crackers 12

OYSTER ON HALF SHELL*

Market Price

JUMBO CHICKEN WINGS

Buffalo Sauce, Crudite (gf) 24

HONEY SESAME GINGER SALMON BITES

½ Pound Crunchy Salmon Bites, Honey
Sesame Ginger Sauce, Sesame Seeds,
Green Onions 20

BEER BATTERED ONION RINGS

Lightly Battered, Deep-Fried Onion Rings,
Zesty Horseradish Sauce 8

PUB PRETZEL

Everything Bagel Spice, Creole Mustard
Queso Dip 14

CRAB DIP

Jumbo Lump Crab, Cream Cheese,
Cheddar, Ciabatta 20

SOUP DU JOUR

Ask Your Server About Our House Made Soup 12

SALADS

Chicken 10 | Grilled Shrimp 12 | Salmon* 15
Portobello Mushroom 6 | Beyond Burger 6
Black Bean Burger 8

HARVEST MOON SALAD

Swiss Chard, Spinach, Apple, Dried
Cranberries, Roasted Butternut Squash,
Pecans, Apple Cider Vinaigrette, Burrata 18

HORIZONS SALAD

Artisan Greens, Bleu Cheese, Candied
Walnuts, Dried Cranberries, Balsamic
Vinaigrette (gf) 14

BABY ROMAINE CAESAR

Ciabatta Croutons, Pecorino Cheese, Red
Wine Pickled Onions 14

MAINS

DUCK FRANGELICO*

Pan Seared Duck Breast, Roasted Butternut
Squash Risotto, Mushroom, Rainbow Carrots,
Frangelico Sauce, Fresh Shaved Hazelnut (gf) 38

CIOPPINO

Fresh Fish, Mussels, Classic Cioppino Broth,
Grits, Fresh Ciabatta 22

HORIZONS FRESH CATCH*

Ask your Server about the Chef's Locally
Sourced Fresh Catch Special

CHICKEN FLORENTINE

Pan Fried Chicken Breast, Salsa Vellutata,
Sauteed Spinach, Red Onion, Grape Tomatoes,
Mushrooms, Bucatini, Lemon Salmoriglio 20

ISLAND BOWL

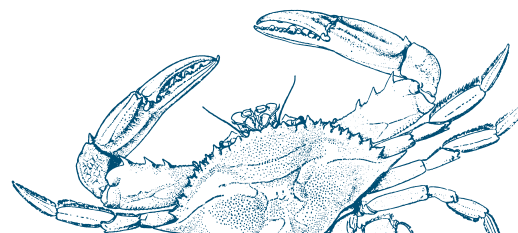
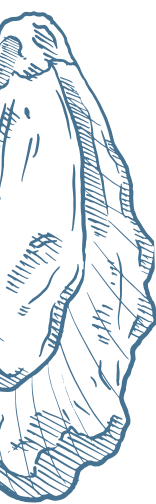
6oz Jerk Mahi Bites, Coconut Rice, Mango
Pineapple Salsa, Jerk BBQ Drizzle, Black Bean &
Corn Salad, Avocado (gf) 20

TRUFFLE BLACK BEAN BURGER

Pan Seared House Made Black Bean Burger,
Fresh Greens, Red Onion, Potato Hay, Truffle
Aioli, Toasted Onion Roll, Fries (v) 15
Substitute GF Bun

CAPE FEAR BURGER*

Cheddar, Shaved Lettuce, Tomato, Brioche Bun,
Fries 20
Substitute GF Bun



FRESH PIZZA

Horizons House Made Crust ~ 9in \$18 ~ 16in \$28
10in Gluten Free \$18 ~ 10in Cauliflower Crust \$18

BUILD A PIE

HORIZONS HOUSE MADE CRUST ~ 9 inch \$14 / 16 inch \$20
Toppings: \$2.50 each

Hickory Smoked Bacon, Ham, Italian Sausage, Pepperoni, Chicken,
Mushrooms, Red Onion, Roasted Peppers, Artichoke Hearts,
Tomato, Green Peppers, Black Olives

FIG BURRATA

Fig Jam based Pizza, Crispy Prosciutto, Arugula,
Fresh Burrata, Balsamic Reduction

HOT HONEY PROSCIUTTO

Prosciutto, Arugula, Roasted Red Pepper, Fresh
Mozzarella, House Made Marinara, Hot Honey

MARGHERITA

Fresh Mozzarella, Sliced Tomato, Basil,
House-Made Marinara

CLAM CASINO

Garlic Butter Based Pizza with Clams, White
Onions, Spinach, Mozzarella, Garlic 28

BASKETS

SOUTHERN FRIED HADDOCK

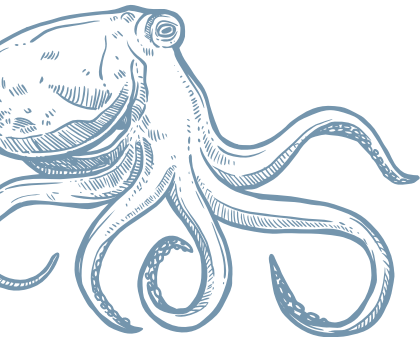
Southern Fried Haddock, Spicy Tartar, Jalapeno
Cheddar Hushpuppies, Fries 26

COMBO

Shrimp, Haddock, Scallops, Spicy Tartar,
Jalapeno Cheddar Hushpuppies, Fries 32

SHRIMP

Locally Sourced Shrimp, Spicy Tartar, Jalapeño
Cheddar Hushpuppies, Fries 24



SIDES

FINGERLING POTATOES 6

COLLARD GREENS 6

GRITS 6

MASHED POTATOES 6

VEGETABLE OF THE DAY 6

**Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: *These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINE

CABERNET SAUVIGNON

AUSTIN	15/40
Paso Robles, California	
CEDAR + SALMON	/60
Horse Heaven Hills, Washington	
MONTES ALPHA	/70
Colchagua Valley, Chile	
VILAFONTÉ SERIOUSLY OLD DIRT	/80
Paarl, Western Cape, South Africa	
GREENWING	/90
Columbia Valley, Washington	
MARTIN RAY SYNTHESIS	/100
Napa Valley, California	
FAUST	/130
Napa Valley, California	
AUSTIN HOPE	/150
Paso Robles, California	
CAYMUS	/175
Napa Valley, California	

PINOT NOIR

HERITAGE	15/40
Willamette Valley, Oregon	
VIGNERONS DE BUXY MERCUREY	19/75
Mercurey, Burgundy, France	
INVIVO	/50
Central Otago, New Zealand	
DOMAINE NICO	/75
Uco Valley, Mendoza, Argentina	
BELLE GLOS CLARK & TELEPHONE	/80
Santa Maria Valley, California	

MALBEC

ZUCCARDI SERIE A	14/38
Uco Valley, Mendoza, Argentina	
ZUCCARDI CONCRETO	/80
Paraje Altamira, Uco Valley, Argentina	

MERLOT

CHATEAU FAGE	13/36
Bordeaux, France	
DUCKHORN	/120
Napa Valley, California	

ROSÉ

LA JOLIE	14/38
Saint-Tropez, Provence, France	

DIVERSE RED WINES

OBALA RIOJA RESERVA	14/40
Rioja, Spain	
GALÉVAN PAROLES DE FEMME	15/45
Côte du Rhône, France	
PENFOLDS MAX'S SHIRAZ	16/50
South Australia, Australia	
CAYMUS WALKING FOOL	19/75
Suisun Valley, California	
CHATEAU MUSAR JEUNE	/60
Bekaa Valley, Lebanon	
THE OWL & THE DUST DEVIL	/70
Remolinos, Mendoza, Argentina	
BONELLI CHIANTI CLASSICO	/80
Tuscany, Italy	
CHAPPELLET MT. CUVÉE	/85
St.Helena, Napa Valley, California	
CHÂTEAU BOUTISSE GRAND CRU	/90
Saint-Émilion, Bordeaux, France	
CHÂTEAU BELLES-GRAVES	/95
Pomerol, Bordeaux, France	
PIAN DELLE QUERCI BRUNELLO	/100
Montalcino, Tuscany, Italy	
GHOST BLOCK ZINFANDEL	/110
Oakville, Napa Valley, California	
MONTE ZOVO AMARONE	/120
Valpolicella, Veneto, Italy	
SAINT-COSME CH. DU PAPE	/130
Châteauneuf-du-Pape, France	
DOMENICO CLERICO BAROLO	/140
Monforte d'alba, Piedmont, Italy	
LA LECCIAIA BRUNELLO '08	/150
Montalcino, Italy	

CHARDONNAY

RAEBURN Sonoma County, California	15/40
DU COLUMBIER CHABLIS Chablis, Burgundy, France	19/75
CHÂTEAU VITALLIS POUILLY-FUISSE Mâconnais, Burgundy, France	/65
ZUCCARDI FÓSIL San Pablo, Uco Valley, Argentina	/150

SAUVIGNON BLANC

VILLA MARIA Marlborough, New Zealand	14/38
ACAMAS SANCERRE Sancerre, Loire Valley, France	25/90
WHITEHAVEN Marlborough, New Zealand	/45

DIVERSE WHITE WINES

VALCKENBERG REISLING Rheinhessen, Germany	13/36
DELLE VENEZIE PINOT GRIGIO Trentino-Alto Adige, Italy	14/38
COUNT KAROLYI GRUNER VELTLINER Tolna, Dél-Pannónia, Hungary	/40
SANTA JULIA LA OVEJA TORRONTES Mendoza, Argentina	/45
MONTECILLO ALBARIÑO Galicia, Spain	/50
LE CHANT CHENIN BLANC Stellenbosch, Western Cape, South Africa	/55
CHATEAU MUSAR BLANC Bekka Valley, Lebanon	/60
CIAN AUTI WHITE BLEND Cinque Terre, Liguria, Italy	/90

CHAMPAGNE & SPARKLERS

LOS DOS CAVA BRUT ROSÉ Penedés, Spain	13/38
BENVOLIO PROSECCO Prosecco, Veneto, Italy 187ml	/15
POMMERY CHAMPAGNE Reims, France 187ml	/32
FREIXENET CAVA BRUT Catalonia, Spain 187ml	/12
LOS DOS CAVA BRUT Penedés, Spain	/40
MARCEL PIERRE BRUT ROSE Champagne, France	/75
SCHRAMSBERG BRUT Calistoga, California	/90
LANSON BLACK LABEL Champagne, France	/130
MOET & CHANDON Champagne, France	/170

COCKTAILS

EARL GREY MARTINI \$16 Hendricks Gin, Lemon Juice, Egg Whites, Earl Grey Syrup
MAPLE PECAN OLD FASHION \$16 Woodford, Maple & Pecan Syrup, Bitters, Garnished with Pecans and Cinnamon
APPLE PIE MARGARITA \$16 Espolòn Reposado, Brown Sugar Cinnamon Syrup, Apple Juice, Agave, Cinnamon Sugar Rim
RASPBERRY CHOCOLATE MARTINI \$16 Raspberry Puree, Chocolate, Cream, Frangelico, Vanilla Vodka, Garnished with Chocolate, Whipped Cream, & Raspberry