

SHAREABLES

SEAFOOD CHOWDER

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

HONEYDEW GAZPACHO 🌱

Chilled, Honeydew, Cucumbers, Tomatoes,
Mint (gf/vegan) 10

OYSTER ON HALF SHELL * 🌱

Market Price (gf/df)

PONZU TUNA NACHOS*

Fried Wontons, Ahi Tuna, Ponzu, Wasabi Aioli,
Bok Choy Salad 16

CRAB DIP

Jumbo Lump Crab, Cream Cheese,
Cheddar, Ciabatta (gfo) 20

SHRIMP SPRING ROLLS

Four Hand Rolled & Fried Vietnamese Shrimp
Rolls, Pickled Vegetables, Bibb Lettuce, Honey
Sesame Ginger Sauce (df) 12

JUMBO CHICKEN WINGS

Buffalo Sauce, Crudit  (gf) 24

PUB PRETZEL

Everything Bagel Spice, Creole Mustard Queso 14

HONEY SESAME GINGER SALMON BITES

  Pound Crunchy Salmon Bites, Honey
Sesame Ginger Sauce, Sesame Seeds, Green
Onions (df) 20

**BOWLS &
SALADS**

Chicken 10 | Grilled Shrimp 12 | Salmon* 15

Portobello Mushroom 6 | Beyond Burger 6 | Black Bean Burger 8

ISLAND BOWL 🌱

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

SHOYU POKE BOWL * 🌱

Shoyu Ahi Tuna, Sesame Rice, Pickled Carrots,
Daikon, Cucumbers, Nori, Wasabi Aioli (df/gfo) 22

EMERALD PEACH SALAD

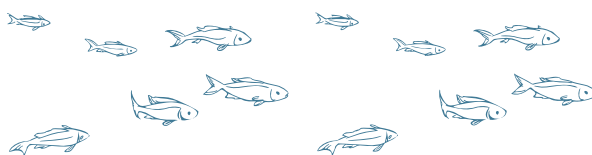
Grilled Peaches, Arugula, Fennel, Spinach,
Whipped Goat Cheese, Roasted Pistachios,
Agave Vinaigrette (gf/vegan optional) 18

HORIZONS SALAD

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

BABY ROMAINE CAESAR SALAD

Ciabatta Croutons, Pecorino Cheese, Pickled Onions 14

**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: 9in \$14 | 16in \$20
Toppings: \$2.5 each

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

WHITE PIE

Olive Oil Ricotta Base, Garlic, Red Onion, Spinach,
Mozzarella, Pecorino, Black Pepper

HOT HONEY PROSCIUTTO

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

MARGHERITA

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

ENTREES

HORIZONS FRESH CATCH*

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

SUMMER FILET OF BEEF*

8oz Filet, Sweet Roasted Corn Purée, Sautéed Asparagus, Fingerling Potatoes, Lemon Herb Vinaigrette (gf/df) 40

COASTAL CRAB CAKES

Two Crab Cakes, Andouille, Crawfish Bercy, Cheddar Grits, Asparagus 30

ATLANTIC OREGANATA

Shrimp, Fresh Catch, Mussels, Linguine, Pecorino Romano, Parsley, Garlic White Wine Butter Sauce, Anchovy Breadcrumbs 32

CHICKEN PICCATA

Lemon Piccata Sauce, Zucchini Noodles, Sautéed Yellow Squash (gf) 25

LOW COUNTRY BOIL

1lb Shrimp, Baby Potatoes, Sweet Corn, Andouille (gf) 28

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*)



CRISPS

CALABASH BASKET

Shrimp, Mahi, Calamari, Spicy Tartar, Hushpuppies, Fries 32

FIN

Fried Mahi, Spicy Tartar, Cocktail, Slaw, Hushpuppies, Fries 30

SHRIMP

Locally Sourced Shrimp, Spicy Tartar, Hushpuppies, Fries 24

CALAMARI

Fried Calamari, Spicy Tartar, Cocktail, Slaw, Hushpuppies, Fries 16



**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.

SWEETS

BASQUE CHEESECAKE

Spanish-Style Cheesecake, Macerated Strawberries, Blackberries, Blueberries, Lemon Poppy Seed Coulis 14

KEY LIME PIE

Florida Key Lime Custard, Graham Cracker Crust, Toasted Coconut Chantilly 14

RED VELVET CAKE

Cream Cheese Frosting, Candied Pecans, Whipped Cream 14

PEACHES & CREAM COOKIE SAMMY

Fresh & Candied Peaches, Honey Butterscotch Frozen Cream, Caramel Crunch Cookies 12

LEMON BERRY MASCARPONE CAKE

Lemon Blueberry Cake, Mascarpone Cream, Powdered Sugar

SALTED TURTLE CARAMEL BROWNIE

Candied Pecan & Salted Caramel Godiva Chocolate Brownie, Vanilla Bean Whipped Cream 14
\$1 of every sale goes to the Bald Head Island Turtle Conservancy

v - vegetarian | gf - gluten free | df - dairy free | o- optional
 -healthy option