

STARTERS



SEAFOOD CHOWDER

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

HONEYDEW GAZPACHO

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

Protein 3g | Carbs 24g | Fat 3g | Calories 120

OYSTER ON HALF SHELL*

Market Price

PONZU TUNA NACHOS*

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

CRAB DIP

Jumbo Lump Crab, Cream Cheese,
Cheddar, Ciabatta 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 Dip 14

HONEY SESAME GINGER SALMON BITES

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



HORIZONS

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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 | 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 PIZZA

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

BOWLS & SALADS

ISLAND BOWL

6oz Jerk Mahi Bites, Coconut Rice, Mango
Pineapple Salsa, Jerk BBQ Drizzle, Black
Bean & Corn Salad, Avocado (gf) 20
Protein 48g | Carbs 90g | Fat 32g | Calories 750

SHOYU POKE BOWL*

Shoyu Ahi Tuna, Sesame Rice, Pickled
Carrots, Daikon, Cucumbers, Nori, Wasabi
Aioli (df/gfo) 22
Protein 44g | Carbs 80g | Fat 32g | Calories 740

BABY ROMAINE CAESAR SALAD

Ciabatta Croutons, Pecorino Cheese, Pickled
Onions (v) 14

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

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 (v/gf) 14

HANDHELDS

MEDITERRANEAN MAHI SANDWICH

Harissa Seasoned Mahi, Cucumber, Romaine, Red Onion,
Red Pepper, Tomato, Tzatziki, Brioche, Fries (gfo) 25

HORIZONS FRENCH DIP

House-Made Roast Beef, Crispy Fried Onions, Gruyere,
Toasted Hoagie Roll, Horseradish Mayo, Au Jus, Fries 18

PESTO CHICKEN SANDWICH

Citrus & Herb Grilled Chicken, Pesto, Tomato, Spinach,
Sourdough, Fresh Fruit (gfo) 16

CRAB CAKE SANDWICH

Crab Cake, Iceberg, Tomatoes, Roasted Garlic & Lemon
Aioli, Fries (gfo) 18

TURKEY BRUSCHETTA MELT

Oven Roasted Turkey, Fresh Mozzarella, Tomato,
Spinach, Sundried Tomato Spread, Balsamic Glaze,
Ciabatta, Fries 18

MOJO CUBAN

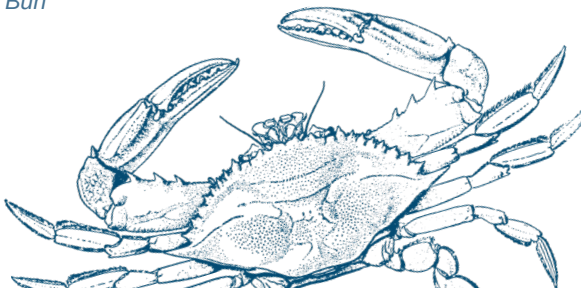
Smoked Pulled Pork, Ham, Gruyere, Pickles, Mojo
Mustard, Fries (gfo) 15

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

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

**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

DAOU - CHARDONNAY
Paso Robles, California 15/40

DU COLUMBIER CHABLIS
Chablis, Burgundy, France 19/75

VILLA MARIA SAUVIGNON BLANC
Marlborough, New Zealand 14/38

ACAMAS SANCERRE - SAUVIGNON BLANC
Sancerre, Loire Valley, France 25/90

LA JOLIE FLEUR - ROSÉ
Provence, France 14/38

DELLE VENEZIE - PINOT GRIGIO
Trentino-Alto Adige, Italy 14/38

RED

CHATEAU FAGE
Bordeaux, France 13/36

AUSTIN - CABERNET SAUVIGNON
Sonoma County, California 15/40

GALÉVAN PAROLES DE FEMME
Côte du Rhône, France 15/45

EVOLUTION- PINOT NOIR
Willamette Valley, Oregon 15/40

CAYMUS WALKING FOOL
Suisun Valley, California 19/75

VIGNERONS DE BUXY MERCUREY
Beaune, Burgundy, France 19/75

ZUCCARDI SERIE A - MALBEC
Uco Valley, Mendoza, Argentina 14/38

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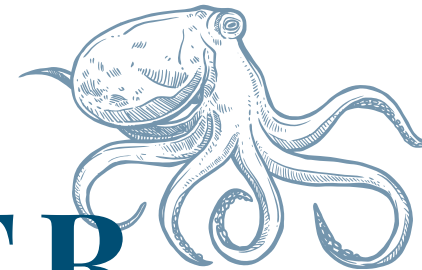
COCKTAILS

STRAWBERRY JALAPEÑO MARGARITA
Espolòn, Strawberry Jalapeño Shrub,
Agave, Horizons Sour Mix 16

HENDRICK'S SUNSET
Hendrick's Gin, Orange Ginger Shrub,
Club Soda 18

LEMON BERRY MARTINI
Tito's, Lemon Berry Simple Syrup 22

ISLAND COCONUT REFRESHER
Vanilla Vodka, Malibu, Coco Lopez, Fresh Lime
Juice, Lemonade, Club Soda 16



BEER

BELLS TWO HEARTED IPA	\$7
BLUE MOON	\$4.5
BUD LIGHT	\$4
BUDWEISER	\$4
COORS LIGHT	\$4
CORONA EXTRA	\$4.5
CORONA LIGHT	\$4.5
GOING COASTAL	\$5
HEINEKEN 00	\$5
KONA BIG WAVE	\$5
MICHELOB ULTRA	\$4.5
MILLER LITE	\$4
SWEET WATER 420	\$5
STELLA ARTOIS	\$6
YUENGLING	\$4

