

APPETIZERS

- BLUE POINT OYSTERS* 18
cabernet mignonette & cocktail
- LOBSTER DEVEILED EGGS 15
maine lobster, black truffle
- SHRIMP COCKTAIL 17
bloody mary cocktail sauce

- SMOKED SALMON PATÉ 13
toasted bread, pickled onion, radish
- LUMP CRAB COCKTAIL 24
colossal lump crab, remoulade sauce
- HERB CRUSTED CALAMARI 18
garlic aioli, pickled peppers, lemon

SOUPS & SALADS

- LOBSTER BISQUE 10/14
maine lobster, crème fraîche, fresh herbs
- SEAFOOD CHOWDER 8/12
new england style, clams, white fish, bacon
- ROASTED TOMATO BISQUE 7/10
garlic herb croutons, gorgonzola
- MIXED GREENS 8
cherry tomato, cucumber, sunflower seeds,
radish, tarragon balsamic vinaigrette
- CAESAR 8
baby gem romaine, parmesan,
garlic bread crumbs
- TITANIC WEDGE 14
hickory bacon, boiled egg, red onion,
creamy roquefort dressing
- add to any salad:
chicken 9 / salmon 12 / filet mignon 15



- CHUCK'S SALAD 18
grilled chicken, spinach, romaine, fresh berries,
feta, hazelnuts, champagne vinaigrette
- SALMON SALAD 23
mixed greens, avocado, tomato, sunflower seeds,
cucumber, balsamic vinaigrette
- CRAB LOUIE 24
jumbo lump crab, romaine, boiled egg, red onion,
radish, asparagus spears, louie dressing
- SEARED TUNA SALAD 25
mixed greens, edamame, mango, pickled carrot,
peanuts, scallion, sesame vinaigrette

ENTREES

- NAGS HEAD GROUPER* 36
lobster mashed potatoes, spinach, chive velouté
- GULF OF MAINE SALMON* 24
sweet corn salad, broccolini, romesco sauce
- LOBSTER & CHICKEN PENNE 23
spinach, parmesan, brandy lobster cream
- SHRIMP & SCALLOPS* 26
asparagus, mashed potatoes, beurre blanc
- CRAB CAKE 24
cabbage slaw, roasted potatoes, honey mustard
- FILET OSCAR* 28
lump crab, asparagus, mashed potatoes, béarnaise
- TUNA MELT 17
gouda, tomato, cornishons, english muffin, fries
- TURKEY CLUB 16
cheddar, bacon, avocado, LT, garlic aioli, fries
- BLUE POINT BURGER* 19
applewood bacon, aged cheddar, LTO, fries

SPA SELECTIONS

- ALL 450 CALORIES OR LESS
served with 4 grain rice, broccoli, green herb salsa
- GRILLED ATLANTIC SALMON* 23
 - SEARED HAWAIIAN TUNA* 26
 - BLACKENED SWORDFISH* 24
 - PLANCHA GRILLED SHRIMP* 19
 - GRILLED FILET MEDALLION* 24

EXPRESS LUNCH

THREE COURSES ON THE FLY

- SOUP
- TOMATO BISQUE
 - SEAFOOD CHOWDER
 - LOBSTER BISQUE (+2)

- SALAD
- CAESAR
 - MIXED GREENS
 - ICEBERG WEDGE

- 1/2 SANDWICH, 19
- TURKEY CLUB
 - TUNA MELT
 - SALMON BLT

- OR ENTREE, 26
- PETITE FILET MIGNON*
 - GRILLED SALMON*
 - SAUTEED SHRIMP

*there is an increased risk of foodborne illness when consuming raw or undercooked meats or seafood
not all ingredients are listed please alert your server to any food allergies

SPARKLING & WHITES BY THE GLASS

- COPPOLA Prosecco, Italy 187 ml split 13
- VON WILHELM Riesling, Mosel, Germany 11
- BANFI "San Angelo" Pinot Grigio, Italy 12
- FROG'S LEAP Rosé, Rutherford, CA 12
- SPY VALLEY Sauvignon Blanc, New Zealand 13
- NICHOLAS IDIART Sancerre, France 16
- ILLUMINATION Sauvignon Blanc, Napa 19
- WILLIAM HILL Chardonnay, Central Coast 12
- FAR NIENTE Chardonnay, Napa 22
- FLOWERS Chardonnay, Sonoma 17

REDS BY THE GLASS

- NICOLAS IDIART "Les Amis", Pinot Noir, France 12
- ETUDE "Lyric", Pinot Noir, Santa Barbara 15
- IRELAND FAMILY "Peak Ranch", Pinot Noir, CA 18
- QUILT Red Blend, Napa 16
- CANTALICI PETALI Sangiovese, Italy 12
- MICHEL LYNCH Bordeaux, France 14
- 59 PRIME Cabernet Sauvignon, France 13
- BISTUE Cabernet Sauvignon, Yountville 16
- FAUST Cabernet Sauvignon, Napa 22
- CAYMUS Cabernet Sauvignon, Napa 30

COCKTAILS



SIGNATURE
MANHATTAN 20
Woodford Double Oaked,
Carpano Antica, Griottes

CLASSIC MARTINI 14
Dirty • Dry
Blue Cheese Olives

FRENCH "75" 14
Four Peel Gin, Bubbles,
Cointreau, Lemon Twist

PARADISE LOST 14
Absolut Pears, Lemon,
Passion Fruit



BLUE POINT
OLD FASHIONED 20
Premium Bourbon,
Bitters, Orange Peel

CLASSIC SAZERAC 18
Sazerac Rye Private Barrel,
Peychaud's, Absinthe Rinse

BARREL AGED
BIG EASY 14
Bourbon, Apple Brandy,
Vermouth, B&B

SEASONAL MARGARITA 14
Corazón Tequila, Fresh Lime



RUM ESPRESSO 14
Captain Morgan Spiced,
Espresso, Kahlua

CLASSIC SIDECAR 14
Remy VSOP, Cointreau,
Sugar Rim, Lemon, Orange Twist

BELLA BELLINI 13
Bubbles, Chambord,
Peach Puree

BLOOD ORANGE MULE 14
Tito's, Lime, Blood Orange
Fever Tree

ZERO PROOF COCKTAILS & DRINKS

ESPRESSO-NO-TINI
Espresso, Cream, Allspice, Almond, Vanilla

PASSION FRUIT LIMEADE
Lime Juice, Passion Fruit Elixir, Soda Water

SANS PROOF SANGRIA
Cranberry, Pomegranate, Lime, Tonic, Rosemary

SPICY TIKI
Pineapple Juice, Habanero, Hibiscus, Ginger Beer, Lime

Something & Nothing Yuzu

A'siciliana Limonata

Pellegrino Sparkling

Surgiva Still Water

Sprecher Root Beer

Zonin 'Cuvee Zero' Split

BOTTLED BEER

Miller Lite • Coors Light • Bud Light
Budweiser • Michelob Ultra • Blue Moon
Corona • Guinness • Heineken
Sierra Nevada Torpedo • Amstel Light
Great Lakes Midwest Ipa • Great Lakes Seasonal
Stella Artois • Rhinegeist Juicy Truth Ipa
Kona Big Wave • Long Drink
High Noon • White Claw
Daura Damm Gluten Free Ipa
Daura Damm Gluten Free Lager
Heineken 0.0

DRAUGHT BEER

Great Lakes Dortmunder
Peroni Nastro Azzurro
Sibling Revelry Ipa