

Basnight's Lone Cedar Cafe

Starters

^{GF} Prosciutto Wrapped Scallops
with House Made Pepper Jelly 12

Jumbo Lump Crab Dip
A Blend of Crab, Cheese and Horseradish with Toasted French Crostini 12

Homemade Fried Mozzarella Cheese
with Fresh Tomato Basil Sauce 9

Local Shrimp tossed in Spicy Buffalo Sauce
with Celery Sticks, Ranch or Blue Cheese 11

Local Shrimp tossed in a Spicy, Creamy Asian Sauce 11

Fresh Vegetable Spring Rolls
served with Peanut Sauce and Citrus Soy 9

^{GF} Spicy Steamed Local Shrimp 1/2 lb 10 Full lb 18

Jumbo Lump She Crab Soup
in Sherry Laced Cream Cup 8 Bowl 14

^{GF} Wanchese Clam Chowder
Mama's Clear Broth with Clams, Potatoes, Onions and Bacon Cup 5 Bowl 8

Soup du Jour ask your server

House Salad
with Mixed Greens, Tomatoes, Cucumbers, Onions and House Made Croutons 7 with Meal 4

^{GF} Wedge of Iceberg Lettuce
with Hook's 1 year Blue Cheese, Tomato and Bacon 8 with Meal 5

Caesar Salad
with Parmesan Cheese and House Made Croutons 7 with Meal 4

*Add to Any Salad: Chicken 6 Shrimp 8 Fresh Catch 8

Outer Banks Traditions

Local Green Tail Shrimp
Broiled or Fried, with a Grit Cake and Cole Slaw 21

Atlantic Ocean Sea Scallops
Broiled or Fried with Seasonal Vegetable and a Grit Cake 28

Fresh Flounder
Hand Selected and Filleted on Premises, Broiled or Fried with Cole Slaw and Potato of the Day 25 Medium 20

Broiled Combo - Shrimp, Scallops and Catch of the Day
with Potato of the Day and Seasonal Vegetable 26 Add a Crab Cake 10

Fried Combo - Shrimp, Scallops and Catch of the Day
with Cole Slaw and French Fries 26 Add a Crab Cake 10

Fresh Jumbo Lump Crab Cakes (seasonal)
Broiled or Fried with Baked Potato and Seasonal Vegetable One 18 Two 27 Three 36

Sea to Farm Entrees

Shrimp and Scallop Pasta
with Roasted Peppers and Fresh Spinach tossed in White Wine and Garlic over Linguine,
topped with Romano Cheese 26 Medium 20

Fresh Whole Boneless Flounder with Jumbo Lump Crabmeat Stuffing & Dijon Beurre Blanc
served with a Grit Cake and Seasonal Vegetable 28

Parmesan Crusted Chicken Breast
and Cream Sauce with Potato of the Day and Seasonal Vegetable 20 Medium 16

^{GF} Mixed Grill
Grilled Fresh Catch, Parmesan Crusted Chicken and Petite Filet Mignon
with Baked Potato and Seasonal Vegetable 29

^{GF} Sauteed Shrimp and Stone Ground Cheese Grits (Spicy)
with Andouille Sausage, Peppers, Onions and Chives 21 Medium 17

^{GF} Filet Mignon
10 ounces of Angus Beef with Potato of the Day and Caramelized Onions 33

^{GF} Rib Eye Center Cut
A 16 ounce Cut with Potato of the Day and Caramelized Onions 28

Rare: red, cold center - Medium Rare: red, cool center - Medium: pink, warm center
Medium Well: pinkish brown, hot center - Well: brown, hot center

One-Half Pound Angus Burger
with Cheddar Cheese, Lettuce, Tomato, Pickles and Onions, served with French Fries 12
Add: Fried Egg, Onion Straws, Caramelized Onions, Applewood Bacon 1 each

Your Catch

We'll cook your cleaned fish, served family style with four side dishes 17

Blacken Any Entree 1

Children's Menu

Uppowoc's Shrimp, Broiled or Fried 10

Agona's Cheeseburger 8

Chief Wanchese's Hot Dog 6

Chief Manteo's Cheese Pizza 8

Wingina's Linguine with Marinara or Butter 6

Wally Wano's Chicken Fingers 7

Beverages

Front Porch Coffee, Tea, Coca-Cola Fountain Drinks (includes one refill) 2.5

Milk 2.5

Bottled Drinks 3

Stewart's Root Beer and Orange Cream Soda, Cheerwine,
Yoo Hoo, Aqua Panna, San Pellegrino

Bottled Juices 3.5

Nantucket Nectars Lemonade and Apple Juice

Smoothies 7

Strawberry, Banana, Pina Colada, Peach, Passion Fruit, or Mix Any Two

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^{GF} - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

Split Dinner Service Charge 4

Basnight's Catering Services We offer catering from full service weddings to intimate dinner parties, on-site or off-site. www.lonecedarcafe.com or 252-441-5405