Basnight's Lone Cedar Cafe

Starters

Jumbo Lump Crab Dip A Blend of Crab, Cheese and Horseradish with Toasted French Crostini 17

> Homemade Fried Mozzarella Cheese with Fresh Tomato Basil Sauce 11

Local Shrimp tossed in Spicy Buffalo Sauce with Ranch or Blue Cheese 15

Local Shrimp tossed in a Spicy, Creamy Asian Sauce 14

Crispy Pork Belly Bites

Slow Roasted Pork Belly, Fried & Tossed in a Sweet Chile Sauce 11

Fish Tacos

Locally Caught Fish Fried or Blackened (add 1), House Made Corn Tortillas with Chipotle Slaw, Pico de Gallo, Lime Crema and Soy Glaze 13

Jumbo Lump She Crab Soup

in Sherry Laced Cream Cup 10 Bowl 16

GF Wanchese Clam Chowder

Mama's Clear Broth with Clams, Potatoes, Onions and Bacon Cup 5 Bowl 8

House Salad

with Mixed Greens, Tomatoes, Cucumbers, Onions and House Made Croutons 8 with Meal 6

GF Wedge of Iceberg Lettuce

with Blue Cheese, Tomato and Bacon 11 with Meal 9

Caesar Salad

with Parmesan Cheese and House Made Croutons 9 with Meal 7

*Add to Any Salad: Chicken 7 Shrimp 9 Flounder 12 Tuna 14

Outer Banks Traditions

Local Green Tail Shrimp Broiled or Fried, with a Grit Cake and Cole Slaw 23

Atlantic Ocean Sea Scallops Broiled or Fried with Seasonal Vegetable and a Grit Cake 32

Fresh Flounder

Hand Selected and Filleted on Premises, Broiled or Fried with Cole Slaw and Potato of the Day 23

Fried Combo - Shrimp, Scallops and Catch of the Day

with Cole Slaw and French Fries 32 Add a Crab Cake Market Price

Fresh 100% Local NC Blue Crab Jumbo Lump Crab Cakes (seasonal)

Broiled or Fried with Potato of the Day and Seasonal Vegetable One, Two or Three Market Price

Blackened Locally Caught Fish

Fresh Local Catch Blackened with our House Made Blackening Spice, Seared to Perfection and served with Seasonal Potatoes and Vegetable of the Day Market Price

Sauteed Shrimp and Scallop Pasta

Locally Caught Green Tail Shrimp, Scallops, Spinach, Roasted Peppers, Tomatoes, Garlic, Herb Butter and White Wine. Served over Linguine and dusted with Romano Cheese 29

Sea to Farm Entrees

Parmesan Crusted Chicken Breast*

and Cream Sauce with Potato of the Day and Seasonal Vegetable 18

GF Sauteed Shrimp and Stone Ground Cheese Grits (Spicy)

with Andouille Sausage, Country Ham, Peppers and Onions 21

GFRibeye Center Cut

A 16-ounce cut with Potato of the Day and Seasonal Vegetable Market Price

GF Slow Roasted Prime Rib

A 12-ounce cut with Au Jus, Potato of the Day and Seasonal Vegetable Market Price

One-Half Pound Angus Burger*

Add: Lettuce, Tomato, Pickles & Onions served with French Fries 14

Add: Cheese 1.25 Add: Applewood Bacon 2 Add: Bacon Jam 3 Add: Pimento Cheese 3

Fried Chicken Sandwich

Hand Breaded Chicken Breast topped with House Made Applewood Bacon Jam and Pimento Cheese served with French Fries 14

Your Catch*

We'll cook your cleaned fish, served family style with two side dishes 19

Blacken Any Entree 1

Children's Menu

Uppowoc's Shrimp, Broiled or Fried 11

Agona's Cheeseburger 10

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 9

Beverages

Coffee, Tea, Pepsi Fountain Drinks 3

Milk 2.5

Bottled Drinks 3

IBC Root Beer, Cheerwine, Yoo Hoo

Bottled Juices 3.5

Nantucket Nectars Lemonade and Apple Juice

Smoothies 7

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

follow us on 🕒 🗑 🚹 👃

A convenience fee of 3% will be added to all credit card transactions.

GF - Gluten Free *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.*

Items contain ingredients that may be served raw or undercooked

Split Dinner Service Charge 4 - Includes Bread & Butter. 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