

Basnight's Lone Cedar Cafe

Starters

Jumbo Lump Crab Dip

A Blend of Crab, Cheese and Horseradish with Toasted French Crostini 15

Homemade Fried Mozzarella Cheese

with Fresh Tomato Basil Sauce 10

Local Shrimp tossed in Spicy Buffalo Sauce

with Ranch or Blue Cheese 13

Local Shrimp tossed in a Spicy, Creamy Asian Sauce 13

Crispy Pork Belly Bites

Slow Roasted Pork Belly, Fried & Tossed in a Sweet Chile Sauce 10

Jumbo Lump She Crab Soup

in Sherry Laced Cream Cup 9 Bowl 15

^{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 7 with Meal 5

^{GF}Wedge of Iceberg Lettuce

with Blue Cheese, Tomato and Bacon 10 with Meal 8

Caesar Salad

with Parmesan Cheese and House Made Croutons 8 with Meal 6

*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 29

Fresh Flounder

Hand Selected and Filleted on Premises, Broiled or Fried with Cole Slaw and Potato of the Day 22

Broiled Combo - Shrimp, Scallops and Catch of the Day

with Potato of the Day and Seasonal Vegetable 29 Add a Crab Cake Market Price

Fried Combo - Shrimp, Scallops and Catch of the Day

with Cole Slaw and French Fries 29 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

Sea to Farm Entrees

Parmesan Crusted Chicken Breast*

and Cream Sauce with Potato of the Day and Seasonal Vegetable 17

^{GF}Sauteed Shrimp and Stone Ground Cheese Grits (Spicy)

with Andouille Sausage, Country Ham, Peppers and Onions 18

^{GF}Ribeye 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 Hereford Burger*

with Lettuce, Tomato, Pickles & Onions served with French Fries 13

Add: Cheese 1 Add: Applewood Bacon 1.25 Add: Bacon Jam 2 Add: Far Out Pimento Cheese 3

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 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 8

follow us on    

Beverages

Coffee, Tea, Pepsi Fountain Drinks (includes one refill) 2.5

Milk 2.5

Bottled Drinks 3

IBC Root Beer, 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, Mango, or Mix Any Two

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