

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 Sautéed 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