



Squid's *Restaurant and Oyster Bar*

Daily Specials

Andy Wilson, Executive Chef

Appetizers

Seafood Chowder Creamy New England style, with seafood, potatoes, carrots and bacon 4.95 / 6.95

Squid Rings Lightly breaded and fried. Served with cocktail sauce and pesto mayonnaise 4.95 / 7.00
Cajun Seasoning available on request

Lobster Bisque Lobster stock, sherry, and tomato bisque garnished with chilled lobster-basil salad 7.95

Spicy Buffalo Shrimp Lightly fried and dressed with Texas Pete butter sauce. Served with celery and bleu cheese dressing 7.45

Snow Crab Legs ½ Pound 7.25 Pound 14.45

Shrimp Cocktail Seven shrimp steamed and chilled to order, served with cocktail sauce and lemon 7.25

Half Shell Oysters steamed* or raw
Half dozen 7.95 Dozen 12.95

Half Shell Clams steamed or raw
Half dozen 6.95 Dozen 11.95

Steamed Peel and Eat Shrimp Half pound 7.50
One pound 14.75 Old Bay available on request

*Steamed Oysters by the peck and half peck are served at the raw bar only. We feature an Oyster Happy Hour in the raw bar daily from 4:00—6:00

Salads

Add to any salad — Grilled Chicken 3.45
Grilled Shrimp 4.75 Fried Oysters 3.95

Garden Salad Mixed local greens, carrots, tomatoes and garlic crostini 4.95
Dressing Choices – Balsamic Vinaigrette, Creamy Ranch, Bleu Cheese, or Honey Tomato Vinaigrette

Caesar Salad romaine, creamy Caesar dressing, red onions, kalamatas, parmesan, croutons 4.95 / 7.95

Spinach Salad with toasted pecans, bacon, shaved red onion, champagne citrus vinaigrette 4.95 / 7.95

Moroccan Salad Israeli cous cous, mesclun greens, Marcona almonds, raisins, crumbled goat cheese and roasted red pepper vinaigrette 5.75 / 8.95

Fried Seafood

Lightly breaded, quick fried in Omega 3 enriched soybean oil, (no trans fats). Served with French fries and cole slaw.

Sea Scallops 15.95

Shrimp Platter 14.95

Popcorn Shrimp 11.95

Oyster Platter 14.95

Flounder Platter 16.95

Salt and Pepper NC Organic Catfish 13.95

Combination of Any Two 17.95

Combination of Any Three 22.95

Cajun seasoning also available at no charge.
Sub Garden salad instead of cole slaw 1.95

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE A CHRONIC ILLNESS OR A COMPROMISED IMMUNE SYSTEM, YOU SHOULD EAT OYSTERS AND ALL OTHER PROTEINS FULLY COOKED.

18% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE. 20% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE WITH SEPARATE CHECKS

We will accommodate special dietary requests whenever possible
We will gladly substitute vegetables for starches on any plate

Fish and Shellfish

Squid's Famous Crab Cakes pan seared, and served with lemon butter, mashed potatoes, sautéed vegetables
One crab cake 9.95 Two crab cakes 18.95

Horseradish Crusted Tilapia with oven roasted Yukon Gold potatoes, green beans and shiitake mushrooms in an onion cream sauce 16.95

Trout Modena Grilled balsamic marinated boneless trout, honeyed pecans, lemon butter, herbed polenta and a sauté of spinach, tomato, garlic 17.95

Pan Seared Seafood Kebabs of fish, shrimp, dry pack scallops, served with mashed potatoes, sautéed vegetables, and Dijon vinaigrette 16.95

Genovese Shrimp and Scallops sautéed in olive oil, with tomatoes, mushrooms, kalamata olives and garlic over linguini, with freshly grated romano 15.95

Grilled Shrimp over a lemon risotto cake, with grilled onions, artichoke hearts, sautéed spinach, and sun-dried tomato beurre blanc 17.95

Bouillabaisse of fish fillet, shrimp, bell peppers, carrots, potatoes in a tomato-lobster broth, served with parmesan and toasted focaccia bread 15.95

Pan Seared Salmon served with black beans, crisp tortillas, fresh guacamole, oven roasted squash, and spicy tomato chipotle sauce 17.95

Tamari Grilled Tuna with teriyaki sauce. Served with sesame basmati rice, Asian slaw, wasabi aioli, and pickled ginger 17.95

Spicy Fra Diavolo Shrimp and calamari sautéed in Cajun spices with tomatoes, mushrooms and scallions. Served over linguini with parmesan cream sauce 15.95
Shrimp only 16.95 Chicken only 13.95

Tilapia Fillet Broiled with olive oil, white wine and bread crumbs. Served with mashed potatoes and roasted vegetables 15.95

Simply Fish

You may have your choice of
Wood-Grilled, Broiled, or Blackened

Served with mashed potatoes and sautéed vegetables

Fresh Local Fish Market Price

Black Pearl Salmon Natural, sustainable, farm raised salmon. Available in 5 oz or 7 oz servings 12.95 / 17.95

Yellow Fin Tuna 17.95

Mahi Mahi 18.95

Steak and Lobster

Wood Grilled Garlic Marinated Rib Eye

14 ounces of Choice Beef marinated in roasted garlic olive oil. Served with Yukon Gold potatoes, caramelized onions, and green beans 19.95

Lobster Dinner live Maine lobster, steamed to order and served with drawn butter, mashed potatoes, and sautéed vegetables

1 1/4 Lb 25.95

1 1/2 Lb 32.95

1 3/4 Lb* 39.95

2 Lb* 48.95

*When Available

Desserts

Key Lime Pie A Squid's favorite, served with whipped cream 4.50

Mud Pie Coffee ice cream, Oreo cookie crust, hot fudge, whipped cream, toasted almonds 4.50

Crème Brulee Vanilla egg custard served warm with caramelized sugar crust 4.50

Tiramisu Lady fingers soaked in coffee and Kahula with a dark chocolate sauce 5.25

Chocolate Pecan Brownie with vanilla ice cream and caramel sauce 5.25

Chocolate Silk Pie Mousse pie with a chocolate cake crust, served with raspberry sauce 4.25

Beverages

Lurisia Sparkling Water	2.50	Iced Tea, sweetened or unsweetened	1.95
Soft Drinks	1.95	Hot Chocolate	1.95
Hot Tea, Mandarin Orange & Red Zinger	1.95	Lavazza Coffee, decaf or regular	1.95

Draft Beer

Big Boss Brewery **	4.25	Fat Tire Amber	4.25
Carolina Brewery **	4.25	Sweetwater 420 Pale Ale	4.25
Foothills Brewing **	4.25	Yuengling Lager	3.75

** ask your server about current selections and specials

Bottled Beer

Avery Ellie's Brown Ale	4.00	Michelob Light	3.25
Bell's Two-Hearted Ale	4.00	Michelob Ultra	3.25
Blue Star (Wheat Ale)	3.75	Miller Light	3.25
Budweiser	3.25	Newcastle	4.00
Bud Light	3.25	Sam Adams Boston Lager	3.75
Guinness	4.00	Sierra Nevada Pale Ale	4.00
Heineken	3.75	Sol	3.50
St. Pauli's Girl (non-alcoholic)	3.25		

Cocktails

Squid's Bloody Mary	8.00	Squid Ink Martini	7.50
Stoli Vodka, house mix, olive, celery, shrimp garnish		Inky purple twist on a traditional Cosmopolitan	
Pomegranate Martini	8.00	Spiced Pear	7.00
Stoli Vodka, Pama Pomegranate Liqueur, Triple Sec		Absolut Pear Vodka, Lime, Blenheim Ginger Ale	
Black Pearl	7.00	Northern Lights	7.50
Myer's Dark Rum, Chambord Raspberry Liqueur, Prosecco		Crown Royal, Blackberry Liqueur, Grapefruit Juice	

Monday Lobster Night

EVERY MONDAY
lobster dinners
are 25% off

Oyster Happy Hour

50% off Oysters on the Half Shell
Steamed and Raw
every day of the week 4pm-6pm!
Happy Hour prices in bar only

Tuesday Wine Night

EVERY TUESDAY
all bottles of wine
are 50% off

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