



Wine Bar & Cafe

Wines by the Glass:

Featuring **Coastal Vines** California Varietals:
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot, Cabernet Sauvignon

\$3/glass
\$8/bottle

<u>Whites</u>	<u>3oz</u>	<u>6oz</u>	<u>btl</u>
Oggi Pinot Grigio '09 (Veneto, Italy)	\$2	\$4	\$12
Cederberg Bukettraube (South Africa)	\$3	\$6	\$18
Kim Crawford Sauvignon Blanc '09 (Marlborough, New Zealand)	\$3	\$6	\$20
Dr. Loosen Riesling '09 (Mosel, Germany)	\$3	\$5	\$14
Civello Pinot Gris/Verdelho '07 (California)	\$3	\$6	\$20
Rustenberg Chardonnay '09 (Stellenbosch, South Africa)	\$3	\$6	\$24

<u>Reds</u>	<u>3oz</u>	<u>6oz</u>	<u>btl</u>
Veramonte Ritual Pinot Noir '08 (Casablanca, Argentina)	\$3	\$6	\$20
Line 39 Petit Syrah '09 (North Coast, California)	\$2	\$4	\$12
Eberle Cotes du Robles '06 (Paso Robles, California)	\$3	\$6	\$25
Susana Balbo Crios Malbec '07 (Mendoza Argentina)	\$3	\$6	\$16
Monte Antico Toscano '07 (Tuscany, Italy)	\$3	\$6	\$17
Carol Shelton Zinfandel '06 'Wild Thing' 2007 (Amador, California)	\$4	\$8	\$30
Eberle Full Boar Red (Zin/Cab blend) 2008 (Paso Robles, CA)	\$3	\$7	\$23
RouteStock Cabernet Sauvignon '08 (Napa, California)	\$3	\$7	\$23
Orin Swift 'The Prisoner' '09 (Napa, California)	\$6	\$11	\$50



Wine Bar & Café

Serving dinner Thursday thru Saturday
From 6PM
reservations suggested

1 Ocean Blvd. Southern Shores, NC 27949
(252)480-0023

www.coastalprovisionsmarket.com

We also invite you to browse the Wine Shop to choose a bottle
of your liking at our regular low retail price –no corkage fee!

Dinner Menu
Dine in 6PM Thurs-Saturday

Small Plates

Mini Crab Cakes (4) with Remoulade Sauce **\$7.99**
wine picks: Civallo Pinot Gris/Verdelho

Fried Calamari with Marinara & Pesto Aioli **\$ 9.99**
wine picks: Oggi Pinot Grigio

Crab Dip –topped with melted Parmesan served with Grilled Ciabatta **\$8.99**
wine picks: Rustenberg Chardonnay

Oysters Rockefeller (5) –Carolina Style with Peppered Bacon, Spinach & Blue Cheese Cream Sauce **\$9.99**
wine picks: Civallo Pinot Gris/Verdelho

Steamed Clams –middlenecks steamed in white wine, garlic, butter and herbs **\$9.99**
wine picks: Oggi Pinot Grigio

Shrimp Scampi -white wine, garlic butter, tomatoes and basil served with grilled Ciabatta bread **\$9.99**
wine picks: Oggi Pinot Grigio

Goat Cheese Bruschetta –Cypress Grove's Purple Haze Chevre on toasted Ciabatta with green olive tapenade **\$5.99**
wine picks: Kim Crawford Sauvignon Blanc

Tunapica Latin Asian tartare with cucumber 'noodles' **\$7.99**
wine picks: Dr. Loosen Riesling

Antipasti –Prosciutto di Parma, Genoa, Toscano, & Finochiona Salami with Caponata, & Olives **\$8.99**
wine picks: your choice –it's all good!

Lemon Dusted Sea Scallops (3) pan seared with French Green Lentils, Herb Sauce **\$8.99**
wine picks: Kim Crawford Sauvignon Blanc

Pork Wings (3) with Honey & Smoked Spanish Paprika **\$7.99**
wine picks: Carol Shelton Zinfandel

Duck Spring Rolls (2) with Sweet Chili Sauce, Gingered Nappa & Spring Pea Slaw **\$8.99**
wine picks: Dr. Loosen Riesling

Mushrooms Ravioli with Grape Tomatoes, Leeks, Lemon Thyme & Balsamic Vinegar **\$4.99**
wine picks: Crios Malbec

Five Spice Smoked Duck with Thai Noodles **\$6.99**
wine picks: Veramonte Ritual Pinot Noir

Pork Belly Sliders (2) Pastrami Style Smoked Pork Belly with Dijon & Pickle **\$6.99**
wine picks: Eberle Cotes du Robles

Grilled Lamb Chops (3) with Minted Zucchini **\$9.99**
wine picks: Orin Swift 'The Prisoner'



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Salads

Caesar Salad with Garlic Toasted Ciabatta **\$5.99**

Mixed Greens with Tomatoes, Cucumbers & Balsamic Vinaigrette **\$5.99**

Grilled Romaine Salad with Feta, Olives and Tomatoes with Balsamic Vinaigrette **\$5.99**
(all salads available split for \$3.99)

Entrees Standards

Crab Cakes (2) with Remoulade Sauce, Bluegrass Mustard Slaw & Fries **\$19.99**

Steaks –served with CPM Fries
or with Mashed Potatoes & Grilled Veggies (add \$2.50)

Prime NY Steak 12oz **\$21.99**

Natural Ribeye 14oz **\$21.99**

Natural Filet Mignon 10oz **\$19.99**

Surf & Turf –Petit Filet Mignon & Crabcake **\$24.99**

Grilled Shrimp & Grits a house favorite: local Greentail Shrimp and a Creole Style Tomato Sauce over creamy Carolina Stone Ground Grits **\$15.99**

Seared Scallops with Pancetta and Spinach over Fettuccine, finished with Truffle Oil and Parmigianino Reggiano **\$17.99**

Menu subject to change

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