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sundogsrawbargrill.com

807 Ocean Trail M

Corolla, North Carolina 27927

LUNCH MENU

Served Daily till 3pm / 18% Gratuity Will be Added to Parties of 6 or More / No More Than 3 Checks Per Table / 10% Service Charge on all Carry Outs

APPETIZERS

Soup of the Day

Ask Server for Details

Homemade Chili

Topped with Cheddar & Scallions

Calamari

Lightly Fried and Served with Marinara or Sweet Thai Chili Sauce

Fried Buffalo Shrimp

6 Large Panko Breaded Shrimp Tossed in Buffalo Sauce. Served with Ranch or Bleu Cheese

10 Jumbo Wings

Tossed in Hot, Mild, BBQ, Mango Habanero, Sweet Thai Chili, Garlic Butter Parmesan or Old Bay, Nashville Hot and Lemon Pepper Dry Rubs. With Ranch or Bleu Cheese

Belgian White Mussels

Sautéed in White Belgian Beer, Arugula, & Butter Garlic Cream Sauce, Served with Parmesan Bread

Tuna Poke Bowl*

Sesame, Ginger & Soy Marinated Ahi Tuna, Served Over White Rice, Topped with Seaweed & Cucumber Salad, Crispy Wontons, Eel Sauce, and Spicy Aioli

Crab Dip

Creamy Blend of Cream Cheese, Crab Meat & Spices with Grilled Pita

Crispy Asian Style BBQ Sticky Ribs

6 Crispy Riblets Tossed in a Sweet & Spicy Korean BBQ

Mozzarella Sticks

6 Fried Mozzarella Sticks Served with Marinara Sauce

Chicken Tenders

4 Chicken Tenders with Fries. Served with Your Choice of Buffalo, Ranch, Honey Mustard, BBQ, Sweet Thai Chili, or Mango Habanero Dipping Sauce

STEAMERS

Raw Bar and Steamer Items May Not Arrive with Selections From the Kltchen Due to Different Cooking Times

Oysters*

Market Price

Cup 6

Bowl 9

Raw or Steamed. Served with Cocktail Sauce, Raw Horseradish, Lemon, & Crackers

14 Steamer Combo*

Market Price 38

1/2 LB Shrimp, 1 Crab Cluster & 6 Clams. Served with Lemon, Cocktail Sauce and Clarified Butter

16

Crab Legs

Market Price 38

Served with Lemon & Clarified Butter

18 Peel & Eat Shrimp

Half Pound 14

Served with Lemon, Cocktail Sauce & Clarified Butter

Pound 27

Littleneck Clams*

Doz 17

17

Served with Lemon & Clarified Butter

SIDES

17 Mac & Cheese / Side Ceaser / Side Garden

Ala Carte 6

Sub for Fries 2

Cole Slaw / Chef's Vegetable

Ala Carte 4.50

Sub for Fries 2

16

Fries

4.50

16 SOFT DRINKS

\$3.50 / Free Refills

13

Coke / Diet Coke / Cherry Coke / Mr.Pibb / Hi-C Fruit

17

Punch / Sprite / Root Beer / Sweet Tea / Unsweet Tea / Lemonade / Ginger Ale / Fanta Orange .

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALADS

Dressings: Homemade Ranch, Bleu Cheese, Balsamic, Honey Mustard, Caesar or Oil & Vinegar. Add Mahi or Shrimp \$7 / Grilled or Fried Chicken \$6

Mahi Taco Salad

Blackened Mahi over Fresh Romaine with Cheddar, Tomato, Roasted Red Peppers, Avocado, and a Black Bean & Corn Salsa. Served with Crispy Tortilla Strips and Chipotle Ranch

Sesame Shrimp Salad

Grilled Shrimp, Mandarin Oranges, Crispy Noodles, Grape Tomatoes and Red Cabbage over Chopped Romaine and Served with a Sesame Ginger Dressing

Caesar Salad

Romaine, Garlic Croutons, Parmesan Cheese and Crispy Bacon tossed in Caesar Dressing

House Salad

Fresh Romaine, Grape Tomatoes, Red Onion, Cucumber, Croutons and Cheddar Cheese

SANDWICHES

All Sandwiches Served with Fries / Substitute Gluten Free Bun \$2

Jumbo Lump Crab Cake

Pan Seared Topped with Lettuce, Tomato & Homemade Remoulade

Pulled Pork

Slow Roasted Pork Shoulder Topped with Cole Slaw & NC Style BBQ Sauce.

Fried Chicken

Crispy Fried Chicken Topped with Spicy Mayo and Thick Cut Dill Pickles

Buffalo Chicken Wrap

Choice of Grilled or Fried Chicken Tossed in Mild Sauce, Romaine, Cheddar and House Ranch

Chicken Caesar Wrap

Grilled Chicken, Fresh Romaine, Parmesan, Bacon and Croutons, Tossed in a Caesar Dressing Wrapped in a Spinach Tortilla

HALF POUND ANGUS BURGER OR CHICKEN

Cooked to a Juicy Medium & Served with French Fries / Substitute With Grilled Chicken for No Extra Charge / Substitute Gluten Free Bun \$2

19 The Basic* **14**
Served with Lettuce, Tomato, and Your Choice of American, Swiss or Cheddar / Add Bacon \$2 / Add Grilled Onions or Mushrooms \$2

19 Mushroom Bacon Swiss* **17**
Swiss Cheese, Sauteed Mushrooms, Bacon, Horseradish Mayo, topped with Lettuce and Tomato

The GOAT* **18**
Topped with Strawberry Bacon Jam, Whipped Goat Cheese & Arugula

Large **12**
Small **8**
Bacon Bleu* **18**
Bleu Cheese Crumbles, Bacon, Fried Pickled Red Onion, Horseradish Mayo, Topped with Lettuce & Tomato

Large **11**
Small **7**
Tombstone* **17**
BBQ Sauce, Crispy Bacon, Cheddar Cheese & Topped with Fried Onions

LUNCH ENTREES

Fish Taco Platter **24**
Blackened Mahi, Shredded Lettuce, Shredded Cheddar, Black Bean Corn Salsa, Pickled Red Onions, & Honey-Lime Sour Cream with 4 Flour Tortillas

15 Fish & Chips **23**
Battered Alaskan Cod Served with Lemon Dill Tartar Sauce, Cole Slaw & Old Bay Fries

16 Fried Shrimp Platter **23**
Panko Breaded and Lightly Fried. Served with Cole Slaw & Fries

15 Buffalo Chicken Mac & Cheese **22**
Creamy Mac topped with Garlic Breadcrumbs, Buffalo Chicken, Bacon, Scallions and finished with a Spicy Mayo and Buffalo Sauce.

15 Pulled Pork Mac & Cheese **22**
Slow Roasted NC Style Pork with Homemade Mac & Cheese Topped with Fried Pickled Red Onions, Scallions and Garlic Bread Crumbs