



Starters

Tempura Fried Shiitake Filled Squash Blossoms with sesame ponzu sauce, cucumber salad & edamame	12.95
Re-fried Black Bean Tostadas with roasted corn, pico de gallo, guacamole, cheddar cheese & fried onions	10.95
Confit Chicken & Fried Gnocchi with white balsamic bruschetta, parmesan & extra virgin olive oil	11.95
Prosciutto Wrapped Scallops with baby greens & tomato basil compound butter (GF)	16.95
Warm Dates & Goat Cheese drizzled with bacon fat, fresh thyme & crostinis	8.95
Crispy Fried Oysters with Texas caviar & habanero hot sauce	14.95
Lord Fauntleroy Bounty: Ted, Battery Park Bloomy Rind, Coppa, Salami Etna, Pickled Watermelon Rind, Blueberry-Golden Raisin-Fig Marmalade & Toast Points	17.95
Pamlico Sound Crab Cakes and Crispy Shrimp with cabbage pepper slaw & lemon butter	12.95
Fried Calamari with chipotle pesto & curry mayo	12.95
The Momma Foo: Atlantic Salmon Wasabi Tobikko Roll, soy sauce, wasabi, pickled ginger(GF)	13.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, pickled vegetables, peanut pesto & chili jam (GF)	14.95
Chilled Platter of Steamed Old Bay Shrimp in the Rough (GF)	1/4 lb. \$11.95 1/2 lb \$18.95
*Service of a Half Dozen Freshly Shucked Pamlico Sound, NC Oysters on the Half Shell with mignonette	12.95
*Chilled Fruit De Mer of Oysters, Crabmeat, Shrimp in the Rough, Horseradish, Mignonette & Cocktail Sauce	16.95pp

Broths & Garden Greens

French Onion Soup with melted gruyere	9.95
Soup of the Moment: Gazpacho drizzled with herb oil (GF)(V)	9.95
Emma Kate's Summer Baby Greens with heirloom tomatoes, cherrywood smoked bacon, gorgonzola, toasted pecans & white balsamic vinaigrette (GF)	12.95
Chophouse Salad of Cantonese Glazed Duck Confit, cucumbers, carrots, iceberg chiffonade, golden beets, sesame-lime verjus & chow mein noodles	11.95
Traditional Caesar Salad with herb croutons & fresh reggiano parmesan	10.95
Mixed Greens of Local Leaf with julienne vegetables, Dijon vinaigrette, gorgonzola & house-made pickled cucumbers (GF)	9.95
Romaine Salad with chicory, endive, tomatoes, bacon bits, onions & blue cheese (GF)	10.95

Margaux's Entrees

~These Entrees Are Served With A Mixed Green Salad	
~Angel Hair with sauteed shrimp, fresh plum tomato sauce & beurre blanc edge	22.95
~Tempeh "Bolognese" over fettuccine pasta	19.95
~Red Wine Marinated Grilled Chicken over a roasted tomato goat cheese pesto orzo with artichoke hearts & sauteed spinach	21.95

***Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**
(V)=Vegan (GF)=Gluten Free

Chef Pettifer Late Summer Fare**19 August 17**

Seared Snapper with a pinto dried tomato corn salad over mashed potatoes and chipotle cream (GF)	24.95
Grilled Carolina Triggerfish with House-Made Chow Chow, cherrywood smoked bacon butter beans, fingerlings & hot sauce (GF)	29.95
Herb Goat Cheese Crusted Grouper with polenta & Rex-Anne's stewed heirloom cherry tomatoes	31.95
Lemon & Herb Roasted Salmon with crispy potatoes, broccoli & beurre blanc (GF)	26.95
Yellowfin Tuna over Margaux's Pad Thai of rice noodles, roasted sweet chili-shiitake green beans tossed in chili paste & roasted peanuts (GF)	29.95
Jumbo Lump Crab Cakes over a roasted corn puree, smoked onion remoulade with sauteed spinach	29.95
Grilled Angus NY Strip with pimento Mac N Cheese, habanero hollandaise & saute broccoli	37.95
Grilled Filet of Beef with Margaux's steak butter, sauteed spinach & red bliss mash (GF)	39.95
Pan Fried Stuffed Veal with grilled eggplant over truffled fettuccine & red wine tomato sauce	22.95
Grilled 10 Ounce Center Cut Heritage Farm's Pork Chop with tangy roasted tomato maple bbq sauce & polenta (GF)	23.95
Knife & Fork PubGrub: Grilled Half Pound Angus Burger with sweet chili corn relish, mozzarella, local leaf & 6GuyFries	15.95

Vintage: Circa 1992

Grilled Filet of Beef with Roquefort crumbles, potatoes Anna, sauce bordelaise & fresh market vegetables	39.95
Mustard Seared Calves Liver with red wine vinegar, caramelized onions & bacon strips	21.95
Crispy Peppered Long Island Duckling with Market vegetables, sweet potato mash & Grand Marnier glaze (GF)	28.95

Margaux's 3 Course Prix Fixe Menu

Monday Prix Fixe Mayhem \$21.95pp All Evening Early Byrd Hours Tues-Fri 5:30p-6:30p \$21.95 Per Personality. After 6:30p Original Price of \$32.95 Applies Saturday Evening Prix Fixe Menu Is \$32.95 Per Person All Evening <i>MommaRule: Plates Served The Way Momma Serves Them: As Is</i>	32.95
First Course (Choose One) Caesar Salad with herb croutons Tempura Seared Tuna Roll with spicy mayo Crab Cake with Old Bay tartar sauce Cup of Gazpacho drizzled with herb oil (GF)(V) Fried Shrimp with chipotle aioli	
Second Course (Choose One) Herb Grilled Angus Cafe Strip with Margaux's steak butter (GF) Grilled Pork Chop with yellow mustard bbq (GF) Saute Shrimp with spinach, ziti pasta, marinara & parmesan Seared Scallops with spinach, sticky rice, apricot glaze & sriracha aioli (GF) Grilled Salmon with mashed potatoes, grilled zucchini & beurre blanc(GF)	
Third Course (Choose One) Chocolate Pot de Creme (GF) French Vanilla Cheesecake Profiterole with chocolate sauce & toasted almonds Margaux's Creme Brulee (GF) Key Lime Pie Raspberry Almond Tart	

Substitutions Politely Declined. While Modifications & Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine & The Efficiency Of Our Service.
Parties Of 5 Or More A 20% Gratuity Is Added To The Bill. \$10 Split Plate Fee Available.
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