



Starters

Lobster & Cabot White Cheddar Quesadilla with pico de gallo & guacamole	14.95
Split Shell Roast Shrimp with Creole butter & Andouille sausage hash (GF)	17.95
Prosciutto Wrapped Lobster Nuggets with pineapple salsa (GF)	22.95
Crispy Fried Oysters with house-made bbq sauce & grated cabbage slaw	15.95
Pamlico Sound Crab Cakes and Crispy Shrimp with roast fennel remoulade & lemon butter	12.95
Roast Asparagus with sherry red onions, parmesan crumble & peach tomato salad	11.95
The Bourdain Principle: L'Amuse Brabander, Sofia, Rosette De Lyon, JoCo Ham, Tart Cherry Compote, Cornichons, Grain Mustard, Points & Quince	17.95
Pan Fried Pork Dumplings with shiitake salad & infused soy dipping sauce	13.95
Fried Calamari with lemon caper aioli & chile jam	14.95
Red Medicine: Yellowfin Tuna Scallion Roll with Unagi sauce, wasabi, soy sauce & pickled ginger	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 Shooting Point Salts, VA Oysters on the Half Shell with mignonette (GF)	12.95
*Chilled Fruit De Mer of Oysters, Crabmeat, Shrimp in the Rough, Horseradish, Mignonette & Cocktail Sauce (GF)	16.95pp

Broths & Local Leaf

French Onion Soup with melted gruyere	9.95
Soup of the Moment: Roasted Tomato Bisque with basil oil (GF)	9.95
Rex-Annes Local Romaine with kalamata olives, artichoke hearts, roasted red peppers, pecorino-romano, lemon vinaigrette & herb bread crumbs	12.95
Organic Baby Greens with Farmer's Market peaches, gorgonzola, pecans, bacon & maple-apple cider vinaigrette (GF)	11.95
Heirloom Tomatoes with fresh mozzarella, tomato water, pesto, aged balsamic & toasted pine nuts (GF)	13.95
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 with chicory, endive, tomatoes, bacon bits, onions & bleu 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	23.95
~Spinach-n-Ricotta Rotolo with fingerlings & herb oil drizzle	19.95
~Panko Breaded Chicken over pesto mash, asparagus topped with balsamic cherry tomato chutney	22.95

***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

26th Annual Lobster Fest**21 June 18**

White Cheddar Ritz Cracker Crusted Black Grouper with creamed corn rice cake with heirloom cherry tomato corn salsa & roasted garlic ranch	33.95
Seared Jumbo Scallops over local chantarelle red wine risotto, Red Russian kale with honey balsamic drizzle (GF)	31.95
Grilled Yellowfin Tuna with a warm cous cous salad, picholine olive basil lemon butter & saute spinach	31.95
Baked Crab Stuffed Salmon over polenta, roasted asparagus & beurre blanc drizzle (GF)	27.95
Grilled Swordfish with Thai cucumber mint salad, popcorn rice & cashew tamarind sauce (GF)	25.95
Pan Seared Scallops, Mussels & Shrimp over fresh penne, tossed with spinach, roma tomatoes in a white wine herb butter sauce	29.95
Grilled 16 Ounce Porterhouse with Cabot white cheddar cheese empanadas, sweet potato mash, green chili sauce & asparagus (GF)	49.95
Margaux's Surf & Turf of Grilled Filet of Beef + Roasted 7 Oz Warm Water Lobster Tail with sauce Bearnaise, red bliss mash & sauteed broccoli (GF)	52.95
Kangaroo Filet over a root vegetable hash, smashed parmesan fingerlings & a roasted garlic yogurt sauce (GF)	39.95
Lobster Cake Sandwich with slaw, local leaf, red pepper remoulade & 6 Guy Fries	15.95
1.5/3/5 Pound Maine Lobster with Lemon Shrimp, Bacon Wrapped Scallop, Crab Casserole, whipped potatoes, green beans & ratatouille	M/P

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

Margaux's 3 Course Prix Fixe Menu

Monday Prix Fixe Mayhem \$24.95pp All Evening Early Byrd Hours Tues-Fri 5:30p-6:30p \$24.95 Per Personality. After 6:30p Original Price of \$34.95 Applies Saturday Evening Prix Fixe Menu Is \$34.95 Per Person All Evening MommaRule: Plates Served The Way Momma Serves Them: As Is	34.95
---	-------

First Course (Choose One)

Caesar Salad with herbed croutons & reggiano sprinkles
Fried Pickles with roasted red pepper aioli
Tenderloin Beef Tip Skewers with wasabi sauce (GF)
Crab Cake with roma tomato bruschetta
Cup of Roasted Tomato Bisque with basil oil (GF)
Buttermilk Fried Shrimp with fingerling potato salad

Second Course (Choose One)

Herb Grilled Angus Cafe Strip with sauce Au Poivre
Grilled 6 Ounce Pork Chop with corn relish (GF)
Saute Shrimp with penne pasta, spinach, marinara & parmesan
Saute Scallops with sticky rice, spinach & pineapple salsa (GF)
Grilled Salmon with mashed potatoes, grilled zucchini & beurre blanc(GF)

Third Course (Choose One)

Profiterole with dark chocolate sauce & almonds
French Vanilla Cheesecake
Margaux's Creme Brulee (GF)
Key Lime Pie
Chocolate Mousse (GF)
Apple Cinnamon Bread Pudding

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