



Starters

Garlic Roast Shrimp with fresh greens & curried chick peas	13.95
Roast Onion Red Pepper Pizzetta with mozzarella, ricotta & fresh herbs	12.95
Crispy Buffalo Fried Oysters with bleu cheese ranch & crudite	14.95
Colorado Lamb Skewers & Mushroom Arancini Balls over fresh arugula & balsamic reduction	14.95
The Tiny Tim: Ted, Greenhill Camembert, Breseola, Rosette De Lyon, Cornichons, Grain Mustard, Medjool Date-Golden Raisin Chutney & Toast Points	17.95
Fried Calamari with sriracha aioli & chipotle buttermilk dressing	13.95
Pamlico Sound Crab Cakes and Crispy Shrimp with red onion fennel pickles & lemon butter	12.95
Mrs. Claus Vitamins: Sweet Egg Asparagus Roll with Spicy Mayo + Yellowfin Tuna Sashimi with wasabi, soy sauce & 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 Hog Island, 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 & Garden Greens

French Onion Soup with melted gruyere	9.95
Soup of the Moment: Curried Coconut Butternut Squash (GF)	9.95
Organic Baby Greens with roasted red peppers, cucumbers, Tillamook cheddar, poached shrimp, cherry-wood smoked bacon, classic ranch & crispy corn tortillas (GF)	11.95
Chophouse of Romaine, provolone picante, mantequilla olives, red onion, white anchovies & roasted tomato balsamic vinaigrette (GF)	12.95
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
~Pan Fried Lentil "Meatballs" over carrot ribbons, broccoli with marinara (V)(GF)	19.95
~Grilled Chicken over roasted sweet potato wedges & fingerlings, collard greens and a pear-ginger chutney (GF)	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 Early Winter Fare**14 December 17**

Seared Scallops over roasted red pepper grits, asparagus, crispy fried shallots with an orange vermouth reduction (GF)	29.95
Grilled Mahi Mahi with parmesan polenta, balsamic marinated Mediterranean vegetable antipasto relish & rocket (GF)	28.95
Grilled Yellowfin Tuna with Andouille hominy stew, roast vegetables and Scout Master smoked chili sauce (GF)	29.95
Salmon En Croute with orzo pasta, Brussels sprouts & pesto	27.95
Pecan Crusted Black Grouper with roasted Brussels sprouts & fingerling potatoes tossed mostarda sage butter	33.95
Shrimp, Scallops, Mussels served in a tarragon parmesan garlic butter with orzo pasta & spinach	29.95
Grilled Filet Mignon over parmesan polenta & Madeira mushroom cipollini onion cream (GF)	39.95
Red Wine Braised Boneless Short Rib of Beef with Margaux's steak butter broccoli & sweet potato mash (GF)	26.95
Grilled 10oz. Lady Edison Pork Chop with a crock of cherrywood smoked bacon & tomato beans, buttermilk slaw & red bliss mash	28.95
Pan Seared Duck Breast with carrots, shiitakes, scallions, egg, ramen noodles, toasted sesame seeds in a spiced citrus ginger broth	24.95
PubGrubber: Grilled Half Pound Angus Burger with Tillamook cheddar, pico de gallo, re-fried beans, slaw & 6GuyFries (Add 16oz Local Draft + \$3.75)	12.95

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 & sauce Calvados (GF)	28.95
Admiral Pettifer's Mixed Grill of the Sea: Half of a 1.5# Maine Lobster with Crab Cake, Bacon Wrapped Scallop, Lemon Shrimp, Salmon, Whipped Spuds & Market Vegetables	39.95

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
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First Course (Choose One)

Caesar Salad with herbed croutons & reggiano sprinkles
Cheese Service: Bellamy Blue + Lissome Beer Washed + Kentucky Rose
Crab Cake with remoulade
Chicken & Cheddar Empanada with pico & chipotle cream
Cup of Curried Coconut Butternut Squash Soup (GF)
Fried Shrimp with sweet chili sauce

Second Course (Choose One)

Herb Grilled Angus Cafe Strip with mushroom duxelles & red wine (GF)
Grilled 6 Ounce Pork Chop with Scout Master smoked chili sauce (GF)
Saute Shrimp with Frogmore Andouille Sausage Stew (GF)
Saute Scallops with sticky rice, nappa slaw & mango salsa (GF)
Grilled Salmon with mashed potatoes, grilled zucchini & beurre blanc(GF)

Third Course (Choose One)

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

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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