



## Starters

Onion Raclette Quiche with tomato, fresh green salad & herb creme fraiche	10.95
Roast Pork Lettuce Wraps with pineapple salsa & jerk chutney (GF)	12.95
Thai Shrimp Red Curry with sweet potatoes & sticky rice (GF)	14.95
Crispy Fried Oysters with ginger bbq sauce & house made kimchi	14.95
<b>The Ernest Hemingway:</b> Ted, Sofia, Duck Salami, Lomo Espana, Pickled Beets, Cornichons, Membrillo, Grain Mustard, Bing Cherry Compote & Points	17.95
Fried Calamari with lime aioli & bacon chipotle sauce	13.95
Pamlico Sound Crab Cakes and Crispy Shrimp with pickled green tomato okra & lemon butter	12.95
<b>Horny Mermaid:</b> Wasabi Yellowfin Tuna Avocado Roll with soy glaze, wasabi & 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 <b>Shooting Point Salts, VA</b> 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: Cream of Zucchini with parmesan crostini	9.95
Organic Baby Greens with NC crabmeat, avocado, cucumber, creamy brie, wonton crisp & blood orange vinaigrette	14.95
Margaux's Chophouse of baby spinach, tomatoes, red onion, boiled egg, shaved manchego & warm bacon JalaMaplePeno dressing (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	23.95
~Pan Fried Vegetable Dumplings, sticky rice, baby bok choy & ponzu	19.95
~Bacon Wrapped Chicken over sweet potato-Brussels sprout hash with white balsamic drizzle (GF)	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**

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**Chef Pettifer Spring Fare**25 April 18

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Seared Jumbo Scallops over sweet potato mash, green beans with a spiced pineapple coulis (GF)	31.95
Grilled Swordfish over chick pea puree with Levant marinated vegetable feta risotto cake & Moroccan dry cured olive tapenade	26.95
Grilled Yellowfin Tuna with Ballard Farms Spring Onion roasted garlic lemon chive butter, red bliss mash & red wine reduction (GF)	33.95
Pan Seared Salmon over parmesan polenta, rocket with a raspberry pomegranate reduction (GF)	27.95
Sweet Dill Pickle Relish Crusted Grouper with Vermont white cheddar plate sauce, fingerlings & grilled squash	33.95
Pan Seared Scallops & Shrimp over fresh linguine, tossed with crabmeat in a saffron tomato broth	29.95
Grilled Filet of Beef with golden beet relish, saute wild mushroom foie gras pierogi & red wine reduction	41.95
Soy Pineapple Glazed Pork Belly over black forbidden rice, broccoli & cilantro cream drizzle	24.95
Grilled Angus NY Strip with grilled vegetable pinto bean salsa, saute spinach, sweet potato straws & chipotle ranch	39.95
Tandoori Roast Rack of Lamb with mango chutney, cucumber raita, sweet potato mash, sauteed spinach & tamarind sauce (GF)	45.95

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**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 Grand Marnier (GF)	28.95

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**Margaux's 3 Course Prix Fixe Menu**

<b>Monday Prix Fixe Mayhem \$24.95pp All Evening</b> <b>Early Byrd Hours Tues-Fri 5:30p-6:30p \$24.95 Per Personality.</b> <b>After 6:30p Original Price of \$34.95 Applies</b> <b>Saturday Evening Prix Fixe Menu Is \$34.95 Per Person All Evening</b> <b><i>MommaRule: Plates Served The Way Momma Serves Them: As Is</i></b>	34.95
<b>First Course (Choose One)</b> Caesar Salad with herbed croutons & reggiano sprinkles Crab Cake with potato salad Garlic & Herb Beef Skewers with horseradish cream (GF) Cup of Cream of Zucchini (GF) Fried Shrimp with pickled togarashi cabbage	
<b>Second Course (Choose One)</b> Herb Grilled Angus Cafe Strip with mushroom marsala sauce (GF) Grilled 6 Ounce Pork Chop with Granny Smith sauce (GF) Saute Shrimp with penne pasta, spinach, marinara & parmesan Saute Scallops with sticky rice, spinach, mango salsa & spicy mayo (GF) Grilled Salmon with mashed potatoes, grilled zucchini & beurre blanc(GF)	
<b>Third Course (Choose One)</b> Profiterole with dark chocolate sauce & almonds Tuxedo Cheesecake Margaux's Creme Brulee (GF) Key Lime Pie Chocolate Mousse (GF) Carrot Pecan 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.