



## Starters

Fried Oysters with kimchi & house-made sriracha mayo	14.95
Roast Beets & Smoked Tofu drizzled with maple balsamic, toasted sesame seeds (GF)(V)	10.95
Pork Garlic Sausage Medallions with butternut squash hash & roast shallot mustard sauce (GF)	13.95
Shrimp & Lobster Ceviche with creme fraiche & tostada chips (GF)	17.95
<b>The Lord Fautleroy:</b> Emmental 18 Month, Le Delice de Bourgogne, Speck, Salami Gentile, Pickled Watermelon Rind, Ranier Cherry Compote & Toast Points	17.95
Pamlico Sound Crab Cakes and Crispy Shrimp with sweet pickled vegetables & lemon butter	12.95
Fried Calamari with szechuan chili vinaigrette & lemon chipotle aioli	13.95
<b>Red Utopia:</b> Yellowfin Tuna Scallion Roll with Wasabi Tobiko, 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 <b>Pamlico Sound, NC</b> 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: Roast Butternut Squash (GF)	9.95
Organic Baby Greens with Valencia oranges, provolone piccante, crispy prosciutto & aged sherry vinaigrette	11.95
Chophouse of romaine, tomatoes, corn, red onion, cilantro-lime verjus, crispy flour tortilla cradle & chorizo fundido	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
~Mushroom Leek Goat Cheese Quiche with green beans, roasted tomatoes & arugula	19.95
~Panko Breaded Chicken Cutlets over penne in a vodka sauce with 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**

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**Chef Pettifer Autumn Fare****17 October 17**

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Seared Scallops over cilantro-lime coconut rice, spring vegetables & spicy Thai red curry sauce (GF)	26.95
Blackened Triggerfish in a Farmer's Market Cassoulet of pickled okra, field peas, butter beans, pork belly & cherry smoked bacon, hot sauce, red bliss mash (GF)	29.95
Pistachio Crusted Grouper with chick pea puree, marinated cucumber & fingerlings	33.95
Baked Shrimp & Brie Stuffed Salmon over garlic smashed potatoes with asparagus and beurre blanc	27.95
Grilled Yellowfin Tuna with Asian slaw, sriracha mayo, sweet potato mash & wonton chips	29.95
Local Shrimp, Fish, Scallop Pot Pie topped with buttermilk biscuit & sauteed spinach	29.95
Grilled Filet Mignon with ginger beets, horseradish mashed potatoes & red wine reduction (GF)	39.95
Dry Rub Heritage Farm Pork Tenderloin with balsamic heirloom cherry tomato chutney, maple drizzle, spinach & polenta (GF)	23.95
Grilled Angus NY Strip with sugar maple smoked bbq sauce & twice baked Tillamook cheddar sour cream potato (GF)	37.95
Roasted Dijon Honey Mustard Crusted Rack of New Zealand Lamb with roasted butternut squash relish & mint sauce	36.95

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**Vintage: Circa 1992**

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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 & orange ginger shallot sauce (GF)	28.95

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

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<b>Monday Prix Fixe Mayhem \$21.95pp All Evening</b> <b>Early Byrd Hours Tues-Fri 5:30p-6:30p \$21.95 Per Personality.</b> <b>After 6:30p Original Price of \$32.95 Applies</b> <b>Saturday Evening Prix Fixe Menu Is \$32.95 Per Person All Evening</b> <b><i>MommaRule: Plates Served The Way Momma Serves Them: As Is</i></b>	32.95
<b>First Course (Choose One)</b> Caesar Salad with herb croutons Santa Fe Pork & Bean Dip with tostada chips (GF) Tenderloin beef skewer with bleu cheese (GF) Crab Cake with red skin potato salad Cup of Roast Butternut Squash Soup (GF) Fried Shrimp with remoulade	
<b>Second Course (Choose One)</b> Herb Grilled Angus Cafe Strip with balsamic marinated mushrooms (GF) Grilled Pork Chop with parmesan polenta & hot sauce (GF) Saute Shrimp with spinach, penne, marinara & parmesan Saute Scallops with spinach, sweet potato puree & spiced cider gastrique (GF) Grilled Salmon with mashed potatoes, grilled zucchini & beurre blanc(GF)	
<b>Third Course (Choose One)</b> Ancho Spiced Chocolate Pot du Creme (GF) Cookies & Cream 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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