



Starters

Roast Shrimp with butternut squash, baby kale salad, prosciutto crisp & apple cider vinaigrette (GF)	17.95
Duck Shiitake Dumplings with cucumber daikon salad & scallion dipping pleasure	12.95
Roasted Brussels Sprouts tossed with mostarda de fruita butter, golden raisins & toasted pecans (GF)	13.95
Keema Samosas with Curried Chicken & Pea Stuffing with tamarind sauce & raita	12.95
Crispy Fried Oysters with buttermilk slaw & hot sauce	15.95
The Queen Elizabeth: Sandy Creek, Nena, Salami Milano, Cornichons, Speck, Pickled Golden Beets, Whole Grain Mustard, Toast Points	17.95
Fried Calamari with remoulade & black peppercorn ranch	14.95
Pamlico Sound Crab Cakes and Crispy Shrimp with pickled fennel salad & lemon butter	12.95
Rudolph's Revenge: Spicy Yellowfin Tuna Roll with Unagi Sauce, Panko, Bonita Flakes, 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, Virginia Oysters on the Half Shell with mignonette (GF)	12.95
*Fruit De Mer: Chilled Shellfish Platter of Oysters, Shrimp in the Rough, Crabmeat, Mignonette, Horseradish & Cocktail Sauce (GF)	16.95pp

Broths & Local Leaf

French Onion Soup with melted gruyere	9.95
Soup of the Moment: Curried Butternut Squash with Crab Raita (GF)	9.95
Traditional Caesar Salad with herb croutons & reggiano sprinkles	10.95
Mixed Greens of Local Leaf with julienne vegetables, Dijon vinaigrette, gorgonzola & house-made pickled cucumbers (GF)	9.95
Margaux's Original Steakhouse Salad of romaine, poached shrimp, gorgonzola, egg, cucumber, diced tomatoes, crispy bacon, croutons, red onion & Dijon vinaigrette	12.95
Organic Baby Greens with sliced Bartlett pears, toasted pecans, gorgonzola crumbles & lemon scented EVOO (GF)	11.95
Belgian Endive, Romaine Leaf with tomatoes, bacon bits, gorgonzola crumbles, red onion & chunky bleu cheese dressing (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
~General Tso's Tofu Bowl with broccoli, peppers, sticky rice topped with cilantro (V)	19.95
~Chicken Cordon Bleu over red bliss mash, spinach in a sherry cream sauce	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

Grilled Mahi Mahi over lemon chili roasted Winter vegetables, marinated feta tossed with orzo perlato & roast garlic plate sauce	28.95
Grilled Yellowfin Tuna with wild mushroom Vermont goat cheese risotto cake, salsa verde, cracked picholine olives, baby kale & aged balsamic	33.95
Seared Jumbo Scallops over roasted carrot-brown butter puree, spinach, roasted fingerlings & hazelnut beurre blanc (GF)	32.95
Pistachio Crusted Black Grouper with lemon butter, red bliss mash & asparagus	34.95
Pan Roasted Salmon over polenta, asparagus with a balsamic port wine cranberry chutney (GF)	28.95
Mussels, Scallops, Shrimp & Calamari with rigatoni, roasted Roma tomatoes, spinach tossed in a white wine tarragon butter	32.95
Grilled Filet of Beef with foie gras butter, marinated creminis, asparagus, red bliss mash & red wine reduction (GF)	41.95
Black Peppercorn Juniper Berry Crusted Broken Arrow Ranch Antelope with tart cherry fig chutney, polenta & saute spinach (GF)	37.95
Grilled 16 Ounce Angus Porterhouse with sauce Bearnaise, broccoli & potato gratin(GF)	43.95
Pan Seared Duck Breast over parsnip puree, fingerlings with Swiss chard & spice maple gastrique (GF)	29.95

Vintage: Circa 1992

Grilled Filet of Beef with Roquefort crumbles, potatoes Anna, sauce bordelaise & fresh market vegetables	41.95
Mustard Seared Calves Liver with red wine vinegar, caramelized onions & bacon strips	21.95
Roast Peppercorn Crusted Pekin Half Duckling with sweet potato mash, market vegetables & cranberry orange sauce (GF)	29.95

Margaux's 3 Course Prix Fixe Menu

Monday Prix Fixe Mayhem \$24.95pp All Evening 34.95
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

First Course (Choose One)

- Traditional Caesar Salad with herb croutons & reggiano
- Cheese Service: Carolina Moon, Nena & Buttermilk Bleu with toast points
- Beef Tenderloin Skewer with horseradish creme fraiche (GF)
- Crab Cake with fingerling potato salad
- Cup of Curried Butternut Squash Soup with raita (GF)
- Fried Shrimp with Old Bay remoulade

Second Course (Choose One)

- Herb Grilled Angus Cafe Strip with mushroom red wine reduction (GF)
- Grilled 6 Ounce Pork Chop with polenta & apple sage butter (GF)
- Penne Pasta with saute shrimp, marinara & spinach topped with Asiago
- Saute Scallops with spinach, sticky rice, pineapple-melon salsa & chipotle aioli (GF)
- Grilled Salmon with mashed potatoes & beurre blanc (GF)

Third Course (Choose One)

- Profiterole with chocolate sauce & almonds
- Apple Cranberry Bread Pudding
- Raspberry White Chocolate Cheesecake
- Dark Chocolate Mousse (GF)
- Margaux's Creme Brulee (GF)
- Key Lime Pie
- Pumpkin Spice Whoopie Pie

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.