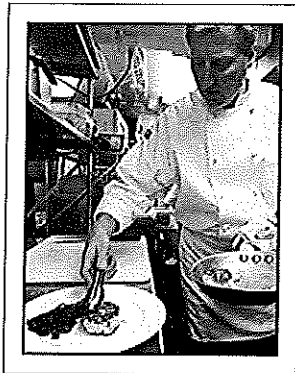


Call Us: 252-441-7309

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*"Owens' Restaurant serves the rich cuisine of the Coastal South, influenced by the provocative culinary flavors of today."*



### *Menu*

Please make a selection below, or [download our menu](#).

[\*Appetizers\*](#)

[\*Coastal Comforts\*](#)

[\*Soups\*](#)

[\*Most Requested Pastas\*](#)

[\*Salads\*](#)

[\*Lobster and Crab\*](#)

[\*Specialties\*](#)

[\*Prime Beef\*](#)

*All entrees are served with cheese crock and crackers, a garden salad with your choice of housemade dressing using the finest ingredients: maytag blue cheese, ranch, poppy seed, tomato basil, and raspberry vinaigrette, freshly baked bread and our famous hushpuppies*

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Milepost 16 1/2, Beach Road, Nags Head, NC, 252-441-7309

## Appetizers

*Chilled Shrimp Cocktail with housemade cocktail sauce 9.95*

*Calamari lightly breaded and flash fried, served with lemon  
herbed vinaigrette and Fra Diavolo sauces 9.95*

*Coconut Shrimp rolled in fresh coconut, lightly  
fried, orange Creole sauce 10.95*

*Pecan Crusted Sea Scallops golden fried, Jack  
Daniel's toasted pecan butter 10.95*

*Oysters Owens Sautéed in a shallot Chardonnay  
butter sauce 12.95*

*Prince Edward Island Mussels sautéed in a classic Chardonnay  
and garlic butter 10.95*

*Escargot classic presentation, served with crostinis 9.95*

*Sea Scallops Rumaki wrapped in applewood bacon,  
shiitake soy broth 10.95*

*Jumbo Lump Crabmeat Cocktail chilled, with drawn butter 13.95*

*Jumbo Lump Crabmeat Remick with mozzarella cheese 13.95*

*Barbequed Grilled Beef Tenderloin Tips served with blue cheese grits  
and topped with crispy fried onions 12.95*

## Soups

*Lobster Bisque Maine lobster in a creamy soup,  
laced with sherry cup 11.95 bowl 13.95*

*Carolina Gumbo shrimp, scallops, crawfish, Andouille  
Sausage and Tasso ham, mildly spicy cup 9.95 bowl 10.95*

*Clam Chowder a clear broth Hatteras style, with  
tender local clams, potatoes and bacon cup 4.95 bowl 6.95*

*All Entrees are served with Cheese Crock and Crackers, a Garden Salad  
with your choice of Housemade Dressing using the finest ingredients:  
Maytag Blue Cheese, Ranch, Poppy Seed, Tomato Basil, and Raspberry Vinaigrette,  
Freshly Baked Bread and our Famous Hushpuppies*

*Dressings are available by the Pint or Quart*

## Salads

*Caesar Salad classic with housemade ciabatta croutons 6.95*  
*as substitute for house salad 4.95*

*Carolina Blue Salad with baby iceberg, fresh tomatoes,*  
*applewood bacon, blue cheese dressed, lemon basil drizzle 8.95*  
*as substitute for house salad 4.95*  
*with sautéed jumbo lump crabcake 19.00*

*Baby Spinach Salad herb crusted goat cheese, dried cranberries,*  
*toasted almonds, ciabatta croutons, poppyseed dressing 8.95*  
*with grilled Salmon 18.00*

*Mixed Baby Greens with apples, golden raisins, spiced pecans,*  
*feta cheese and champagne vinaigrette 8.95*  
*with grilled spiced shrimp or chicken 15.95*

## Fish and Shellfish Specialties

*Margarita Scallops marinated with Cuervo and sugarcane,*  
*grilled, key lime vinaigrette, almond wild rice 26.95*

*Yellowfin Tuna ginger soy laquered, grilled, toasted sesame dressing,*  
*almond wild rice 28.95*

*North Atlantic Salmon, grilled, glazed with a citrus*  
*and mango passion fruit vinaigrette, almond wild rice pilaf 28.95*

*Carolina Jambalaya of shrimp, crawfish, sea scallops, Tasso*  
*ham and Andouille sausage, white rice, mildly spicy 27.95*

*Carolina Shrimp and Grits shrimp and Surry, Virginia, Sausage*  
*sautéed with peppers, onions, garlic and herbs, over*  
*mascarpone grits 25.95*

*Pecan Crusted Sea Scallops golden fried, with Jack Daniel's*  
*toasted pecan butter, almond wild rice 26.95*

*Carolina Bouillabaisse shrimp, sea scallop, mussels, calamari*  
*and local gamefish poached in a plum tomato saffron broth 27.95*

*Split Dinner Service 3.00*  
*Salad, Starch and Vegetables à la carte*

## Coastal Comforts

*Coconut Shrimp* fresh coconut and Weeping Radish beer batter,  
golden fried, Creole Orange sauce, almond wild rice 23.95

*Jumbo Shrimp* golden fried, with crispy french fries or broiled  
with lemon herb butter, almond wild rice 20.95

*Jumbo Lump Crabcake and Coconut Shrimp* pairing,  
golden fried, almond wild rice 28.95

*Seafood Mariner* filet of local fish, jumbo shrimp, sea scallops,  
and jumbo lump crabmeat remick broiled  
with lemon herb butter, Seabreeze potatoes 28.95

*Seafood Outer Banks* filet of local fish, jumbo shrimp, clams,  
sea scallops and jumbo lump crabcake, all fried to a  
golden brown, crispy french fries 28.95

*Hatteras Combination* local shrimp, sea scallops and jumbo  
lump crabmeat, broiled with lemon herb butter,  
Seabreeze potatoes 28.95

*Mixed Grill* petite filet mignon, teriyaki marinated tuna and a  
brochette of shrimp, scallops and vegetables, with  
almond wild rice 32.95

## Most Requested Pastas

*Pan Roasted Free Range Chicken Breast* over angel hair pasta,  
fresh asparagus, served with a country ham  
and parmesan butter sauce 22.95

*Shrimp Aristotle* shrimp sautéed with julienne sundried  
tomatoes, Kalamata olives, fresh herbs and garlic,  
angel hair pasta, feta cheese and scallions 26.95

*Shrimp and Clam Linguini* jumbo shrimp and clams sautéed with  
garlic, clam, and Chardonnay butter sauce, tossed with linguini,  
and topped with grated parmesan cheese 24.95

## Lobster and Crab

*Crabmeat Remick* jumbo lump crabmeat prepared with a blend of herbs and spices, topped with mozzarella cheese, almond wild rice 28.95

*Miss O's Crabcakes* two large crabcakes made with jumbo lump crabmeat, sautéed, with almond wild rice or golden fried with crispy french fries

Single	24.95
Two	29.95

*Seafood Norfolk* jumbo lump crabmeat, shrimp, and one-half Maine lobster tail, broiled in butter, Seabreeze potatoes 36.95

*Filet Oscar* petite prime filet mignons, grilled, topped with jumbo lump crabmeat, asparagus and sauce béarnaise, Seabreeze potatoes 36.95

*Lobster Tail Dinner* a single broiled Maine lobster tail, drawn butter, Seabreeze potatoes 39.95

*Surf and Turf* ten ounces of filet mignon paired with a lobster tail, drawn butter, Seabreeze potatoes 58.95

*Live Maine Lobster* selected from our tank, one and one-half pound Maine Lobster, steamed, Seabreeze potatoes Market

## Prime Beef

*New York Strip* fourteen ounces of Prime Western aged beef, seared on the grill, Marchands de Vin butter, Seabreeze Potatoes 31.95

*Prime Rib* slowly roasted Prime Western aged beef, with horseradish sauce, and Seabreeze potatoes (temperature preferences more done than medium rare are finished on the grill for tenderness and enhanced flavor)

10 oz Prime Rib	25.95
14 oz Prime Rib	31.95

*Ribeye* fourteen ounce cut of Prime Western aged beef, grilled, Marchands de Vin butter, Seabreeze potatoes 31.95

*Filet Mignon* Prime Western aged beef, seared on the grill  
Marchands de Vin butter, Seabreeze potatoes

5 oz Filet Mignon	25.95
10 oz Filet Mignon	32.95

## Menu for our Young Guests

**Leo's Combo** 9.00  
Chicken Fingers & Shrimp,  
golden fried.

**Chicken Fingers** 8.25  
With honey mustard sauce.  
Strips of breast meat, golden fried.

**Fried Large Shrimp** 9.50  
Golden fried or broiled.

**Filet of Local Fish** 9.50  
Golden fried or broiled.

**Cheeseburger** 7.95  
Certified Angus beef, American cheese.

**Hamburger** 7.50  
Certified Angus beef

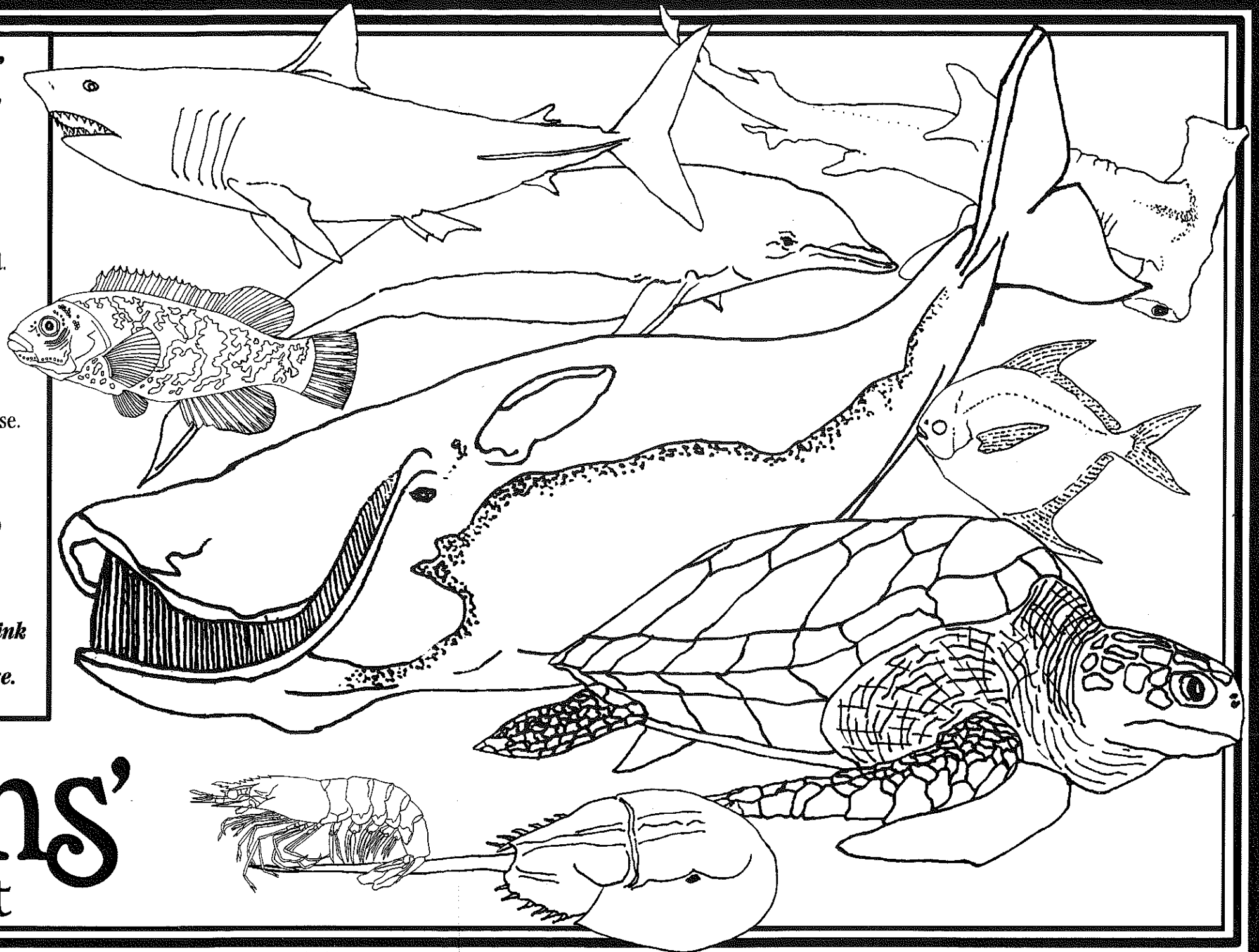
### Pasta

Housemade Marinara sauce 6.50  
Alfredo sauce 8.00

**Fruit Smoothie** 3.50  
Strawberry, Pina Colada.

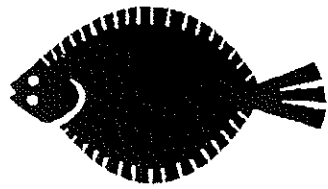
**Milk, Pink Lemonade or Soft Drink**  
Served in a Kiddie Cup 1.75

**Twelve years old & under please.**  
**No Substitutions**

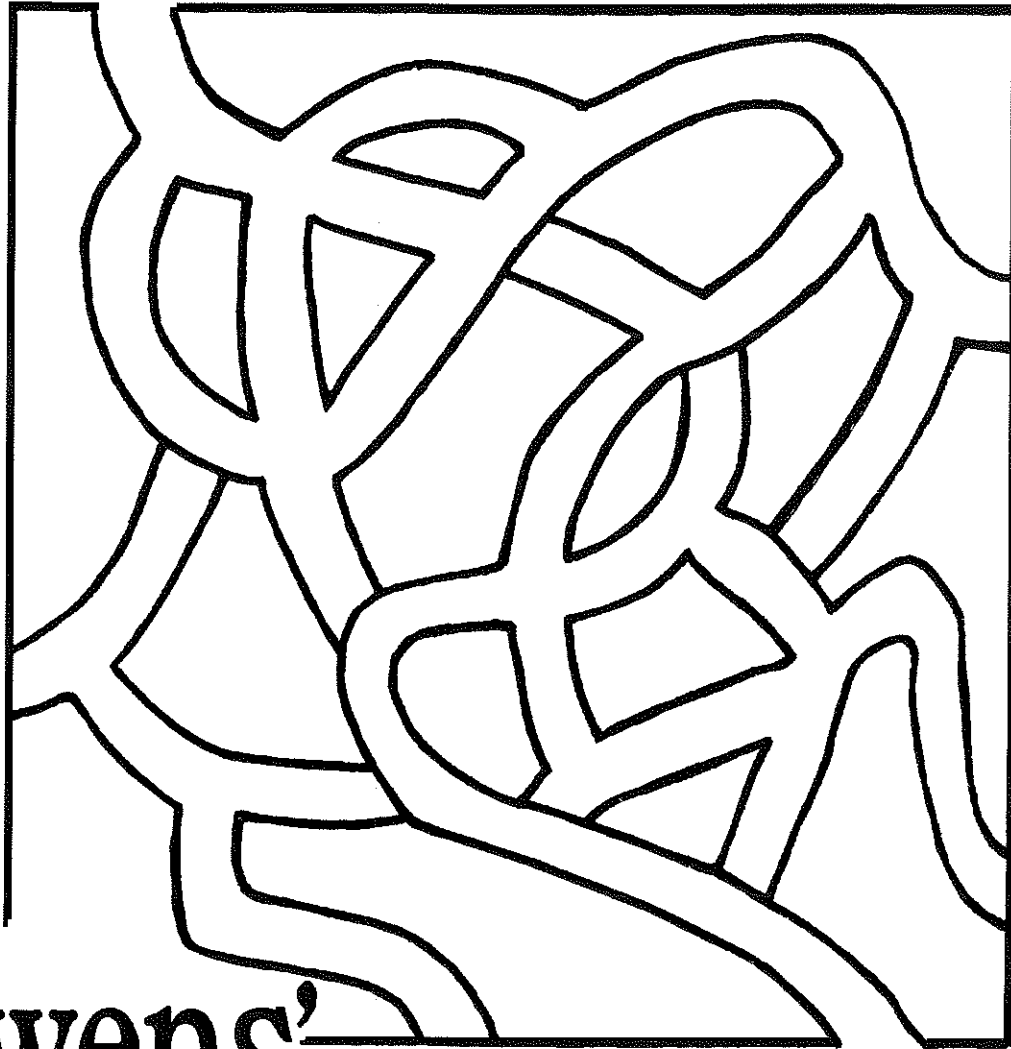


# Owens'

## Restaurant



Help the flounder find his snack!



Owens'  
Restaurant

### KIDS QUIZ

Decode these marine animal clues to find hidden sea creatures.

