



1587

greens

1587 salad

mixed baby field greens, grape tomatoes, cucumbers, red onion, kalamata olives, shaved carrots, toasted sun flower seeds, red wine vinaigrette / \$12

queen elizabeth's caprese salad

bed of mixed greens, sun-ripened tomato slices, buffalo mozzarella, balsamic reduction, olive oil drizzle, artichoke hearts, basil chiffonade / \$15

add on options: chicken or shrimp
\$8 additional

small plates

sesame seared scallops

atlantic scallops, marinated cucumber slaw, siracha aioli, sweet soy glaze (GF) / MP

stuffed portabellos

large portabella mushrooms, peppers, onions, squash, zucchini, greens, goat cheese cream sauce, sweet potato chips (V) (GF) / \$10

thai curry mussels

prince edward island mussels, green curry coconut broth, kaffir lime, cilantro served with grilled ciabatta / \$17

1587

mains

manteo's teriyaki glazed fresh catch

teriyaki ginger glaze, pineapple salsa, jasmine rice, roasted broccolini (GF) / \$32

sir walter raleigh's filet

center-cut angus beef, garlic mash, grilled asparagus, demi-glace, crispy fried shallots (GF) / \$38

mother vineyards shrimp risotto

shrimp, arborio rice, lemon pesto, seasonal vegetables, fried sweet potato chips, fresh herbs (GF) / \$28

croatan burger

american wagyu beef, aged white cheddar, grilled onions, ripe tomato, brioche bun, crisp romaine, garlic aioli, crispy fries / \$19

wanchese's shrimp n'grits

local green tails, smoked gouda cheese grits, country ham, blistered grape tomatoes, peppers, sweet onion, cajun pan sauce / \$29

ananias dare chicken

bone-in chicken breast, garlic mash, wilted greens, portabella mushrooms, rosemary-infused demi-glace (gf) / \$28

We proudly use locally caught seafood (unless otherwise stated) from the docks of Wanchese, North Carolina

