

DUFFER'S PUB & GRILLE

928 CASWELL BEACH RD, CASWELL BEACH NC

DAILY HOURS 11:30-9:00

910.278.9299



STARTERS

TUNA TATAKI* 14

Sesame seared fresh ahi tuna served with a ginger ponzu sauce & wasabi aioli

CRAB RANGOON DIP 14

Deconstructed crab rangoon, topped with a chile sweet and sour reduction, served with wonton chips

SMOKEHOUSE WINGS 8 | 15

6 or 12 - Mild, hot, BBQ, lemon pepper, roasted garlic parmesan, or Duffer's Sweet Heat

SALTY CHARCUTERIE 18

Warm salted pretzel, baked fondue, cured meats, aged domestic and imported cheeses & pickled vegetables

SOUP

NEW ENGLAND CLAM CHOWDER 8 | 12

16 BEAN CHORIZO CHILI 12 | 14

SALAD

+GRILLED CHICKEN 6 +SALMON* 8
+SHRIMP 10 +SESAME TUNA* 12

GARDEN SALAD 7

Carrots, cucumbers, parmesan, tomatoes, croutons

CAESAR SALAD 8

Little gem, grated parmesan, farm egg, croutons

THE CAROLINIAN 9

NC Seasonal Harvest Salad
Goat cheese, roasted beets, strawberries, butter pecans, lemon-mint vinaigrette

CALI COBB SALAD 10

Bacon, egg, avocado, cucumber, tomato, red onion, bleu cheese crumbles

ALL DRESSINGS HOUSE MADE
HOUSE VINAIGRETTE, RANCH, BLEU
CHEESE, HONEY MUSTARD, CAESAR,
THOUSAND ISLAND

THE SEA

HAAG & SONS FRESH CATCH | MP

LOCAL CAUGHT, FRESHLY PREPARED DISHES MADE EXCLUSIVELY FOR YOU BY OUR CHEF

SHRIMP & GRITS | 24

JUMBO SHRIMP, FRIED GRIT PYRAMIDS, SUNDRIED TOMATOES & CHORIZO SHERRY CREAM

CRAB-STUFFED FLOUNDER FLORETS | 26

LOCAL FLOUNDER WRAPPED AROUND OUR LUMP CRAB MIXTURE, LEEK AND LOBSTER CREAM, ROASTED SHALLOT WHIPPED POTATOES

OAK ISLAND-CALABASH PLATTER | MP

FRIED LOCALLY CAUGHT SEAFOOD, FRENCH FRIES, HUSH PUPPIES, APPLE SLAW & ACCOMPANIED SAUCES

GRILLED SALMON* | 23

GRILLED ASPARAGUS, ROASTED SHALLOT WHIPPED POTATOES, LEMON HOLLANDAISE & CHARRED LEMON

CLAMS & BAY SCALLOPS | 18

WHITE WINE, GARLIC, CHILI & PARSLEY SERVED OVER LINGUINE WITH TOASTED BAGUETTE

LAND & SEA | 14

ADD XL SCALLOPS, BLACKENED SHRIMP SKEWERS, CRAB CAKE, OR LOBSTER CLAW VELOUTÉ TO ANY ORDER

THE LAND

7 OZ FILET IMPERIAL* | 28

GRILLED FILET MIGNON, GARNISHED WITH GRILLED ASPARAGUS, LOBSTER VELOUTÉ & ROASTED SHALLOT WHIPPED POTATOES

RIBEYE* | 34

12 OUNCE CENTER CUT, PEPPERCORN SEARED SERVED WITH ROASTED SHALLOT WHIPPED POTATOES & GARNISHED WITH PORT BRAISED MUSHROOMS

PROSCIUTTO WRAPPED PORK TENDERLOIN* | 26

HICKORY SMOKED PORK, BEER & BACON MARMALADE WITH RICED BEETS

SURF & TURF MAC* | 22

LOBSTER, SEARED ANGUS BEEF TIPS, CREAMY CHEESE, CAVATAPPI PASTA

CHICKEN & WAFFLES | 22

BUTTERMILK-FRIED CHICKEN BREAST SERVED ON A BUCKWHEAT WAFFLE, APPLEWOOD BACON-COUNTRY GRAVY & SPRING GREEN SALAD WITH CITRUS MAPLE REDUCTION

JOHN WAYNE* 14

BLACKENED SHORT RIB BURGER, SMOKED GOUDA, AI AIOLI, BEER & BACON MARMALADE ON A TOASTED PRETZEL BUN

PRIME RIB SANDWICH | 15

SLICED PRIME RIB, CARAMELIZED BEER ONIONS, DOUBLE WHITE CHEDDAR CHEESE & HORSERADISH AIOLI ON A TOASTED BRIOCHE BUN

JOIN US FOR LAND & SEA PRIME RIB EVERY THURSDAY, FRIDAY, & SATURDAY

ITEMS SERVED RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS