DUFFER'S PUB & GRILLE

928 CASWELL BEACH RD, CASWELL BEACH NC

DAILY HOURS 11:30-8:00

910.278.9299

STARTERS

BALLPARK SOFT PRETZEL 9

Served with grain mustard & beer cheese dipping sauce

TUNA TATAKI* 14

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

PULLED PORK NACHOS 13

House-made pulled pork, pinto beans, roasted tomato-chili salsa, cheddar cheese & crema

CRAB DIP 13

Jumbo lump crab, gruyere & horseradish served warm with grilled lemon & multigrain crostini

DEVILED EGGS 13

Duck eggs, smoked salmon & bacon

WINGS 6 OR 12 8 / 15

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

CHICKEN TENDERS 11

Served with a side of fries

EXTRAS

TOMATO BASIL SOUP 6/8

Add a grilled pimento cheese sandwich +5

CHICKEN & POTATO DUMPLING SOUP 8/10

SIDE ORDER - SMALL / LARGE

Home Chips 3 / 5 Fries 3.5 / 6 Tots 3.5 / 6 Onion Rings 4 / 9

SANDWICHES

SERVED WITH FRIES, TOTS OR HOMEMADE CHIPS ONION RINGS +2, SIDE SALAD +3

DUFFER'S BURGER* 12

6 oz blended patty of chuck, brisket & short rib with white cheddar cheese, lettuce, tomato, onion, pickles & garlic aioli on a brioche bun

PRIME RIB 15

Sliced prime rib, caramelized beer onions, double white cheddar cheese & horseradish garlic aioli on toasted brioche bun

REUBEN 13

Corned Beef, sauerkraut, swiss & thousand island on marble rye

FRIED FLOUNDER 14

Caper-dill sauce, shredded lettuce, tomato, pickle, & onion

CATCH TACOS 14

Two flour tortillas with blackened salmon, mahi, or shrimp served with mango pico de gallo, cilantro lime slaw & chipotle ranch

AHI TUNA BURGER* 1

5 oz fresh caught tuna burger, salsa feta-verde, crisp green tomatoes, romaine lettuce & pickles on a toasted brioche bun

CRAB CAKE 15

Hand-pattied jumbo lump crab cake, lettuce, tomato & remoulade on a toasted brioche bun

SWEET HEAT 13

Fried chicken drizzled in our signature Sweet Heat sauce, shredded lettuce, diced tomato, shredded cheddar jack, bacon & pickled jalapeños pressed flat in a flour tortilla

BBQ 12

House-made pulled pork, Sweet Baby Ray's BBQ Sauce & cole slaw on a brioche bunl

BL-FG-T 10

Smoky Neuske's bacon, romaine lettuce, fried green tomato & pimento cheese on Texas toast

GREENS

+GRILLED CHICKEN 6 +SALMON* 7 +SHRIMP 7 +SESAME TUNA* 10 +CRAB CAKE 10

HOUSE MADE! CITRUS VINAIGRETTE, RANCH, BLEU CHEESE, HONEY MUSTARD, CAESAR, THOUSAND ISLAND ALL GREENS LOCALLY SOURCED FROM TERRA VITA FARMS

GARDEN SALAD 7

Carrots, cucumbers, parmesan, tomatoes, radishes, croutons

CAESAR SALAD 7

Little gem, grated parmesan, farm egg, croutons

THE CAROLINIAN 8

NC Seasonal Harvest Salad
Goat cheese, roasted beets, fall
harvest apples, butter pecans,
citrus vinaigrette

COBB SALAD 10

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

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

FEATURED ENTREES SERVED AFTER FIVE O'CLOCK

FROM THE SEA

HAAG & SONS FRESH CATCH | MP

SERVED WITH ANSON MILLS CAROLINA GOLD RICE PILAF & SUCCOTASH

SHRIMP & GRITS | 21

LOCAL SHRIMP, SMOKY BACON, SHELLFISH BROTH & ANSON MILLS CREAMY GRITS

CRAB CAKES | 22

TWO JUMBO LUMP CRAB CAKES WITH SAUTÉED SPINACH & LEMON-PROSECCO FROTH

OVEN ROASTED FLOUNDER | 24

HERB BREADCRUMBS, LEMON-WHITE WINE SAUCE & BUTTERBEANS

BLACKENED SALMON | 24

ROASTED MUSHROOMS, BEETS, SWEET TURNIP PUREÉ, RED WINE PORT SAUCE



NOODLES & SUCH

LINGUINE | 18

CHOICE OF SHRIMP OR MIDDLENECK CLAMS WHITE WINE, GARLIC, CHILI & PARSLEY

MAFALDE RIBBONS | 16

WHITE PORK RAGU, ROASTED MUSHROOMS & PARMESAN

GRANDE MACARONI | 14

SMOKY NEUSKE'S BACON, PARMESAN & PINK PEPPERCORN