



The Pointe

AT LKG | EST. 2011

Starters

Fried Pickles 10.59
Served with Ranch and Boom Boom

Firecracker Shrimp 13.89
Fried Shrimp tossed in Boom Boom Sauce served with Ranch

Calamari 13.89
Fried Calamari Rings served with Chimichurri Aioli & Marinara

Wings 10.89
Bone in Wings tossed in Buffalo, BBQ, or Boom Boom Sauce served with Ranch or Blue Cheese

Ahi Tuna Tostada* 15.99
6oz Seared Tuna on a Crispy Tostada topped with Mixed Greens, Mango Salsa, Cucumbers, Fried Avocado, Cucumber Wasabi & Cilantro

Chicken Quesadilla 12.49
Grilled Chicken & Mixed Cheese served with Sour Cream and Salsa

Bacon Wrapped Scallops 16.89
Seared Bacon Wrapped Scallops served over Roasted Corn Pico with a Lemon Garlic Aioli

Rockfish Bites 15.89
Fried Rockfish Bites topped with Old Bay & served with Baja Sauce

Mac n Cheese Bites 13.99
Served with Ranch

Nachos 10.49
House Tortilla Chips topped with Beef Chili, Mixed Cheese, & Jalapeños

Peel n Eat Shrimp* MRKT
1/2LB OR 1LB Steamed Shrimp served with Slaw and Hushpuppies

Homemade Soups

New England Clam Chowder
Cup 5.99
Bowl 8.99

Beef Chili
Cup 3.99
Bowl 5.99

Soup of the Day
Price Varies

Fresh Salads

Topped with Chicken 4.49 **Steak*** 7.49
Shrimp 6.49 or **Ahi Tuna*** 9.49

Dressings- Ranch, Bleu Cheese, 1000 Island, Ceasar, Avocado Ranch

Caesar 8.99
Romaine Lettuce, Parmesan Cheese, & Croutons

House 9.99
Mixed Greens topped with Cucumbers, Tomatoes, Onions, Mixed Cheese, Bacon Bits & Croutons

Sunrise 13.99
Mixed Greens topped with Seasonal Berries, Mandarin Oranges, Craisins, Candied Pecans & Feta Cheese

Southwest 10.99
Romaine Lettuce, topped with Tomatoes, Roasted Corn Pico, Mixed Cheese & Tortilla Strips

Side Salad 3.00

Side Caesar 3.00

20% Gratuity will be added to parties 6 or more. No split checks on parties 10 or more. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS



Handhelds

Served with Fries, Sweet Fries or Onion Rings

Pointe Burger* 13.89

Hand Crafted 100% Beef, Lettuce, Tomato, Onion, American or Cheddar Cheese

Crab Cake 15.89

Grilled Crab Cake topped with Arugula, Tomato, & Lemon Garlic Aioli

Smoked Brisket 15.89

In House Smoked Brisket, BBQ Sauce, Pickles, Provolone, & Fried Onions on Texas Toast

Bacon Chicken Club 13.89

Grilled Chicken Breast, Bacon, Lettuce, Tomato, Onion & Bacon Jam
Add Cheese 1

Flounder BLTO 16.29

Fried Flounder, Bacon, Lettuce, Tomato, Onion and House Aioli

Southwest Wrap 13.89

Grilled or Fried Chicken, Romaine Lettuce, Roasted Corn Pico, Mixed Cheese, & Avocado Ranch

Chimichurri Steak n Cheese Wrap* 13.89

Marinated & Grilled Steak, Chimichurri Sauce, Provolone Cheese, Onions & Bell Peppers

Pointe Tacos 13.89

Fried Catfish Bites or Shrimp topped with Cilantro Lime Slaw & Lime Crema

Turf

Hand Cut Ribeye 28.29

12oz Hand Cut Ribeye Blackened or Grilled served with Baked or Sweet Potato & a Side Salad

Hamburger Steak* 14.89

Grilled Onions & Gravy served with Mashed Potatoes & Gravy, & Chef's Veg of the Day

Country Fried Steak 13.89

Smothered in Gravy served with Mashed Potatoes & Gravy & Chef's Veg of the Day

Stuffed Chicken 14.89

Chicken Breast Stuffed with Zucchini, Tomatoes, Onion, Bell Peppers topped with Provolone Cheese served with Roasted Potatoes & Side Salad

Homemade Meatloaf 13.89

Topped with Tomato Chutney & served with Mashed Potatoes & Chef's Veg of the Day

Chef E's Brisket Mac n Cheese 24.49

Smoked Brisket over Mac n Cheese topped with Mixed Cheeses, BBQ Sauce, BBQ Crème Fraiche, Fried Onions & Pickles

Carolina BBQ 15.89

Slow Smoked Boston Butt Hand Pulled and Seasoned with our Eastern North Carolina Vinegar Based Sauce, served with Fries, Slaw & Hushpuppies
Add Bun 1

Surf

Fish & Chips 18.29

Grilled or Fried Catfish served with Fries, Slaw & Hushpuppies
Upgrade to Flounder or Rockfish for 3.99

Crab Cakes 26.49

In House Crab Cakes with Lemon Shallot Butter over a bed of Arugula served with Asparagus & Chef's Veg of Day

Seafood Baskets MRKT

Flashed Fried served with Fries, Slaw and Hushpuppies
Shrimp | Oysters | Combo

Snow Crab Legs MRKT

1 LB Snow Crab Legs served with Slaw and Hushpuppies

Sea Scallops 32.49

Lightly Seared & Blackened or Fried Scallops with Lemon Shallot Butter served with Roasted Potatoes & Asparagus

Atlantic Salmon* 24.49

Grilled or Blackened Salmon topped with Huli Huli Sauce over a bed of Rice & Broccolini

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