

2016
Pre Season

OPEN

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WATER GRILL

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Starters

SCALLOPS&GRITS

Sauteed Bay scallops with rosemary garlic grit cakes in a blackened bacon butter...can you say "Yum"

PRETZEL BITES

We take freshly baked and lightly salted pretzels, cut'em into dippers. We serve it with an assortment of our signature homemade sauces.

TUNA POKE

Ahi Tuna and tossed in an Asian infused Thai Chili Aioli served over seaweed salad with fried wonton chips to dip.

OYSTER ROCK

Starting with 6 raw James River Oysters on the Half Shell and we top it off with OWG's signature four cheese, spinach, and bacon Oyster Rock blend that roasts perfectly

OYSTER SHOOTERS

K.I.S.S. Keep It Simple Stupid is the family motto. All the things you like in life are now in one place. Shucked raw oyster(s), Surf'n Pig Hot Sauce, French Champagne, & a shot glass. x4 (Add Vodka PLEASE!!!)

HALF DOZEN OYSTERS

6 James River Oysters served raw & cleaned on the half shell. Lemon & hot sauce are standing by. Go ahead, go for the dozen!!!

FAT TIRE CLAMS

Big old bowl of middle neck clams swim'n in seasoned Fat Tire broth and served with fresh bread.

FISH BITES ~ N ~ PUPPIES

NC catfish bites, dipped in flour and fried golden brown then served with our mustard remoulade sauce. Hush Puppies to keep the bites company.

DRUNKEN MUSSELS

A giant bowl of steamed mussels drinking up white wine infused with garlic broth and served with fresh bread.

OWG Soups

SHE CRAB SOUP

Creamy and crabby, this soup is not one to miss!

CLAM CHOWDER

Thick and Hearty, here to fill you up.



OWG Amazing Garden Salad

with mixed lettuce, cherry tomato, sliced cucumber, shaved carrot, shredded cheddar, and croutons

PLEASE ADD

your choice of grilled chicken, sauteed shrimp, or fried oysters!!!



Eat

Add



Put your meal over the top with these Add-on options for today's market price.

Crab Legs
Sea Scallops
Bay Scallops
Large Shrimp

available by the half pound



Pastas

CRAB MAC & CHEESE

Sauteed crab meat in a spicy three cheese sauce, asparagus, bacon, and topped with a panko parmesan and creole seasoning.

SHRIMP & CHICKEN ALFREDO

The surf is fresh Sauteed Shrimp; the turf is our season Grilled Chicken Breast. They're joined and tossed in pasta and our creamy alfredo sauce.

SCALLOPS & STEAK ALFREDO

The surf is fresh Sauteed Sweet Scallops; the turf is our seared medium Filet Mignon. This combination is spooned over linguine and our pesto cream sauce.

SEAFOOD PESCOTTORE

A plethora of mussels, clams and scallops cooked up in scampi butter and tossed into linguine pasta.

SEAFOOD FRE DIAVOLO

With 3 from the sea this treat teams Mussels, Clams, and Scallops together with our amazing red sauce made out of real Roma tomatoes, fresh garlic, and chopped herbs piled over pasta.

GUILTLESS GOURMET

Pan roasted seasonal veggies with smoked tomatoes in a vodka pesto cream sauce atop linguine.

OWG Big Salads

ASIAN MANDARIN CHICKEN SALAD

Chopped lettuce topped with grilled chicken, mandarin oranges, carrots, spring onions, & Asian noodles. This creation is tossed in a poppy seed dressing.

LIFE SALAD

Mixed Greens packed full of goodness with strawberries, blueberries, blue cheese crumbles, shaved almonds, & raspberry vinaigrette dressing.

PLEASE NOTE:
Gratuity Added For
Parties Over 6.

Please request split
check in advance

OPEN

WATER GRILL

**DID YOU
KNOW???**

We can email or text you your
receipt instantly at the end of
your meal using
Square Register.



OWG Surf

FRESH CATCH

Always fresh and local when available, served grilled, seared, fried, or blackened. Served with spring veggies and our amazing Israeli Cous Cous.

ORANGE SHRIMP STIR FRY

Large Shrimp and Asian veggies dropped into a hot Wok with Coconut Oil. Hand pan tossed with a drizzle of zesty orange sauce to flavor. All placed beautifully on your plate next to our fluffy rice.

SEA SCALLOPS OVER BACON & SMOKED CORN

Simple & Sweet. Giant Sea Scallops seared just enough to lock in the flavor. Placed gently atop a bed of smoked corn and roasted red peppers tossed with chopped hot bacon.

SEAFOOD TRIFECTA

Fried Flounder, Seared Scallops and Sautéed Shrimp. Served with mashed potatoes and spring veggies.

SHRIMP & GRITS

Sautéed NC Shrimp with andouille sausage, tomato, onion, and pepper. All in a creole cream sauce over cheesy corn grits.

ASIAN GINGER TUNA

Local Ahi Tuna glazed up in spicy ponzu served atop a bed of Wasabi infused risotto and Asian Kale Slaw.

OWG Fish Fry

FISH~N~CHIPS

Fresh fish filet's drenched in egg wash, dragged through the fine seasoned flour, then repeat it twice & add some Panko bread crumbs. Drop it into the fryer along with fresh cut fries. Out the HOT OIL you get a great meal!!! DON'T FORGET THE TARTAR SAUCE



Daily Specials

Take a look at our
Black Board or ask
your server about
today's chef
specials.

Maybe it's exactly
what you're looking
for tonight!



LOOK

Eat



Fish Taco Dinner

mahi mahi grilled to perfection w/ coconut jasmine rice, kale slaw, grilled pineapple salsa, blended cheese, & chimichurri cream sauce. All sitting next to 3 flour tortillas...Start Building Your Dinner!!!

'15 OWG MENU HIT



OWG Turf

DUCK LEG CONFIT

Semi-Boneless Duck Leg is perfectly seasoned in the tradition of Gascony. Served with mashed potatoes & sautéed veggies.

CHICKEN PARM

Two lightly fried Chicken Fritters topped with our Roma Tomato red sauce & five cheese blend. All this greatness served over pasta & with bread.

THAI CHILI CHICKEN STIR FRY

Chicken Breast & Asian style veggies dropped in to a hot wok coated with Coconut Oil. Hand pan tossed and drizzled with our Thai Chili sauce & gently placed on the plate next to rice.

RIBEYE

14oz. cut of Black Angus Ribeye grilled over flames to order. Served with mashed potatoes & asparagus.

FILET MIGNON

2 Petite cuts of Black Angus Filet Mignon cooked to order. Served with our hand made mashed potatoes & asparagus.

SURF~N~TURF

The Surf is a perfect piece of wild caught Salmon. The Turf is a petite cut of Black Angus Filet Mignon. Served with our hand made mashed potatoes & asparagus.

OWG Fresh Catch Caesar

Romaine hearts tossed in our signature homemade Caesar dressing and topped with croutons & Parmigiano. Oh yea, we also lay on a filet of our fresh catch. Check our chalk board to see what's been biting.

252.305.5287

Make a reservation!

email: openwatergrill@gmail.com

website: www.openwatergrill.com

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OPEN

WATER GRILL



Beverages

BOTTLED BEVS

- Coca Cola
- Diet Coke
- Pepsi
- 7-Up
- Mountain Dew
- RC Cola
- Cheerwine
- IBC Root Beer
- IBC Cream Soda
- Stewart's Key Lime Soda
- Stewart's Black Cherry
- Orange NEHI
- Peach NEHI
- Grape NEHI
- Shirley Temple
- Yoo-hoo

REFILLABLES

- Fresh Lemonade
- Fresh Iced Tea
- Fresh Juice
- Arnold Palmer
- Milk
- Coffee

BOTTLED WATER

- San Pellegrino
- Aqua Panna

Floats

IBC ROOT BEER

The best root beer in the business with a scoop of vanilla ice cream. Fountain style.

CHEERWINE FLOAT

Cheerwine wild cherry cola served over a scoop of ice cream. Fountain Style.



Warning One

Signature drinks are all hand made to order!!
Waiting Is A Blessing

Warning Two

Our desserts are to die for to the taste buds and very unattractive to look at. We mean UGLY!!
BE FULLY EQUIPPED
Sun Glasses & A Spoon



Eat

Drink



Beverage Classics

We proudly serve all of our carbonated soda products in the original bottle.

Why have it any other way?

Floats Are Pint Sized



Desserts

WORLD'S UGLIEST CHOCOLATE CAKE

This dessert delight contains the three major dessert food groups, Milk Chocolate, Swiss Chocolate, and Dark Chocolate. Next we add a fudge that is illegal in most European Countries. Not stopping there we have wrapped it in two types of icing: Classic Cocoa and Butter Cream Chocolate. So you can clearly see we had no time to make her pretty. Order a slice today and prove that it is what's on the inside that matters most.

KEY LIME PIE

Our bartenders have perfected the art of turning fresh fruit into amazing drinks. Well they had a meeting with our Snooty Chefs and a Key Lime Pie was born!!! It won't be pretty to look at but your fork will be so happy you ordered it. Giant and able to be shared but you will regret it!

CHEESE CAKE

Ok here it is. We said we would never have one on the menu. But the OWG scientists have figured out a way to make a cheese cake arrive at your table and not be a slither of what you really want. The formula is simple: Take the normal restaurant portion of cheese cake and multiply it by a factor of two. Unlike the repair of NC Highway 12 this project is ahead of schedule and offered at half the price. NOTE: While flavors may vary the end result will be smiles for miles!

THERE IS A NEW BAKER IN THE BUILDING!

We have brought in a new baker, the head of Scratchmade Snackery in Hatteras, to handle all of our desserts, all made from scratch using fresh ingredients. Ask your server about any dessert specials available today. Trust us you won't regret it!

21+ Desserts

GUINNESS FLOAT

Guinness Stout served in a frosty mug with a giant scoop of vanilla ice cream and then drizzled in chocolate syrup. Try it, you won't be disappointed.

CHOCOLATE LOVER'S MARGARITA

Patron Silver Tequila, Creme de Cocoa, fresh cream, strawberry puree, and a little squeeze of chocolate syrup. There is nothing wrong with having this cocktail before your dinner.

CHAMPAGNE & BERRIES

A pleasant glass of our Kenwood Cuvee with fresh berries. Keep it simple, light, and fresh!