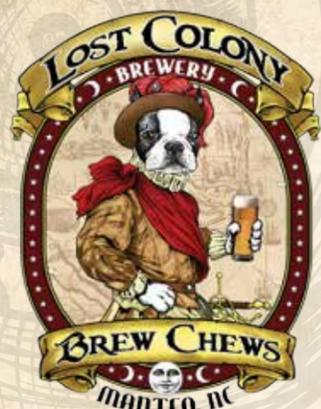


WE DRINK ALL WE CAN AND SELL THE REST



BREW CHEWS

We make our Brew Chew dog biscuits with grain from the brewery, flour, chicken broth and love.

For every bag you purchase we donate \$1.00 to the local SPCA!

GET YOUR SWAG

Bring home proof that you found the Lost Colony!

Growlers, T-Shirts, Pint Glasses, Snifters, homemade Imperial Stout Mustard and Stickers available for purchase.



RESTAURANT POLICIES

Servers depend on tips (18% to 20%) for their livelihood. Please tip accordingly.

A 20% gratuity will be added to parties of 6 or more.

Keep in mind that separate checks take extra time.

Please be patient.

Tell your server ahead of time if you want separate checks.

All our spent grains used in brewing are fed to local cows. Our fry oil becomes biofuel. Glass, aluminum and cardboard are recycled on a daily basis. We are always searching for ways to improve our footprint. If you have any suggestions, please let us know.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.



OUR STORY Sharon and Paul came to the Outer Banks in the dreary winter of 1989. It was to be a brief stop in Paul's aviation career; a short sojourn to build up flying hours and land a spot with a major airline. Fate intervened. They bought a house, started a family and in the fall of 1995 Sharon opened The Full Moon Café in Manteo. Paul ended up joining Sharon in 1996 and they have run the restaurant as a joint venture for twenty-some years, expanding a little each season. Paul's friend Jamie (the mayor of Manteo) showed up one day at their house with a home brewing kit. Paul was hooked. Over the years his brew pots got bigger, and bigger and bigger. He started brewing in the restaurant, installing a two barrel (60 gallons) system that would eventually lead down the road to...

...STUMPY POINT

Yes, that's a real place. In 2011, Paul distinctly remembers saying "Oh no. We will never brew for anyone other than us." Well, so much for that. In a few short years Lost Colony Ale became available on tap in over 30 locations on the Outer Banks. We needed bigger pots and a much bigger location. A two year search led us down the sound to the fishing village and good people of Stumpy Point. There we found a 10,000 square-foot former boat shop, pure water and a perfect view. We have gone from a 120 square-foot pub to a warehouse that holds some really big pots, capable of producing 1,000 gallons of beer at a time. Our new production brewery is a 'Malt Disneyland' nestled amidst the shrimp boats and crab pots.

WHAT'S WITH THE BEER, THE BAR STOOL AND THE BOOK?

Every day in the pub we pour a beer in honor of Paul's dad. Paul senior loved a good pint and a good story—preferably his own. So if you find yourself sitting on 'Paul's Stool' do what he would do and buy a round for your friends. Slainte!

WHY ARE THOSE COWS SO FAT?

At the end of a brew day we have a lot of beer and a lot of wet grain. Rather than dump all that spent grain in a landfill, we give the local cows, pigs and chickens a feast. Last year we recycled 11 tons of barley. We also recycled 2½ tons of cardboard, 1000 pounds of aluminum and all our wine bottles.

IF YOU'RE SITTING OUTSIDE

Lucky you! You're on vacation on the Outer Banks, enjoying the natural beauty of Coastal North Carolina. Just remember that all of nature is not sunshine and rainbows. Thus this disclaimer: we at the Lost Colony Brewery and Café are not responsible for rain, wind, hail, hurricanes or any other acts of God. We are also not responsible for flies, mosquitoes, errant monkeys, mad dogs or Englishmen.

8 WORLD BEER CHAMPIONSHIP MEDALS!



GET LOST

DINNER

• APPETIZERS •

BAKED CRAB DIP 13	NACHOS 9
Savory au gratin dip topped with a generous portion of lump crab	White corn tortilla chips piled high with white cheddar, black olives, black beans, sour cream and salsa
YELLOWFIN TUNA SASHIMI 12	<i>Add Cajun Chicken or Pulled Pork 13</i>
Rare, sushi-grade seared tuna with seaweed salad and Asian dipping sauce	HOT WINGS MARINATED IN NAGS HEAD IPA 5 / 10
BAKED BRIE 12	Diablo, Teriyaki or Buffalo served with blue cheese or ranch
Creamy, imported Brie served with toasted almonds, crisp apples and toasted baguette	BASKET OF FRIES 4
CRAB PRETZEL AU GRATIN 13	CHEESY FRIES AND BACON 8
Large soft pretzel smothered in crab dip	BLUE CHEESY FRIES AND BACON 10
HUMMUS 9	CHIPS AND SALSA 5
Our famous version of the classic Middle Eastern bean dip. Drizzled with tahini and served with fried pita points and cucumbers	White corn tortilla chips served with our homemade salsa

ADD ONS: Guacamole 4 • Extra Sour Cream 2 • Extra Cheese 3 • Bacon 2.5

• SALADS •

BLUE MOON WALDORF 10
Aged blue cheese, crisp apples and walnuts drizzled with balsamic vinaigrette
GREEK SALAD 9
Crisp Romaine, grape tomatoes, black olives, Bermuda onions, cucumbers and feta <i>Add a side of hummus and pita 11</i>
BRIE SALAD 13
Warm, creamy Brie served with ripe Granny Smith apples, toasted almonds and balsamic vinaigrette
CAESAR SALAD 7
Aged parmesan, homemade croutons, creamy Caesar dressing
SHRIMP SALAD 12
Shrimp tossed with aioli, bay seasonings, celery and onion
HOUSE TOSSED SALAD 5
Field greens piled with fresh veggies

• SOUPS •

Prepared daily from the freshest ingredients and a little bit of magic.

SOUP DU JOUR CUP 5 / BOWL 7
CREAMY CRAB BISQUE CUP 7.5 / BOWL 9.5
SOUP SERVED IN A BREAD BOWL + 3 TO SOUP
SOUP AND SALAD
Add a house tossed salad + 5 TO SOUP
Add a specialty salad + 7 TO SOUP <i>(Caesar, Waldorf or Greek)</i>
ADD ONS: Cajun Chicken 5 • Shrimp Salad 6
Grilled Shrimp 6 • Grilled Chicken 5
Grilled Angus Ribeye 7
Sushi-Grade Yellowfin Tuna 7
Lump Crab Cake 8 • Crumbled Bacon 2.5

• THE DAILY GRILL •

CHEF'S CHOICE CUT MARKET	FRESH CATCH OF THE DAY 22
Always Angus, always grilled. Served with artfully prepared sauces that change daily	Fresh, locally caught. 'Nough said
ANGUS FILET MIGNON 25	SURF AND TURF MARKET
6 ounce cut served with artfully prepared sauces that change daily	Chef's Choice Cut served with fresh, local seafood

• THE FRIED STUFF •

Served with fries and slaw.

CRAB CAKES 26	SEAFOOD PLATTER 26
	(Shrimp, Crab Cake, Flounder)
LOCAL OYSTERS 20	CHICKEN AND WAFFLES 16
	With Imperial Mustard Syrup and fries
SHRIMP 21	HOUSE BEER BATTERED FISH AND CHIPS 14
<i>Make 'em Buffalo 22</i>	

• SPECIALTIES •

QUICHE DU JOUR MARKET PRICE
Served with side salad
PASTA DU JOUR MARKET PRICE
Artfully creative daily renditions
SHRIMP AND GRITS 22
A regional favorite! Shrimp sautéed with peppers, tomatoes, onions, black beans and Creole spices. Finished with andouille sausage, cream and polenta
LOCAL SCALLOPS 26
Pan-seared or blackened jumbo sea scallops
SHRIMP AND CRAB AU GRATIN 26
Large, local shrimp topped with lump crab baked in au gratin sauce topped with provolone, parmesan and bread crumbs

• BURGERS •

Half-pound Angus burger topped with your choice of yummy toppings.
All burgers served with fries. Substitute Onion Rings 3.5

CHOICE OF CHEDDAR, SWISS OR PROVOLONE 9	LUMP CRABMEAT AU GRATIN 14
ANGUS BLACK AND CAJUN BLUE 11	BACON CHEESEBURGER 10
MUSHROOM AND SWISS 11	TAP HOUSE BURGER 12

• QUESADILLAS & ENCHILADAS •

All quesadillas are stuffed with black olives, tomatoes, onion, bell peppers and select cheeses. Served with tortilla chips, homemade salsa and sour cream.

Substitute Side of Fries 2 -or- Onion Rings 3.5

CAJUN CHICKEN Q / 10	SHRIMP Q / 14	GRILLED STEAK Q / 12
BLACK BEAN Q / 8	SHRIMP AND CRAB ENCHILADA Q / 16	

ADD ONS: Guacamole 4 • Extra Sour Cream 2 • Extra Cheese 3 • Bacon 2.5

• BEVERAGES •

Pepsi, Diet Pepsi, Root Beer, Pink Lemonade, Sierra Mist (1 refill)	2.5
Unsweetened Fresh Brewed Iced Tea (unlimited refills)	2.5
Locally Roasted Coffee	2.5
100% Juice (no refill)	2.5

• KIDS MENU •

Choice of applesauce or fries.

PITA PIZZA 6
CHICKEN TENDERS 8
GRILLED CHEESE ON BAGUETTE 6
NOODLE HEAD Marinara or Butter Sauce 6
CHEESE QUESADILLA 6

• DESSERTS •

Former NFL Linebacker Mike Martin prepares our scrumptious offerings. He really sacks your sweet tooth.