

Appetizers

<p><i>She Crab Bisque</i> Full of crabmeat with a hint of sherry.....5.95</p> <p><i>Scallops Rumaki</i> Plump local scallops wrapped in bacon, topped with a teriyaki ginger sauce.....7.95</p> <p><i>Coconut Shrimp</i> Large shrimp, breaded in shredded coconut and lightly fried, served with an orange mustard sauce.....7.95</p> <p><i>Grilled Shrimp</i> Large local shrimp grilled and topped with our delightful tropical salsa.....6.95</p> <p><i>Hot Crab Dip</i> A delicate combination of local crabmeat in a light cheese sauce (Great to share).....7.95</p> <p><i>Tartines Provencales</i> Goat cheese, tapenade, roasted tomatoes and pesto served with crispy croustades.....7.95</p>	<p><i>Crabcake Sampler</i> A single crabcake served over mixed greens and a horseradish caper sauce.....7.50</p> <p><i>Salade Composee</i> Pears, blue cheese and candied pecans over mesclun greens drizzled with a balsamic vinaigrette.....6.95</p> <p><i>Brie Cheese</i> Warm brie cheese served with french bread, chutney and fresh fruit.....7.95</p> <p><i>Mixed Green Salad</i> Choice of homemade honey Dijon, blue cheese, or Raspberry vinaigrette.....4.50</p> <p><i>Caesar Salad</i> One of the best on the Outer Banks.....6.95</p> <p><i>Appetizer Platter</i> Four coconut shrimp, four rumakis, two crabcakes, and hot crab dip (serves four)25.95</p>
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Seafood

<p><i>Fish Dujour</i> Always the freshest available. Ask your server about today's selection.....18.50</p> <p><i>Mixed Grille</i> Changes daily.....20.95</p> <p><i>Grilled Shrimp ~ Fried Shrimp ~ Sautéed Shrimp (choice of one)</i> Lightly marinated and grilled, lightly fried or sautéed in a lemon butter.....18.50</p> <p><i>Shrimp Scampi</i> Large shrimp sautéed with butter, fresh garlic, tomatoes, lemon and white wine.....18.95</p> <p><i>Shrimp and Scallop Napoleon</i> A wonderful combination of both fresh shrimp and scallops in a sherry cream sauce.....19.95</p> <p><i>Shrimp and Scallop Tropicale</i> A combination of shrimp and scallops grilled to perfection topped with our tropical fruit salsa.....18.95</p> <p><i>Lump Crabcakes</i> Crispy fried crabcakes served with a creamy horseradish caper sauce.....19.95</p> <p><i>Fried Shrimp & crabcake combo</i> Crispy fried panko crusted shrimp and lump crabcake served with a remoulade.....20.95</p>

Pasta

<p><i>Pasta Primavera</i> Sautéed seasonal vegetables with tomatoes and pesto topped with fresh parmesan cheese.....17.95 ~Topped with grilled shrimp.....20.95</p> <p><i>Chicken and Fettuccine Alfredo</i> Grilled chicken breasts over fettuccine and broccoli in an Alfredo sauce.....18.95</p> <p><i>Seafood Pasta</i> Penne pasta tossed with sautéed shrimp, scallops and smoked salmon in a light cream sauce.....21.95</p>

Filet Dishes

Filet Mignon

- An 8 oz. filet mignon grilled over an open flame, served with Béarnaise.....24.95
~6 oz. filet mignon20.95

Filet Coquille

- A petite filet mignon sautéed with fresh sea scallops, sweet peppers, mushrooms, tomatoes, onions and garlic in a marsala wine sauce..... 23.95

Filet De Mer

- A petite filet mignon sautéed with large shrimp in a sherry demi-glaze cream sauce..... 23.95

Filet & Crabmeat

- A grilled 6 oz. filet mignon topped with fresh lump crabmeat and Béarnaise sauce.....25.95

Filet Dijon.

- Sautéed medallions of beef tenderloin and mushrooms in a rich Dijon black peppercorn sauce.....22.95

Filet & Crabcake

- Grilled filet mignon with béarnaise and a crabcake with horseradish caper sauce.....24.95

Le Grand Trio

- A combination of grilled filet mignon, grilled shrimp and jumbo lump crabmeat served with Béarnaise.....27.95

Beef Brochette & Fried Shrimp

- A wonderful combination of grilled teriyaki glazed beef brochette and crispy fried panko crusted shrimp, with a spicy orange dipping sauce.....20.95

Chicken & Pork Dishes

Chicken Normandy

- Sautéed chicken breasts and apples in an apple brandy cream sauce, garnished with toasted almonds.....17.95

Grilled Chicken

- Boneless breasts of chicken marinated and grilled, finished with a raspberry mustard sauce.....15.95

BBQ'd Chicken & Shrimp

- Grilled BBQ glazed chicken breast topped with grilled shrimp and Béarnaise sauce.....18.95

Pork Au Sherry

- Medallions of pork tenderloin sautéed with mushrooms in a light sherry cream sauce.....17.95

Pork & Shrimp Tarragon

- Sautéed pork medallions and shrimp in a dijon tarragon cream sauce..... 19.95

Pork Tenderloin.

- Grilled medallions of pork tenderloin topped with a raspberry mustard sauce.....16.95

All entrees served with chef's choice of accompaniments
(Split plate charge...4.95)

We offer a wonderful selection of desserts5.95

Espresso...3.95 Cappuccino....4.95

As owners of the Colington Café for the past 22 years, Carlen & Ken Pearl along with Chef's Jeff Lane, Richie Buscemi, Brett Owens and our staff strive to bring you the finest dining experience. Everything is prepared to order-your patience is appreciated.

No separate checks for parties of five or more. Thank You !

1029 Colington Road, Kill Devil Hills, N.C. 27948