

EASTER

grand buffet

served
EASTER DAY

Sunday, April 9th, 2023

Reservations start at 11am

Reservations end at 5pm

Adults \$85

Children 12 years & under \$35

Children 3 years & under Free

*Pricing Includes 7% Tax and 20% Gratuity

To make reservations call 877.684.8009

The Easter Grand Buffet at
EAST Oceanfront Dining has been
a Blockade Runner tradition for
many years.

We are proud to present this holiday
menu created by our Executive Chef
Jessica Cabo for your Easter celebration.

eAST
Oceanfront Dining

SEAFOOD STATION

Peel & Eat Shrimp (GF) - Old Bay Seasoned, House Cocktail, Lemon

Stuffed Crab - served in shell

Steamed Mussels (GF) - Leeks, White Wine, Butter, Herbs

Fried Clams - with Roasted Garlic Tartar

Assorted Smoked Salmon and Smoked White Fish Dip

Tomatoes, Onions, Cream Cheese, Capers, Bagels & Flatbreads

Local Clam Chowder

SHRIMP & GRITS STATION

North Carolina Shrimp (GF)

Tasso Gravy

White Wine Tomato Sauce (V)

Local NC Stone Ground Grits (V)

Yellow Corn Cheesy Grits (V)

Assorted Cheeses and Toppings

CARVING STATION

Thyme Rosemary Rubbed Prime Rib* (GF)

Served with Jus & Horseradish Cream Sauce

North Carolina Pit Ham - Bourbon Mapple Mustard Glaze

Leg of Lamb* (GF) - Za'atar Rubbed served with Tzatziki

SALADS & MORE

Assorted Rolls & Butter

Ginger Carrot Soup (VG) (GF)

Roasted Beet and Carrots (VG) - Candied Pistachios, Turmeric Ginger Dressing

Cobb Egg Salad (GF) - Tomatoes, Avocado, Cucumber, Chives, Bleu Cheese,
Bacon, White Balsamic Vinaigrette

Local Berry Salad (V/GF) - Berries, Arugula, Goat Cheese, Spiced Pecans,
Champagne Vinaigrette

Sweet Pea Salad (VG) - Radishes, Green Onions, Green Goddess Dressing

Brie En Croute - Brie with Various Toppings wrapped in Puff Pastry

Seasonal Fruit Platter (VG/GF)

HOT FOODS & SIDES

Malt Vinegar Fried Grouper

Tortellini in Pink Sauce (V)

Parmesan Garlic Chicken Wings

Roasted Garlic & Chive Smashed Potatoes (V)

House Mac & Cheese (V)

Broccoli Cheese & Rice Casserole (VG/GF)

Snow & Sugar Snap Peas (V) - with Soy Lime Miso Butter with Sesame Seeds

Asparagus (V) - with Bread Crumbs and Parmesan

Roasted Local Mushrooms (V/GF)

Locally Sourced Vegetables (V)

DESSERTS

Carrot Cake (V)

Berry Shortcake (V)

Cinnamon Ginger Sticky Buns (V)

Chocolate Mousse Raspberry Tarts (V)

Lemon Blueberry Coffee Cake (V)

Other Assorted Desserts (V)

*Menu items subject to change based on availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.