

# prix fixe menu

## STARTER *choice of one*

### NC CLAMS

white wine, garlic butter,  
grilled baguette

### WEDGE

cherry tomatoes, pancetta  
lardons, moody blue, fried onion,  
pink peppercorn-buttermilk  
vinaigrette **GF**

### CRAB TOAST

focaccia, candied tomato,  
basil coulis

### KNIFE & FORK CAESAR

heart of romaine, grana padano,  
brown butter crouton, white  
anchovy

## ENTREE *choice of one*

### FAZZOLETTI

sun-dried tomato pesto,  
broccolini, oyster mushroom,  
pickled fresno, pecorino **v**

### NC TROUT

pumpkin spice, celery root puree,  
sweet potato spaetzle, brown  
butter, hazelnuts

### LINGUINE

NC clams, pancetta, garlic,  
tomato, white wine, chilis

### PORK TENDERLOIN

seared butternut squash polenta,  
cider jus, green tomato mostarda  
**GF**

## DESSERT *choice of one*

### CAKE, GELATO, OR SORBET

ask your server about today's selections

**eAST**  
Oceanfront Dining

*v - vegetarian | vg - vegan | gf - is or can be gluten free*

*Please note that a 20% gratuity will automatically be added to parties of 8 or more.*

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

EXECUTIVE CHEF STEPHEN OLLARD • EAST OCEANFRONT DINING  
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