

SALADS

CITRUS CHICKEN -14

grilled chicken, organic greens, avocado, onion, tomato, carrot, parmesan/lemon vinaigrette

GREENS & GRAINS -13

organic greens, black beans, quinoa, tomato, cucumber, olives, carrots, feta, roasted tomato dressing

LOW COUNTRY - 16

organic greens, american shrimp, cucumber, tomato, corn, heritage bacon, blue cheese avocado, scallions, blue cheese dressing

SCANDI - 15

smoked salmon, spinach, sweet pots, asparagus, lemon aioli, pickled onion, bacon, dijon vinaigrette

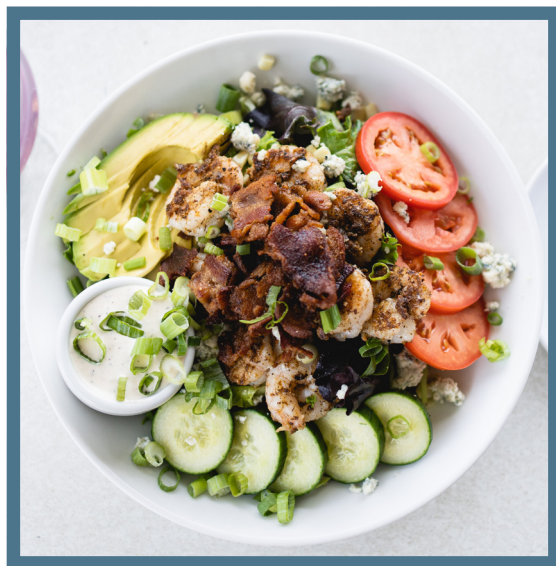
DESSERTS

DOUBLE DOWN CHOCOLATE - 10

layer cake, chocolate butter cream, dark chocolate ganache, raspberry reduction, fresh raspberry

STRAWBERRY CHEESECAKE - 10

oatmeal cookie crust (GF), strawberry preserve, fresh strawberry, whipped cream



A LA CARTE PROTEINS

12oz ribeye* 19

8oz strip steak* 16

grilled chicken breast 6

5oz meatloaf 6

domestic shrimp 12

8oz grilled fish* 15

beef chuck burger patty* 8

black bean patty 6

braised beef 10

SIDES 4/8

vegetable quinoa

seasonal vegetables

coconut rice and beans

grilled asparagus & lemon aioli

fingerling potatoes

salt & pepper chips

seasonal fruit

spring mix salad

sweet potatoes & soy molasses

KIDS MENU

for kids 10 and under

(served with choice of side and fountain drink)

pb&j 7.5

kids burger 9

grilled cheese 8.5

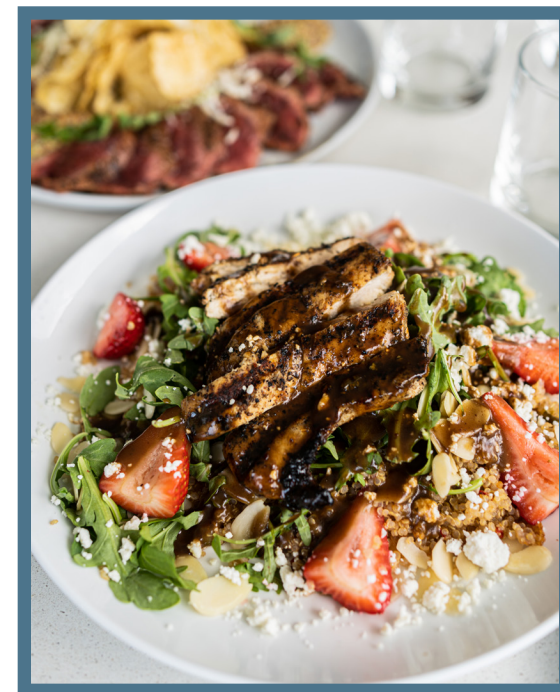
ham & cheese 8.5

cheese quesadilla 8.5

BLUE SURF

Arboretum
West

To Go Menu



414 Arboretum Drive. #130
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@bluesurfarboretumwest

**disclaimer: burgers and steaks are cooked to order.
*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*

GOOD AFTERNOON

(LUNCH SERVED 11 - 4)

FOR THE TABLE

PIMENTO CHEESE - 15

heritage farms bacon, grilled bread, s&p chips, tomatoes, scallion

DIRTY CHIPS - 12

cheddar, jalapenos, black beans, swell sauce, cilantro

ANTIPESTO - 16

roasted red peppers, castelvetro olives, lamb sausage, grilled zucchini, sliced tomatoes, flatbread, chimichurri

PLATES

SHRIMP ZA'ATAR - 18

grilled domestic shrimp, lemon aioli, vegetable quinoa, sautéed vegetables

STRAWBERRY BALSAMIC CHICKEN - 17

grilled chicken, arugula, quinoa, goat cheese, almonds, strawberries, balsamic vinaigrette

STRIP STEAK FAJITA - 22

grilled strip steak, black beans, corn succotash, flour tortillas, swell sauce, sautéed vegetables

COCONUT RICE BOWL - 18

sweet potatoes, fennel slaw, soy molasses, grilled fish*, chicken, or shrimp

BLACK BEAN POWER BOWL - 13

sautéed vegetables, spinach, quinoa, roasted tomato dressing (add chicken **5**, bean patty **5**, strip steak* **10**, shrimp **7**, fish* **8**)

SANDWICHES

with choice of side

GRILLED FISH - 16

market select fish, mango salsa, arugula, sriracha mayo on ciabatta

MEATLOAF - 14

sriracha mayo, heritage bacon, cheddar, arugula, red onion on brioche, house ketchup

CUBANO - 15

pulled mojo pork, swiss, mustard, b&b pickles, ham, sriracha mayo, ciabatta "a la plancha"

MUSHROOM SWISS - 14

beef chuck patty, herb mayo, grilled onion, spring mix, tomato (bean patty available)

DIJON CHICKEN - 14

Dijon vinaigrette, pickled onion, arugula, whipped goat cheese, sliced apple, grilled chicken breast

TURKEY CROISSANT - 14

roast turkey, whipped goat cheese, raspberry compote, arugula

SOUTHERN BURGER - 14

beef chuck patty, pimento cheese, grilled onions, bacon, spring mix on brioche

CHICKEN ZA'ATAR PITA - 14

pickled onion, red pepper, tomatoes, cucumbers, spring mix, raita dressing, feta cheese

BRAISED BEEF - 15

swiss, grilled onions, chimichurri mayo, spring mix on ciabatta

TURKEY CUBAN - 14

roasted turkey, ham, swiss, sriracha mayo on ciabatta "a la plancha"

GOOD EVENING

(DINNER SERVED 5 - 9)

FOR THE TABLE

CARPACCIO* - 23

seared 8oz steak sliced thin, whole grain mustard, truffle oil, salt & pepper chips, parmesan, arugula

PIMENTO CHEESE - 15

heritage farms bacon, grilled bread, s&p chips, tomatoes, scallion

DIRTY CHIPS - 12

cheddar, jalapenos, black beans, swell sauce, cilantro

ANTIPESTO - 16

roasted red peppers, castelvetro olives, lamb sausage, grilled zucchini, sliced tomatoes, flatbread, chimichurri

SANDWICHES

with choice of side

GRILLED FISH - 16

market select fish, mango salsa, arugula, sriracha mayo on ciabatta

MEATLOAF - 14

sriracha mayo, heritage bacon, cheddar, arugula, red onion on brioche, house ketchup

CUBANO - 15

pulled mojo pork, swiss, mustard, b&b pickles, ham, sriracha mayo, ciabatta "a la plancha"

SOUTHERN BURGER - 14

beef chuck patty, pimento cheese, grilled onions, bacon, spring mix on brioche

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ENTREES

MOJO PORK - 19

coconut rice, black beans, mango salsa, avocado, jalapeno corn bread

BRAISED BEEF - 19

beef, chimichurri, fingerling potatoes, asparagus

SHRIMP ZA'ATAR - 24

grilled domestic shrimp, lemon aioli, vegetable quinoa, sautéed vegetables

STRIP STEAK BOWL* - 28

cilantro coconut rice, black beans, street corn succotash, smashed avocado salad, jalapeno herb crema, parmesan

MEATLOAF POUTINE - 19

10 oz meatloaf, fingerling potatoes, grilled asparagus, mozzarella curd, brown gravy

CHICKEN PAILLARD - 22

pan fried chicken breast, whipped goat cheese, fingerling potatoes, asparagus, pickled red onion, dijon vinaigrette

COCONUT PESTO - 18

grilled cage free chicken or sautéed vegetables. Eastern pesto of basil, ginger, garlic, scallion, and peanut with coconut milk over rice noodles and roasted red peppers (sub domestic shrimp or fish **8**)

PROVENÇAL - 27

8oz fish grilled*, vegetable quinoa, sauteed ratatouille, chimichurri

RIBEYE TARE - 32

grilled tare marinated 12oz ribeye*, coconut rice, sweet potatoes, fennel slaw, soy molasses

PIZZA

CHICKEN PESTO - 14

coconut pesto, mozzarella, basil, chicken, tomatoes

WILD MUSHROOM - 13

bacon, goat cheese, arugula, balsamic vinaigrette

"MEATBALL" - 14

crumbled loaf, fresh tomato sauce, fresh mozzarella, parmesan, basil

LIMONATA - 13

thinly sliced lemon, mushrooms, caramelized onions, mozzarella, parmesan, arugula, lemon oil base

SAUSAGE - 14

elk sausage, roast fennel, tomato sauce, mozzarella, parmesan, basil