

# THE FROGGY DOG



## RESTAURANT & PUB

252-995-5550

[WWW.FROGGYDOG.COM](http://WWW.FROGGYDOG.COM)

*Dinner Menu*

*- Served 4pm-close -*



# Appetizers

## Froggy Dog Sampler\*

Tuna bites, wings, fried cheese, & fried pickles – 16.99

## Hummus **V** **♥**

Homemade red pepper hummus, served with crisp pita and crudites – 11.99

## Froggy Dog Wings

Tossed in one of our specialty sauces. Barbecue, Garlic Parmesan, Citrus Mojo, Buffalo, Sriracha, Habanero – 12.99

## Spinach and Artichoke Dip **V**

Creamy spinach and artichoke hearts served with crisp pita – 12.99  
with crab – 15.99

## Blackened Tuna Bites\* **GF**

Generously coated Cajun Tuna served with mango salsa – 13.99

## Fried Pickles **V**

Hand-breaded pickle chips, served with a Remoulade sauce – 9.99

## Calamari

Delicately fried & served with a lemon garlic aioli – 13.99

## Frog Legs

A Froggy Dog tradition, tastes like chicken, served with BBQ sauce – 13.99

## Fried Cheese **V**

Cheese curds fried to perfection with marinara – 13.99

## Homemade hushpuppies

1/2 dozen – 5.99

## Cannonball Shrimp

Popcorn shrimp tossed in a creamy sriracha sauce – 11.99

## Loaded Potato Skins

Cheddar-jack cheese, green onions & bacon, served with sour cream & pico-de-gallo – 11.99

## Crab Stuffed Mushrooms

Crab imperial stuffing inside button mushrooms, topped with panko and parmesan cheese – 14.99

## Jumbo Peel n' Eat Shrimp **GF**

Full Pound – 22.99

1/2 Pound – 12.99

## Oysters on the Half Shell\* **GF**

Locally farmed Cape Hatteras Oysters  
1/2 dozen – 13.99  
Dozen – 24.99

## Prince Edward Island Mussels

Fresh PEI mussels steamed in a white wine garlic broth with a baguette crostini – 16.99

## Oysters Rockefeller

Local Cape Hatteras oysters topped with bacon, spinach, parmesan cheese and panko – 16.95

# Soups

## She Crab Soup **GF**

Sauteed veggies and lump crabmeat in a sherry cream – 12.99

## Bacon Corn Clam Chowder **GF**

Bacon, corn, chopped clams, red potatoes, in a paprika cream base – 9.99

## Lobster & Crab Bisque **GF**

Creamy lobster base, sherry, and lump crab meat – 14.99



Please alert your server if food allergies are a concern for you or any member of your party.

**V** Vegetarian

**♥** Lighter fare

**GF** Gluten Free



No Separate checks for parties of 13 or more.

\*Consumer Advisory: Items contain ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# Froggy Dog Salads

Add chicken +6.99 | add shrimp +8.99 | add salmon\* +8.99 | add tuna\* +8.99 | add mahi +9.99

## Caesar V ♥

Caesar dressing, romaine lettuce, croutons, parmesan cheese – 12.95

## Barnacle GF ♥

Lump crabmeat & jumbo shrimp, spring mix, tomatoes, red onion, cucumber, & parmesan cheese, with a cilantro-lime vinaigrette – 17.95

## House ♥

Spring mix, tomatoes, red onion, cheese, cucumber, croutons, and bacon – 12.95

## Summer V GF ♥

Arugula, strawberries, heart of palm, mandarin oranges, pecans, and feta cheese, and honey vinaigrette – 13.95

## Greek V GF ♥

Romaine lettuce, cucumber, cherry tomatoes, kalamata olives, feta cheese, & red onion with balsamic vinaigrette – 13.95

## Arugula Caprese V GF ♥

Arugula, mozzarella pearls, tomatoes, basil leaves, balsamic reduction, Hatteras Saltworks Lemon pepper sea salt, balsamic vinaigrette – 14.95

## Southwest V GF ♥

Black beans, fire roasted corn, spring mix, Cheddar-jack cheese, red onion, tomatoes, topped with tortilla strips and southwest ranch – 13.95

**House dressings:** ranch, blue cheese, balsamic vinaigrette, Italian, southwest ranch, honey mustard, cilantro-lime vinaigrette, honey vinaigrette

# Pasta

Served with a side salad and garlic bread

## Mussel and Clam Linguine

PEI Mussels and Littleneck Clams with linguine in a lemon white wine sauce topped with parmesan – 27.99

## Pasta Primavera V

Seasonal vegetables in a house made marinara – 19.99

Add chicken +6.99 | Add shrimp +8.99

## Linguine Alfredo

Linguine pasta tossed in a creamy parmesan cheese sauce – 19.99

Add chicken +6.99 | Add shrimp +8.99

## Shrimp Scampi

Butterfly shrimp, linguini pasta & cherry tomatoes in a garlic white wine sauce – 25.99

## Southwest Mac N' Cheese

Sautéed shrimp with butter, garlic, and sherry mixed with bowtie pasta in a queso Blanco sauce, topped with parmesan and panko – 25.99

## Swashbuckler

Grilled chicken, prosciutto, peas, wild mushrooms, sun-dried tomatoes and farfalle in a rosemary cream sauce – 24.99


## Wild Mushroom Ravioli V

Mushroom ravioli in a rosemary marsala cream sauce – 27.99

Add chicken +6.99 | Add shrimp +8.99

## Steak and Gorgonzola Pasta

Steak, spinach, mushrooms, and bowtie pasta in a gorgonzola cream sauce – 29.99

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# House Specialties

Served with your choice of two sides

## Surf and Turf\* (GF)

*A tender sirloin filet grilled to order with your choice of a crab cake, shrimp skewer, or Mahi Mahi—37.99*

## Filet Oscar\* (GF)

*Sirloin Filet, chargrilled asparagus, lump crab meat and bearnaise sauce—32.99*

## The Mutiny

*A crab cake, blackened mahi-mahi, coconut shrimp, fried flounder, and clam strips—mkt price*

# Seafood

Served with your choice of two sides

## Blackened Mahi-Mahi (GF)

*Fresh Mahi-Mahi blackened to perfection - 24.99*

## Blackened Tuna\* (GF)

*Blackened tuna topped with mango salsa - 23.99*

## Fresh Flounder

*Hand-breaded and delicately fried—23.99*

## Seafood Combo

*Your choice of two: Blackened mahi-mahi, fried flounder, crab cake, blackened tuna, fried clam strips, shrimp skewer, coconut shrimp - 28.99*

## Homemade Lump Crab Cakes

*Two lump crabmeat crab cakes cooked to perfection—mkt price*

## Coconut Shrimp

*Hand-breaded coconut encrusted shrimp served with sweet Thai chili sauce - 25.99*

## Jumbo Clam Strips

*Hand-breaded clam strips delicately fried - 22.99*

## Jumbo Shrimp


*Large succulent shrimp sautéed (GF) or lightly breaded and fried - 22.99*


# Dinner Sides


A la carte sides— 3.50


**Seasonal vegetables, mashed potatoes, French fries, cole slaw, baked potato, jasmine rice, cucumber salad**

Substitute side salad +3.99

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# Signature Dishes

Signature Dish entrees come with pre-set sides

## Miso Glazed Salmon\*

Marinated Atlantic salmon, topped with a miso glaze, on a bed of charred baby bok choy, and jasmine rice - 26.99

## Pan Seared Scallops GF

Pan seared scallops on a bed of seasonal risotto, topped with microgreens - mkt price

## Grilled Shrimp Skewers GF ♥

Served with seasoned vegetables and a garden salad - 22.99

## Mediterranean Beef Kabobs GF ♥

Sirloin tips, peppers, onions and zucchini chargrilled and served on a bed of rice with chimichurri - 24.99

## Fish & Chips

Beer battered cod served with potato wedges, tartar sauce and malt vinegar. No Substitutions please! - 25.99

## Sesame Tuna\* GF ♥

Sesame seed crusted ahi tuna seared to perfection. Served with wasabi and soy sauce on a bed of Jasmine rice and cucumber salad - 25.99

## Hawaiian Pork Tenderloin GF

Hawaiian BBQ Marinated Pork, with grilled pineapple, jasmine rice - 26.99

## Vegan Kabobs GF ♥ V

Button mushrooms, peppers, onions and zucchini chargrilled and served on a bed of rice with chimichurri - 22.99

# "Land Food"

Served with your choice of two sides

## Sirloin Filet\* GF

Our 8 oz sirloin steak filet cooked to order - 27.99

## Ribeye\* GF

Hand-cut 10 oz ribeye - mkt price

## The Albatross\*

A one-pound burger topped with a fried egg, your choice of cheese, bacon, onion rings & a creamy barbecue sauce - 25.99

## Fried Chicken Strips

Marinated tender chicken breaded and fried to perfection - 18.99

## Grilled Chicken Breast GF ♥

Topped with mango salsa - 19.99

## Lemon Pepper Chicken

Fresh and peppery chicken grilled and topped with grilled lemon - 19.99

## Meat Temps

Rare - cold, red center  
Med. Rare - cool, pink center  
Medium - warm, pink center  
Med. Well - slightly pink center  
Well Done - Order Chicken :-)

# Dinner Sides

A la carte sides - 3.50

Seasonal vegetables, mashed potatoes, French fries, cole slaw, baked potato, jasmine rice, cucumber salad

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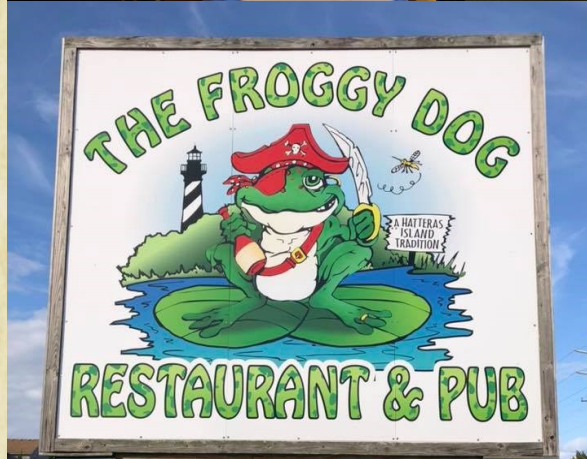
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# Have your next event at The Froggy Dog!

*From rehearsal dinners, wedding receptions, family reunions, and more—The Froggy Dog has a variety of event spaces and packages to fit your needs. Catering packages available for on-site events as well.*

*Give us a call for pricing, reservations, and for more information on how we can help make your next event spectacular!*



## Join us for special events all season long!

*Join us at The Froggy Dog for fun events! From karaoke, special wine and food pairings, to 80's music trivia nights and Harry Potter's birthday celebration, The Froggy Dog has events all season long!*

*Events vary weekly, so please check out our Facebook page for the most up-to-date information and upcoming events!*

