

## SANDWICHES

Served with lettuce, tomato & your choice of jalapeno potato salad, seasoned fries, sassy slaw, beans & rice, chips & salsa or frazzled onions

### SCALLOP, SHRIMP OR OYSTER PO' BOY

Golden fried scallops, shrimp or oysters served on toasted Cuban bread topped with southwestern cheese \$11.99

### GRILLED MARINATED CHICKEN BREAST

Topped with provolone, bacon & BBQ mayo on a toasted potato roll \$9.99

### CUBAN

Slow cooked pulled pork, spicy ham, swiss cheese, mustard, mayo & pickle on toasted Cuban bread \$11.99

### CAJUN CHICKEN LITTLE

This chicken sandwich is so good, you'll think the sky is falling! Brined & battered, fried golden & topped with spicy ranch \$9.99

### FRENCH DIP

Boars Head premium roast beef with provolone cheese on a toasted Cuban roll with au jus \$10.99

### PHILLY CHEESE STEAK

Shaved ribeye steak, grilled peppers, onions, mushrooms & southwestern cheese on a toasted Cuban roll \$10.99

### CRAB CAKE

House made crab cake with a mix of lump & claw meat for sweetness, fried golden & topped with remoulade, served on a toasted potato roll \$10.99

### PORK BBQ

Slow roasted pork served with sassy slaw & chipotle BBQ sauce on a toasted potato roll \$9.99

### GRILLED PORTOBELLO MUSHROOM

Marinated & topped with melted provolone, chimmichurri sauce & frazzled onions \$10.99

## SPECIALTY BURGERS



All burgers are hand crafted with 1/2 pound of 100% certified Angus Beef & served on a toasted potato roll from Proof bakery with your choice of jalapeno potato salad, seasoned fries, sassy slaw, beans & rice, pasta salad, chips & salsa or frazzled onions

### ALL-AMERICAN STEAK HOUSE BURGER

Sauteed mushrooms, cheddar cheese, french fries, bacon & house made steak sauce \$12.99

### SMOKEY CHIPOTLE BURGER

Chipotle spiced burger topped with caramelized onions, bacon & smoked gouda cheese \$12.99

### TEX-MEX BURGER

Topped with house made guacamole, pico de gallo & provolone cheese \$12.99

### EL DIABLO BURGER

Fire roasted jalapenos, provolone cheese and sauteed onions with smoky chipotle aioli. \$12.99

### MR. FABULOUS BURGER

An Angus burger topped with Boars Head Black Forest beechwood smoked ham, smoked gouda, sauteed mushrooms & frazzled onions then topped with chimmichurri sauce \$13.99

### SURF & TURF BURGER

A half pound of ground chuck topped with lump crabmeat, provolone & frazzled onions \$13.99

### BLACK & BLEU BURGER

Blackened burger topped with bleu cheese & frazzled onions \$12.99

### CLASSIC BURGER

Topped with your choice of cheese (cheddar, swiss, provolone or bleu) & served on a toasted potato roll \$9.99

**Add bacon \$9.99**

## SIDES

### JALAPENO POTATO SALAD

### SASSY SLAW

### SEASONED FRIES

### FRAZZLED ONIONS

### PASTA SALAD

### BLACK BEANS & RICE

### TORTILLA CHIPS & SALSA

3-6pm Daily

## HAPPY HOUR

DAILY DRINK SPECIALS

20¢ SHRIMP / 50¢ WINGS

\$5 OFF POUND OF SHRIMP OR CRAB LEGS



# Chilli Peppers Coastal Grill

GREAT FOOD FROM AROUND THE WORLD

CHILLI-PEPPERS.COM 252-441-8081



CHILLIPEPPERSRESTAURANT



CHILLIPEPPERSOBX



@CHILLIPOBX

## TO-GO MENU

## STARTERS

### FRESH WARM TORTILLA CHIPS

With housemade salsa \$3.99  
Add guacamole or queso \$3.99

### CHIMMICHURRI OYSTERS OR SHRIMP

Local Rose Bay oysters or fresh shrimp sauteed in our National Award winning chimmichurri sauce, served with house-made crostinis & shredded parmesan \$12.99

### FRIED CHICKEN WINGS

Jumbo wings tossed in our buffalo sauce (hot or mild), served with ranch dressing \$9.99

### SMOKED CHICKEN WINGS

Brined, smoked and finished on the grill with our soon-to-be famous dry rub (available for purchase) \$9.99

### CAJUN CHICKEN BITES

Brined in pickle juice, breaded & fried golden, served with Cajun ranch \$9.99

### JUMBO CLAM STRIPS

Sweet & crispy, served with sweet & smokey chipotle aioli \$8.99

## SOUPS

### CARAMELIZED ONION & CHIPOTLE

(It's got a kick) Topped with three cheeses and croutons  
Cup \$3.99 / Bowl \$5.99

### CHICKEN & BLACK BEAN SPRING ROLLS

Slow cooked, pulled chicken, black beans, peppers, onions & monterey jack & cheddar, fried in a pastry wrap & topped with ranch, served with sassy slaw \$8.99

### POT OF MUSSELS

Prince Edward Island mussels tossed with a white wine garlic sauce, served with crusty bread. \$9.99

### CRAB DIP

A creamy blend of lump & claw meat served warm with tortilla chips \$11.99

### BOOM BOOM SHRIMP

Fried shrimp tossed in tangy Thai chili sauce \$9.99

### TUNA TARTARE TACOS

Diced Ahi tuna tossed with wasabi aioli & chipotle soy mustard in a wonton taco shell \$12.99

### HOT CHIPS

Fresh made potato chips sprinkled with Chilli's special seasoning, served with sriracha ranch \$2.99

### SHE CRAB BISQUE

A creamy blend of lump & claw meat with a hint of sherry  
Cup \$4.99 / Bowl \$6.99

### NACHOS

House fried tortilla chips topped with black beans, monterey jack & cheddar, lettuce, salsa, sour cream & scallions \$9.99

Add slow cooked pulled chicken or braised & seasoned ground chuck \$2.99

### STUFFED JALAPENOS

Garden fresh japs stuffed with a mix of cream cheese & salsa topped with melted cheese, served with tortilla chips, salsa, sour cream & garnished with scallions \$7.99  
Add crabmeat \$3.00

### HUSH PUPPIES

Sweet Betsy brand, served with chipotle honey butter \$3.99

### SIDEWINDER CHEESE FRIES

Bent Arm Ale battered twisted potato wedges fried golden & topped with queso \$6.99

### BEEF SIRLOIN CHILI

Chunks of choice sirloin, slow cooked with our blend of seasoning, topped with cheese, sour cream & scallions, served with tortilla chips  
Cup \$3.99 / Bowl \$5.99

## SALADS

### HOUSE SALAD

Organic mixed greens & romaine lettuce with tomatoes, onions, cucumbers, parmesan cheese & fresh croutons \$5.99

### CAESAR SALAD

Romaine lettuce tossed in tequila lime Caesar dressing topped with parmesan & croutons \$5.99

### TACO SALAD

Crispy tortilla bowl filled with your choice southwestern pulled chicken, slow roasted pulled pork, topped with black beans, monterey jack & cheddar, lettuce, onions, salsa & sour cream \$8.99

### CAROLINA FRIED SALAD

Chicken bites marinated in pickle juice then battered and fried golden brown with bacon bits, cucumber, tomatoes, & red onion \$10.99

### SALAD TOPPERS

**Grilled marinated chicken breast** \$4.99

**Southern fried chicken breast** \$5.99

**Fish of the day / Crabcake / Grilled sirloin steak** \$6.99

**Add blackening** \$ .79

## LUNCH ENTREES

### CRAB CAKE ENTREE

A crab cake with a mix of lump & claw meat for sweetness & topped with remoulade, served with fiesta rice & sauteed veggies \$12.99

### SHRIMP & GRITS

Virginia (Byrd Mills) stone ground grits & shrimp in an Outer Banks cream sauce, served with sauteed veggies \$12.99

### FISH & CHIPS

Whitefish dipped in House Autry seafood breadier fried golden, served with cole slaw, french fries & hushpuppies \$10.99

### BUILD YOUR OWN STIR FRY

Your choice of meat, stir-fried with fresh cut veggies tossed in house made Asian brown sauce, served over rice  
**Vegetable** \$9.99  
**USDA Choice Sirloin** \$11.99  
**Chicken** \$10.99  
**Shrimp** \$12.99

## STEAMER BAR

### STEAMED MUSSELS

Prince Edward Island Mussels steamed and served with cocktail sauce & butter \$9.99

### STEAMED SHRIMP

Jumbo shrimp seasoned with our Chili Peppers Seafood Seasoning, served with cocktail sauce & butter  
½ pound \$10.99 / 1 pound \$19.99

### SNOW CRAB LEGS

Alaskan snow crab legs served with butter  
½ pound \$10.99 / 1 pound \$19.99

Items below served with black beans & rice, monterey jack & cheddar, salsa & sour cream. Add guacamole for \$.99

### BEEF TACOS

Two crispy flour tortilla shells filled with seasoned ground chuck, monterey jack & cheddar, served with lettuce, salsa & sour cream \$9.99

### QUESADILLA

Your choice of filling, monterey jack & cheddar in a flour tortilla, served with lettuce & salsa  
**Cheese** \$7.99

**Vegetable with wasabi aioli** \$8.99

**Chicken with chimichurri** \$11.99

**Sirloin steak with house made steak sauce** \$12.99

**Shrimp with peppers & onions** \$12.99

**Fish of the day with spicy pineapple salsa** \$12.99

### WET BURRITO

Braised & seasoned ground chuck in a flour tortilla topped with enchilada sauce & monterey jack & cheddar \$9.99

### TACOS EL PASTOR

Grilled all natural pork tenderloin & pineapple, served with pico de gallo, warm corn tortillas, beans & rice \$10.99

### STEAMED VEGGIES

Seasoned with Chili Peppers Seasoning & served with parmesan & butter \$4.99

### SHRIMP & CRAB COMBO

Half pound of seasoned jumbo shrimp & half pound of Alaskan snow crab legs, served with cocktail sauce & butter \$21.99

## COASTAL FARE

### SHRIMP & GRITS

Virginia (Byrd Mills) stone ground grits & shrimp in an Outer Banks cream sauce, served with sauteed veggies \$17.99

### FISH & CHIPS

Whitefish dipped in House Autry seafood breadier fried golden, served with cole slaw, french fries & hushpuppies \$13.99

### SHRIMP PLATTER

Cajun battered shrimp, served with a side of cocktail sauce, sassy slaw & seasoned fries \$17.99

### OYSTER PLATTER

Cajun battered oysters, served with a side of cocktail sauce, sassy slaw & seasoned fries \$17.99

### SEAFOOD PLATTER

A seafood feast!! Cajun battered shrimp, oysters, fish & jumbo clam strips, served with cocktail & tartar sauce, sassy slaw & seasoned fries \$24.99

### CRAB CAKE DINNER

Crab cakes with a mix of lump & claw meat for sweetness & topped with remoulade, served with fiesta rice & sauteed veggies \$19.99

### BBQ SHRIMP SKEWERS

Grilled shrimp in our national award-winning sauce served with fries, slaw, and hush puppies \$16.99

### SHRIMP & VEGGIE CURRY

Fresh shrimp with hints of red curry and coconut milk over rice \$17.99

### BUILD YOUR OWN STIR FRY

Your choice of meat, stir-fried with fresh cut veggies tossed in house made Asian brown sauce, served over rice  
**Vegetable** \$11.99  
**Beef** \$14.99  
**Chicken** \$13.99  
**Shrimp** \$15.99

### STEAMER POT

Fish of the day & veggies steamed to perfection, served with parmesan cheese & drawn butter upon request  
**Fish of the day** \$12.99  
**Shrimp & Veggies** \$14.99  
**Fish, Shrimp & Veggies** \$19.99

### SIRLOIN MEDALLIONS

Two USDA choice sirloin medallions topped with frazzled onions & chimichurri sauce, served with mashed potatoes & sauteed veggies \$19.99

### BUILD YOUR OWN NOODLE BOWL

Bowl filled with broth, asian noodles, mushrooms, broccoli, carrots & hard boiled eggs with your choice of one of the following  
**Vegetable** \$12.99  
**Beef** \$16.99  
**Chicken** \$15.99  
**Seafood** \$17.99

## SOUTHWESTERN FARE

Served with black beans & rice, monterey jack & cheddar, salsa & sour cream. Add guacamole for \$.99

### CHIMMICHANGA

Slow cooked pulled chicken or pork with monterey jack & cheddar wrapped in a flour tortilla & deep fried, served with our signature chimichurri \$13.99

### ADOBO CHICKEN

Two 5oz. chicken breasts slow cooked in Adobo sauce and served with fiesta rice and veggies \$14.99

### FAJITAS

Warm flour tortillas served with your choice of protein grilled with peppers & onion  
**Adobo Chicken** \$13.99  
**Shrimp** \$14.99  
**Steak** \$15.99

### BEEF TACOS

Two crispy flour tortilla shells filled with seasoned ground chuck, monterey jack & cheddar, served with lettuce, salsa & sour cream \$10.99

### ENCHILADA

Shrimp or chicken in a flour tortilla with sauteed peppers and onions topped with queso and enchilada sauce  
**Shrimp** \$16.99  
**Chicken** \$14.99

### WET BURRITO

Braised & seasoned ground chuck in a flour tortilla topped with enchilada sauce & monterey jack & cheddar \$10.99

### QUESADILLA

Your choice of filling, monterey jack & cheddar in a flour tortilla, served with lettuce & salsa  
**Cheese** \$9.99  
**Vegetable with wasabi aioli** \$10.99  
**Chicken with chimichurri** \$13.99

**Sirloin steak with house made steak sauce** \$15.99

**Shrimp with peppers & onions** \$15.99

**Fish of the day with spicy pineapple salsa** \$15.99

### TACOS EL PASTOR

Grilled all natural pork tenderloin & pineapple, served with pico de gallo, warm corn tortillas, beans & rice \$14.99

### BUILD YOUR OWN BAJA TACOS

Fresh flour tortillas with your choice of protein, cabbage slaw, pico de gallo & chipotle aioli  
**Adobo Chicken** \$13.99  
**Local Fried Shrimp** \$14.99  
**USDA Choice Sirloin or Fish of the Day** \$15.99

Need an eye opener? Stop on by!

**SATURDAY & SUNDAY**

**BRUNCH**

**Starts at 9AM**