



# THE FIFTH FORK

## DINNER

TUNA TARTARE <i>Soy Lime Dressing, Avocado</i>	\$20	OUTER BANKS JUMBO SHRIMP <i>Cocktail Sauce, Lemon</i>	\$21
SELECTION OF OYSTERS <i>Mignonette, Cocktail Sauce</i>	MP	MAINE LOBSTER BISQUE <i>Cognac Cream, Tarragon</i>	\$18
BLUE CRAB CAKE <i>Pickled Okra Remoulade, Fermented Fresno Peppers, Frisee</i>	\$26	SMOKED PORK BELLY <i>Sweet Potato Purée, All Spice, Habanero Honey Glaze</i>	\$22
CITRUS QUINOA & FRISEE <i>Grilled Corn, Baby Tomatoes, Cucumber, Avocado, Local Cheddar, Apple Cider &amp; Honey Emulsion</i>	\$15	KALE CAESAR <i>Focaccia Croutons, Creamy Anchovy Dressing, Shaved Parmesan</i>	\$15
		WEDGE SALAD <i>Tomato, Red Onion, Bacon, Gorgonzola</i>	\$16

## STEAK CUTS

*Our Beef is USDA Prime or 100% Naturally Raised Black Angus*

NEW YORK STRIP 14OZ	\$52	BONE IN RIB EYE 22OZ	\$68
FILET MIGNON 8OZ	\$52	PORTERHOUSE 36OZ	\$120
FILET MIGNON 12OZ	\$64	AMERICAN WAGYU SKIRT 10OZ	\$58

*Red Wine, Béarnaise, Peppercorn, Horseradish, Roquefort, BBQ, Steak or Chimichurri*

### SURF

MAINE LOBSTER	\$21	CRAB CAKE OSCAR	\$21
GRILLED JUMBO SHRIMP	\$14	SEARED SCALLOP	\$21

SEARED SCALLOPS <i>Carrot Purée, Pomegranate Gastrique, Citrus Vierge</i>	\$45	FAROE ISLAND SALMON <i>Olive Oil Poached Baby Tomatoes, Spiced Sorghum Syrup</i>	\$39
JOYCE FARMS ALL NATURAL CHICKEN BREAST <i>Champagne Morel Sauce, Chives</i>	\$39	MEDITERRANEAN SEA BASS <i>Saffron Nage, Olives, Harissa and Preserved Lemon</i>	\$42

### SIDES

Grilled Corn & Cheddar Croquettes	\$12	Brussel Sprouts, Chipotle Honey	\$12
Creamed Spinach, Nutmeg	\$12	Grilled Asparagus	\$12
Sweet Potato Gratin	\$12	Southern Green Beans	\$12
Truffle Mashed Potatoes	\$12	Vidalia Onion Rings	\$13
Sautéed Wild Mushrooms	\$14	Baked Potatoes & Condiments	\$14
Lobster Mac & Cheese	\$19		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*An 18% service charge will be added to parties of 6 or more*