



## BIG Breakfast

- “The Dolphin” - Not for the Timid Appetite!  
 2 Eggs Fried or Scrambled with your choice of Hash Browns or Grits, and Hotcakes, Toast or Biscuits. . . . . \$4.99
- “The Whaler” - A WHALE of a Breakfast!  
 2 Eggs Fried or Scrambled with Bacon, Sausage Patty, Sugar Cured Ham or 2 Link Sausages.  
 Your choice of Hash Browns or Grits, and Hotcakes, Toast or Biscuits. . . . . \$6.99

<b>Award Winning Breakfast &amp; Fresh Fruit Bar</b> (Served Weekends, Spring & Fall. Served Daily in Summer)	
Adults . . . . .	\$9.99
Children ages 4 through 10 . . . . .	\$5.99
Children ages 3 and under . . . . .	\$1.99

## The Dunes Specials

- Corned Beef Hash**  
 2 Eggs Fried or Poached with your choice of Hash Browns or Grits, and Hotcakes, Toast or Biscuits. . . . . \$7.99
- Creamed Chipped Beef**  
 Served on Toast or Biscuits with Hash Browns or Grits. . . . . \$7.49
- Country Sausage ‘N’ Gravy**  
 Served on Toast or Biscuits with your choice of Hash Browns or Grits. . . . . \$4.99
- Poached Eggs**  
 2 Eggs served with your choice of:  
 English Muffin, Toast or Hotcakes. . . . . \$3.99  
 With Hash Browns or Grits. . . . . \$4.99
- Steak & Eggs**  
 6½ oz. Choice Steak, 2 Eggs, Fried or Scrambled, with your choice of Hash Browns or Grits, and Hotcakes, Toast or Biscuits. . . . . \$10.99
- Fish Roe & Eggs**  
 Served with your choice of Hash Browns or Grits, and Hotcakes, Toast or Biscuits. . . . . \$9.99
- Country Ham Platter**  
 Center-Cut, Salt-Cured Ham with 2 Eggs Fried any style, with your choice of Hash Browns or Grits, and Hotcakes, Toast or Biscuits. . . . . \$8.99
- Shrimp & Grits**  
 Our famous Grits topped with Bacon, Onions, Sausage, Peppered Gravy and sautéed Shrimp with Toast or Biscuits. . . . . \$7.49

## Omelettes

Served with Hash Browns or Grits, and Hotcakes, Toast or Biscuits.

- Three Egg Plain Omelette** . . . . . \$4.99  
 Make your own Combinations:  
 Ham, Bacon, Sausage, Tomato, Onion, Asparagus, Cheese, Green Pepper or Mushroom . . . . . \$ .99 Each
- Veggie Omelette**  
 Onions, Mushrooms, Peppers and Tomato. . . . . \$6.99
- Western Omelette**  
 Ham, Tomato, Peppers and Onions. . . . . \$7.99
- Crab & Cheddar Cheese Omelette** . . . . . \$9.99
- Seafood Omelette**  
 Crab, Shrimp and Monterey Jack Cheese. . . . . \$10.99
- Greek Omelette**  
 Spinach, Tomato and Feta Cheese. . . . . \$7.49
- Farmer’s Omelette**  
 Ham, Bacon, Sausage and Cheese. . . . . \$7.99

## Hotcakes or French Toast

- 3 Large Hotcakes** . . . . . \$4.99  
 Add Blueberries, Pecans or Chocolate Chips . . . . . \$1.99  
 Add Bacon or Sausage Patty . . . . . \$1.99
- 3 Slices of French Toast** (Made with Texas Toast) . . . . . \$5.49  
 Add Bacon or Sausage Patty . . . . . \$1.99  
 Add Ham or Sausage Links . . . . . \$2.29
- French Toast Platter**  
 3 Slices of French Toast, 2 Eggs Fried or Scrambled, 2 Pieces of Bacon and 1 Link Sausage. . . . . \$7.49
- Two Egg Platter**  
 2 Eggs Fried or Scrambled, with Toast. . . . . \$2.99  
 2 Eggs Fried or Scrambled, with your choice of 2 Hotcakes or Biscuits. . . . . \$3.79

18% Gratuity is added to parties of 6 or more.



## Sandwiches or Biscuits

Egg Sandwich .....	\$1.99
BLT Served with Mayo, Lettuce, Tomato and your choice of Hash Browns or Grits. ....	\$5.49
Sausage or Bacon Biscuit .....	\$2.29
Sugar Cured Ham Biscuit .....	\$2.49
Country Ham Biscuit .....	\$2.69
Add On Egg, Ham, Bacon, Sausage, Cheese, Tomato or Onion. ....	\$ .99 Each

## Just for Kids

One Egg (Scrambled) with One Hotcake .....	\$2.49
3 Silver Dollar Chocolate Chip Hotcakes .....	\$3.99
Award Winning Breakfast & Fresh Fruit Bar (Served Weekends, Spring & Fall. Served Daily in Summer) Children ages 4 through 10 .....	\$5.99
Children ages 3 and under .....	\$1.99

## Sides

Bagel & Cream Cheese .....	\$1.79	Fried Apples .....	\$1.79
Toast (2 Slices) .....	\$1.49	Bacon (3 Slices) .....	\$1.99
English Muffin .....	\$1.79	Sausage (2 Patties) .....	\$1.99
Homemade Biscuits (2) .....	\$1.99	Sausage (2 Links) .....	\$2.29
Hash Browns .....	\$1.99	Sugar Cured Ham .....	\$2.29
Grits .....	\$1.99	Country Ham .....	\$4.29
Oatmeal .....	\$2.49	Comed Beef Hash .....	\$3.29
Fried Egg .....	\$1.29	Sliced Tomatoes .....	\$1.99
Chip Beef .....	\$2.99	Sausage Gravy .....	\$2.29

## Specialty Drinks

Sunrise Mimosa Sparkling Wine & Blood Orange Juice .....	\$6.00
Bellini Sparkling Wine & Fresh Peach Purée .....	\$6.00
Bloody Mary Need we say more! Custom blended by us! .....	\$6.00

## Beverages

Coffee Wilkins "Bottomless Cup" .....	\$1.99	Hot Chocolate .....	\$1.99
Iced Tea (Free Refills) .....	\$1.99	Milk .....	\$1.79
Soft Drinks (Free Refills) .....	\$2.19	Chocolate Milk .....	\$1.79
Hot Tea .....	\$1.99	Assorted Juices .....	\$2.29
		Orange, Grapefruit, V8, Apple, Tomato, Cranberry	

To conserve our natural resources water is served upon request.

18% Gratuity is added to parties of 6 or more.

## Where Southern Hospitality Meets Contemporary Dining

Long considered a Nags Head tradition, the Dunes is famous for offering our guests mouth-watering coastal cooking and warm Southern hospitality.

And now, after a complete makeover, our family-owned restaurant is better than ever. We've added a full bar and casual lounge, a private dining room for special events, and NEW Lunch and Dinner menus created by Chef Matt Arnold.

So Come Back and Visit the  
NEW Next Generation Dunes for Lunch and Dinner.



## Starters

Down South Egg Roll 8.99

*North Carolina Pulled Pork, Slaw & BBQ Dippin' Sauce*

Fried Green Tomatoes 6.99

*Buttermilk Dressing, It doesn't get any more Southern than that...*

Roxie's Pan Seared Ahi Tuna 9.99

*Served Rare with Sesame Ginger Dressing & Asian Slaw*

Hot Crab & Shrimp Dip 9.99

*Touch of Texas Pete Heat with Crusty Toast*

Crisp Calamari 8.99

*With Zucchini Spears & Pepperoncini Peppers, Flash Fried*

*With Garlic Aioli & Spicy Marinara for Dipping*

## Homemade Soups

Dunes Seasonal Special

Hatteras Clam Chowder Cup 3.99 Bowl 5.99

*Potatoes, Onions, Celery, Seasoning & Loaded with Clams in a Clear Broth  
A Local's Favorite!*

## Salads

Small Field Green Salad 3.99

Iceberg Wedge 6.99

*Piled High with Buttermilk Blue Cheese, Benton's Bacon,  
All-Night Tomatoes, Fresh Herbs & Crispy Onions*

Apple Maple Pecan Salad 6.99

*Fresh Field Greens with Spiced Pecans & Pink Lady Apples,  
with Maple Balsamic Vinaigrette & A Celebrity Dairy Goat Cheese Crouton*

Traditional Caesar Salad

*Chopped Romaine Tossed in Homemade Caesar Dressing with  
Fresh Croutons & Parmesan Cheese Shards*

Regular Size 5.99

Entrée Size with Grilled Chicken 10.99

Entrée Size with Salmon 11.99

Entrée Size with Oysters or Shrimp 13.99

Grilled Flatiron Steak Salad 14.99

*Mixed Greens, Green Beans and Roasted Red Peppers with Vidalia Onion Dressing  
and Corn Bread Croutons*

Fried Chicken Salad 13.99

*Mixed Greens, All Night Tomatoes, Caramelized Corn, Grilled Onions,  
Benton's Bacon and Buttermilk Dressing*

## Kids' Menu 6.99

*Served with Plain or Chocolate Milk & A Rice Krispy Treat*

Cheese Pizza

Buttered Pasta with Red or White Sauce

Chicken Fingers With Fries

Mac N' Cheese

Popcorn Shrimp

## Pastas

Penne Primavera 15.99

*Roasted Red Peppers, Green Beans, & Tomatoes  
Finished with a Fresh Summer Marinara Sauce*

Shrimp Scampi Linguini 18.99

*Tomatoes, Capers, Spinach, Garlic Butter Sauce*

## Nags Head Traditions

Southern Fried Chicken 15.99

*Buttermilk Mashed Potatoes & Fresh Snap Green Beans*

Simply Prepared, Lightly Breaded & Lightly Fried Seafood

*All the fixins', Fries, Coleslaw, Tartar & Cocktail Sauce, Hushpuppies*

Fresh Oysters 18.99

Popcorn Shrimp 15.99

Fresh Pamlico Flounder 17.99

Large Shrimp 18.99

Atlantic Sea Scallops Market Price

A Nags Head Seafood Sensation 22.99

*Sautéed Jumbo Shrimp, Scallops, & Fresh Crabmeat  
With Spoon Bread, Spinach & Tomato Tarragon Sauce*

Pritchard's Famous Crab Cakes 21.99

*Corn Relish, Greens & Creole Sauce*

## Chef's New Additions

Shrimp n' Grits 18.99

*Old Mill Stone Ground Grits with Country Ham & Redeye Gravy*

Grilled Atlantic Salmon 17.99

*Dunes Creole Mustard Sauce, Smashed Potatoes & Fresh Snap Green Beans*

Pan Seared Scallops 21.99

*Pork Ragu with a Secret Sauce & Succotash with Bits of Country Ham*

Grilled Tuna 21.99

*Fresh Summer Vegetable Collection & Tomato Vinaigrette*

The Dunes Seafood Stew 22.99

*Pan Seared Scallops, Shrimp, Calamari, Mussels, Local Fish, Simmered  
with Andouille Sausage, Leeks, Onions, & Corn in a Tomato Potlikker*

Black-Eyed Pea Cakes 15.99

*Sautéed Spinach Greens & Carolina Tomato Gravy*

Grilled Meatloaf 16.99

*All Beef with a Touch of Cajun Tasso, Cheddar Grits & Fresh Snap Green Beans*

Grilled Pork Chop 20.99

*Bourbon Mustard Glaze, Apple Chutney, Carolina-Style Rice  
& Fresh Black-Eyed Pea Ragout*

Bourbon Molasses Marinated Flatiron Steak 19.99

*Buttermilk Mashed Potatoes & Spinach*

XL 14 oz. Grilled Angus Ribeye 24.99

*Twice Fried Potatoes, Sautéed Spinach with All Night Tomatoes*

## Sides 2.99 Each

Coleslaw

Fresh Snap Green Beans

Sautéed Spinach Greens

Succotash with Country Ham

Buttermilk Mashed Potatoes

Cheddar Stone Ground Grits

## Beverages

Iced Tea (Free Refills) 1.99

Freshly Ground Wilkins Coffee 1.99

Hot Chocolate 1.99

Hot Tea 1.99

Milk 1.79

Chocolate Milk 1.79

Soft Drinks (Free Refills) 2.19

Mountain Valley Still or Sparkling Water 2.99

**PLEASE NOTE:** We proudly utilize products sourced locally and regionally whenever possible. In our continued support of North Carolina Farmers, Fishermen and Purveyors we would like to recognize Etheridge Seafood, Old Mill of Guilford Grits, Celebrity Dairy, and more as the season unfolds.

18% Gratuity is added to parties of 6 or more.



## House Wines by the Glass

*From Alexander Valley California*

- Canyon Road Chardonnay 5
- Canyon Road White Zinfandel 5
- Canyon Road Cabernet 5
- Canyon Road Sauvignon Blanc 5

## Featured Wines by the Glass

- Veuve du Vernay Sparkling, France 5.5
- Mirassou Pinot Noir, California 5.5
- A via Pinot Grigio, Slovenia 5.5
- Red Rock Merlot, California 5.5

## Outstanding Whites

*Refreshing Wines that Pair up Perfectly with our Southern Food and Summer Days*

- Frei Brothers Chardonnay, California 25
- Simi Chardonnay, Russian River Valley 33
- Montes Cherub Rose, Chile 30
- Gabbiano Pinot Grigio, Italy 21
- Capolsado Pinot Grigio, Italy 25
- Bloom Riesling, Germany 20
- Starborough Sauvignon Blanc, New Zealand 25
- Brancott Sauvignon Blanc, New Zealand 27

## Sparkling Wines

*Bubbles to Celebrate Special Occasions or Days that End in Y!*

- Ballatore Spumante Asti, California 20
- Korbel Brut Half Bottle, California 17
- Domaine Ste. Michelle Blanc de Noir, California 25

## Extraordinary Reds

*Great Finds to Pair with Food, Friends and Family*

- Parker Station Pinot Noir, California 25
- Francis Coppola "Directors Cut" Pinot Noir, California 35
- Pine and Post Cabernet, Washington 24
- Columbia Cabernet, Washington 33
- Archetype Shiraz, Australia 28
- Deakin Merlot, Australia 23
- Falling Star Malbec, Argentina 15
- Gnarly Head Zinfandel 20

## Half Bottles

*Perfect for Sharing... Or Not.*

- J. Lohr Riverstone Chardonnay, California 16
- Blackstone Merlot, California 14
- Robert Mondavi Private Selection Cabernet, California 14
- Robert Mondavi Private Selection Pinot Grigio, California 14

## Beer on Tap

- Arrogant Bastard 6
- Sam Adams Summer Ale 4
- Budweiser American Ale 3.5
- Heineken 3.5
- Yuengling 3
- Highland Gaelic 4
- Bud Light 2.5
- Blue Moon 4
- 1554 4.5
- Fat Tire 4.5

## Bottled Beer

- Budweiser 3.5
- Odoul's 3.5
- Coor's Light 3.5
- Corona 4
- Heineken 4
- Bud Light 3.5
- Michelob Ultra 3.5
- Miller Lite 3.5
- Corona Light 4
- Red Stripe 4

## Signature Cocktails

### Southern Sweet Tea 8

*"Firefly" Sweet Tea Infused Vodka, Mint & Lemonade... So Refreshing!*

### Azul 1800 8.5

*As Blue as the Ocean, 1800 Tequila & Lemonade over Ice*

### Kuba Kuba 7.5

*Bacardi Silver, Raspberry Liqueur & Cranberry Juice with Fresh Crushed Ginger on the Rocks*

### Raspberry Lemonade 8.5

*Ice Cold Lemonade with Absolut & Raspberry Liqueur in a Tall Glass*

### "The Dunes" Mojito 6.5

*A Fresh Twist on the Classic, Bacardi Silver, Crushed Ginger & Mint Topped with Gingerale*

### OBX Breeze 7.5

*Absolut Citron, Orange Liqueur & Grapefruit Juice, A Beach Road Favorite*

### Nags Head Iced Tea 8.5

*Absolut, Tanqueray, Bacardi Silver, Jose Cuervo, Sour Mix & Pineapple Juice*

### Strawberry Banana Daiquiri 6.5

*Malibu Coconut Rum Blended with Banana Liqueur & Strawberries*

### Creamsicle 6.5

*Stoli Vanil, Fresh Orange Juice & Cream, the Name Says it All*

### Toasted Almond 6.5

*Amaretto, Baileys & Kahlua Blended Smooth*

## Martinis are HOT

### Amaretto Crantini 7.5

*Absolut, Amaretto Disaronno & Cranberry Juice, Shaken and Served up*

### Raspberry Bliss 8.75

*Stoli Razberi & Chambord Shaken & Served Up, A Little Twist on the Sour*

### Bellinitini 7.5

*Absolut, Peach Schnapps, Fresh Peach Puree Chilled & Served Up With Bubbles on Top*

### Mojini 6.5

*The Best of Both Worlds, Bacardi Silver, Fresh Lime Juice & Mint Topped with Champagne*

### Pomegranate Cosmo 8

*Absolut Citron, Cointreau & Pomegranate Juice, The Healthy Version Served Up*

### Vanilla Lemon Lust 8

*Stoli Vanil & Fresh Lemon Juice Chilled with a Sugar Rim*

### Grape Crush 8

*Absolut Kurant & Fresh Crushed Grape, Perfect on a Hot Summer Day*

### Traditional Martini 10

*You Choose: Grey Goose Vodka or Bombay Sapphire Gin Chilled with Blue Cheese Stuffed Olives*

### Snickers 10

*Frangelico, Baileys, Crème do Cacao & Cream, Smooth & Delicious*

### Chocolate Covered Berry 10

*Dessert in a Martini Glass, Stoli Razberi, Chambord & Godiva Dark Chocolate Liqueur*