

# HORIZONS

FISH + OYSTER

## ~ SNACKS + SHARES ~

**CRAB DIP \$18**  
jumbo lump crab + cream cheese  
cheddar cheese + ciabatta

**ONE POUND PEEL + EAT SHRIMP \$18**  
old bay seasoning + cherry pepper cocktail sauce

**BANG BANG SHRIMP \$16**  
fried shrimp + boom boom sauce + sesame seeds

★ **PUB PRETZEL \$10**  
everything bagel spice + creole mustard queso dip

★ **\*SESAME TUNA NACHOS \$19**  
pineapple salsa + cilantro + wasabi crema

## ~ RAWS ~

\***OYSTERS on the HALF SHELL \$24**  
one dozen east coast oysters  
cherry pepper cocktail sauce + saltines

\***AHI TUNA POKE BOWL \$22**  
asian marinated tuna + onion + cucumber + avocado  
carrot + basmati rice + sesame seeds

★ **\*PERSEIS \$38**  
six oysters + half pound old bay shrimp  
ahi tuna poke

\***COLOSSUS \$90**  
one dozen oysters  
crab legs + ahi tuna poke  
one pound old bay shrimp

## ~ SMALL PLATES ~

**SEAFOOD CHOWDER \$9**  
clams + shrimp + potato cream

**SOUP OF THE DAY \$9**

**HORIZONS SALAD \$9 "GF"**  
artisan lettuce + bleu cheese + candied walnuts  
dried cranberries + balsamic vinaigrette

**BABY ROMAINE CAESAR \$9**  
ciabatta crotons + pecorino cheese  
red wine pickled onions

**JUMBO CHICKEN WINGS \$18 "GF"**  
buffalo sauce + crudite

## ~ LARGE PLATES ~

**ENCRUSTED SALMON \$28**  
horseradish and potato encrusted + cheddar grits  
creole mustard cream sauce

★ **JUMBO LUMP CRAB CAKES \$34**  
crawfish etouffee + green onion aioli  
jalapeno cheddar hushpuppies

**BRUNSWICK CATCH \$MP**  
crawfish etouffee or crab beryc or yellow thai curry  
artisan cheddar grits or basmati rice  
or mashed yukon gold potato

**BHI CLUB CIOPPINO \$28 "GF"**  
local fish + shrimp + mussels + cheddar grits  
country bread

**BLACKEND SHRIMP + GRITS \$26**  
blackened shrimp + crawfish etouffee  
andouille sausage + cheddar grits

\***BEEF TENDERLOIN TIPS \$20**  
stout gravy + haricot vert + mashed potatoes

★ **\*CAPE FEAR BURGER \$19**  
cheddar cheese + shaved lettuce  
tomato + brioche bun

\***LEMON CHICKEN \$24**  
asiago and panko breaded chicken  
mashed potatoes + lemon caper sauce

**VEGETABLE CURRY \$22 "V"**  
mixed vegetables + sweet potatoes  
coconut milk + curry spice + basmati rice + cilantro

## CALABASH STYLE ~ SEASIDE BASKETS ~

**SHRIMP \$24**  
locally sourced + chili remoulade  
jalapeno cheddar hushpuppies

**FIN \$26**  
locally sourced mahi mahi  
chili remoulade + jalapeno cheddar hushpuppies

**OYSTER \$26**  
locally sourced oysters  
chili remoulade + jalapeno cheddar hushpuppies

**COMBO \$28**  
locally sourced shrimp + mahi mahi + oysters  
chili remoulade + jalapeno cheddar hushpuppies

★ - member favorites  
GF - gluten free

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## ~ PIZZA ~

9 inch \$14 ~ 16 inch \$20 ~ gluten free 12 inch \$15

GREEK artichoke hearts + tomatoes + roasted red peppers + black olives  
red onions + feta + mozzarella + pesto

MARGHERITA fresh mozzarella + sliced tomato + basil + house-made marinara

MEAT LOVERS italian sausage + bacon + pepperoni  
mozzarella + house-made marinara

## ~ BUILD A PIE ~

9 inch \$12 / 16 inch \$18

Toppings: \$1.50 each

chicken + hickory smoked bacon + ham + italian sausage + pepperoni  
red onion + roasted peppers + artichoke hearts + mushrooms  
tomato + green peppers + black olives + pesto

## ~ DESSERT ~

QUEEN OF SHEBA chocolate almond torte + creme anglaise + almond brittle \$10

SALTY TURTLE CHEESECAKE pretzel crust + caramel cheesecake + caramel pecan topping \$14  
(\$1 of the sale of this dessert will go to the Bald Head Island Turtle Conservatory)

CHEESECAKE strawberry compote + cookie crumble \$8

MANGO SORBET ginger blueberry compote \$8

KEY LIME PIE strawberries + whipped cream \$9

## ~ LITTLE MATES ~

I'M HUNGRY!

CHEESEBURGER \$10  
lettuce + tomato + french fries

CHICKEN TENDERS \$10  
french fries

CHEESE QUESADILLA \$10  
tortilla chips

SPAGHETTI + MEATBALLS \$10  
parmesan cheese

PLEASE?

TWO SCOOPS of ICE CREAM \$6  
vanilla or chocolate or strawberry

STICKY CHOCOLATE SANDY MESS \$8  
gooey brownie + chocolate ice cream  
marshmallow fluff + chocolate sauce  
graham cracker

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## FOOD AND BEVERAGE TEAM

Kourtnei Wright  
Horizons Executive Chef

Lucas Smith  
Horizons Executive Sous Chef

Courtney Paugh  
Food & Beverage Director

Winnie Gilbert  
Horizons & Outlets Manager

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		6oz	8oz	Bottle
~ DOMESTIC BEER ~				
BLUEMOON	\$4.20			
BUD LIGHT	\$3.50			
BUDWEISER	\$3.50			
COORS LIGHT	\$3.50			
GOING COASTAL	\$4.75			
KONA BIG WAVE	\$5			
MICHELOB ULTRA	\$3.50			
MILLER LITE	\$3.50			
SWEETWATER 420	\$4.20			
BELLS TWO HEARTED	\$4.75			
YUENGLING	\$3.50			
WHITE CLAW	\$5			
~ IMPORT BEER ~				
CORONA	\$4.20			
CORONA LIGHT	\$4.20			
HEINEKEN	\$4.20			
HEINEKEN 00	\$4.20			
STELLA ARTOIS	\$4.20			
~ SPARKLING ~				
RUFFINO - PROSECCO				
veneto, italy				
\$10/bottle				
FREIXENET - CAVA				
catalonia, spain				
\$8/bottle				
~ WHITE ~				
DUCK HUNTER - SAUVIGNON BLANC		10	11.5	36
marlborough, new zealand				
ATTITUDE - SAUVIGNON BLANC		9	10.5	32
loire valley, france				
BOTTEGA VINAIA - PINOT GRIGIO		9	10.5	32
trentino, italy				
BUXY CHALONNAISE - CHARDONNAY		9	10.5	32
burgundy, france				
SONOMA-CUTRER - CHARDONNAY		12	13.5	44
sonoma, california				
CENTORRI - MOSCATO		8	9.5	28
lombardy, italy				
PEYRASSOL LA CROIX - ROSE		9	10.5	32
mediterranee, france				
~ RED ~				
ERATH RESPLENDENT - PINOT NOIR		9	10.5	32
oregon				
ST. INNOCENT (375 ML) - PINOT NOIR				36
willamette valley, oregon				
FAMILLE PERRIN RESERVE - BLEND		8	9.5	28
cotes du rhone, france				
RAYMOND R COLLECTION - MERLOT		9	10.5	32
napa valley, california				
ARMONIA- MALBEC		9	10.5	32
mendoza, argentina				
THE SHOW - CABERNET		9	10.5	32
california				
SMITH & HOOK - CABERNET		11	12.5	40
central coast, california				
DAOU RESERVE (375 ML) - CABERNET				32
paso robles, california				

## ~ COCKTAILS ~

BLACK PEARL  
passion fruit juice + mint  
fresh lime + captain morgan rum

TOASTED COCONUT  
pineapple coconut juice + fresh lime  
mint + castillo rum

PINEAPPLE PARADISE  
raspberry + tangerine + sprite  
pineapple juice + house vodka

DRAGONFLY  
prickly pear + pineapple juice  
fresh lemon + mint + house vodka

## ~ BRUNSWICK CATCH ~

The Bald Head Island Club's Oyster + Fish Restaurant, Horizons, proudly participates in the Brunswick County Brunswick Catch program. "When you see Brunswick Catch on a seafood market sign or a seafood restaurant menu you can be assured that you are buying high quality local seafood caught by Brunswick County fishermen."

Horizons "Brunswick Catch" is locally sourced sustainable seafood provided by the fishermen of Brunswick County. Horizons is proud to serve "fresh off the boat" products in support of the local economy. Read more about the Brunswick catch program below.

### ~ ABOUT THE BRUNSWICK CATCH PROGRAM ~

([www.brunswickcatch.com](http://www.brunswickcatch.com))

Brunswick County, North Carolina, has long been known for its bountiful seafood. Our local fishermen harvest a variety of top quality seafood products, including shrimp, blue crabs, grouper, flounder, oysters and clams to name a few. Comprised of many second and third generation commercial fishermen, our industry has faced and adapted to many changes through the years. At present, however, the seafood industry is facing a "Perfect Storm." Population growth in coastal regions has caused such a demand for waterfront property that many fishermen can no longer afford dock space for their vessels. This, coupled with sharp fluctuations in fuel costs and influx of lower-cost imported seafood is threatening the fishing industry, both locally and throughout the United States.

In order to promote and highlight the Brunswick County seafood industry, a dedicated group of commercial fishermen, seafood dealers and restaurant owners developed a local seafood recognition program called Brunswick Catch.

Formed with the assistance of the Brunswick County Economic Development Commission, Brunswick County Commissioners, North Carolina Sea Grant and Carteret Catch, the ultimate goal of the program is to sustain the livelihood and heritage of the Brunswick County seafood industry. Through public education and promotion we hope to increase the demand for locally harvested seafood among residents and visitors, with a long term goal of making Brunswick Catch seafood a recognized brand throughout the eastern United States.