



APPETIZERS

SPICY POINTE SHRIMP 14

Pamlico Shrimp breaded, fried, and tossed in house made spicy aioli.

NACHO PLATE 14

Crispy tortilla chips topped with freshly made chili, pico de gallo, queso, sour cream, jalapeno, black olives, salsa.

WINGS 13/20

BBQ, Hawaiian Sriracha, Buffalo, Asian.

BONELESS WINGS 9/15

BBQ, Hawaiian Sriracha, Buffalo, Asian.

FRIED ZUCCHINI 12

Hand cut zucchini sticks, breaded and fried. Served with house made ranch dressing.

FRIED MOZZARELLA 13

Fresh mozzarella hand breaded and fried. Served with marinara and topped with shaved parmesan.

TUNA POKE 14

Marinated yellowfin tuna topped with avocado and scallions. Served with wonton chips.

PORK SKINS AND PIMENTO 12

Fresh fried pork skins. Served with house made pimento cheese spread.

SOUP AND SALAD

Add Chicken \$5, Shrimp \$7, or Steak \$7

CHILI 6/8

House made beef and bean chili.

CAESAR SALAD 12

Fresh chopped romaine lettuce, house made croutons, parmesan cheese and caesar dressing.

HOUSE SALAD 10

Spring mix, cucumber, tomato, and carrots. Served with your choice of dressing.

SOUP DU JOUR 6/8

CAPRESE 12

Marinated fresh mozzarella, cherry tomato, and aged balsamic glaze.

CHEF SALAD 14

Spring mix, cucumbers, tomato, carrots, hard boiled eggs, ham, and turkey. Served with your choice of dressing.

SANDWICHES

Includes fries. Substitute any side for \$2.

CLUB 14

Lettuce, tomato, and bacon piled with fresh sliced turkey and ham.

REUBEN 14

Rye bread stacked with corned beef, sauerkraut, and topped with thousand island dressing.

CUBANO 15

Shredded pork, ham, mustard, pickles and swiss cheese served on a hoagie roll.

POINTE BURGER 14

Hand formed ground beef, grilled to your choice of temperature and served with lettuce, tomato and onions.

POINTE DOG 8

Grilled all beef frank. Topped with chili and onions.

CHICKEN SALAD 13

Freshly made chicken salad with dried cranberries and walnuts.

ENTREES

CHICKEN TOSTADA 14

Crispy fried yellow corn tortillas. Layered with shredded chicken, peach pico de gallo, tomatillo salsa, and covered with shredded cheddar.

CHICKEN POT PIE 15

Carrots, potatoes, peas, and chicken cooked into a delicious filling. Covered with a flaky puff pastry crust.

CHAR-GRILLED FILET MIGNON 26

Grilled to your choice temperature and topped with garlic compound butter. Served with zucchini medley, garlic smashed potatoes.

POT ROAST 16

Southern home style pot roast with carrots and potatoes. Smothered in gravy.

BLACKENED MAHI 22

Blackened spiced and seared, topped with herb goat cheese. Served with cheesy grits and zucchini medley.

BABY BACK RIBS 18/24

Slow cooked and covered in bbq. Served with corn on the cob and sweet potato fries.

SHRIMP AND GRITS 19

Pan seared shrimp, over cheesy grits covered with tasso ham gravy.

POKE BOWL 19

Marinated tuna, served over rice. Topped with avocado, cucumber, scallions and wonton chips.

FETTUCCHINI ALFREDO 13

Served with garlic bread. Add Chicken \$5 Add Shrimp- \$7 Add Steak \$7

DESSERT

HUMMINGBIRD CAKE 7

Banana cake with pineapple, walnuts and topped with cinnamon cream cheese frosting.

KEY LIME MOUSSE 7

Topped with raspberry puree and graham cracker crumble.

CHOCOLATE PIE 5

SIDES

All sides \$4

GARLIC SMASHED POTATO

MAC AND CHEESE

RICE

CORN ON THE COB

FRIES

CHEESY GRITS

PASTA SALAD

COUNTRY GREEN BEANS

SWEET POTATO FRIES



Items with this icon indicates an item that is cooked to preference. Consuming raw or undercooked meats, seafood, shellfish, or eggs increases your risk of food borne illness.



Items with this icon indicates an item that is served raw. Consuming raw or undercooked meats, seafood, shellfish, or eggs increases your risk of food bourne illness