



## BRUNCH MENU

TUESDAY-SATURDAY

9:00 TIL 2:00

5:00 TIL 9:00

SUNDAY 9:00 TIL 2:00

804 Irvin Garrish Hwy.

928-2533



# Flying Melon Cafe

Open Tuesday thru Sunday  
Call for takeout 928-2533

Brunch served 9:00 'til 2:00

## ~ EGGS ~

Biscuit with egg only	3.00
with sausage or bacon only	3.50
with egg and sausage or bacon	4.00
include cheese on any of the above	add .50
Two eggs scrambled or fried	
with biscuit or toast, grits or hash browns	4.25
with sausage or bacon	5.75
with country ham	6.00
One egg	subtract .50
Side of sausage or bacon	2.50
Side of country ham	2.75
Sausage, egg and cheese casserole	6.99
with biscuit and grits	

## ~ OMELETTES ~

Served with your choice of biscuit or toast and grits or hash browns

Crab and Bacon with Monterrey Jack cheese, onions, peppers and mushrooms	8.99
Smoked Salmon with boursin cheese and green onions	8.99
Western with ham and Monterrey Jack cheese, mushrooms, onion and pepper, served with salsa	6.99
● Vegetable with lightly sautéed veggies and your choice of cheese—cheddar, jack, feta or boursin	7.99
● Frittata	7.99
Spanish with red pepper and mushroom	
Mediterranean with tomato, basil and zucchini	

We use no trans fats! ● Indicates vegetarian ☆ Indicates vegan

A 15% gratuity may be added to parties of 8 or more.

~ OTHER ~

• Fresh Fruit, Homemade Granola and Yogurt with honey	6.99
Bagel with Smoked Fish and Cream Cheese	4.50
• Pain Perdue - French Toast New Orleans Style With powdered sugar and blackberry sauce	6.99
• Savory Summer Pie - of the day - ask your server Served with small salad or fruit	8.50
Shrimp Creole over grits, served with cornbread muffins	9.99
• Sweet Potato Pancakes with orange butter and syrup	6.99
★ Sweet Potato Chips thick-sliced and deep fried	side 2.75/basket 5.00

~ SALADS ~

Curried Chicken Salad with grapes, mandarin orange and water chestnuts	7.75
★ House Side Salad with choice of dressing	sm. 3.50/lg. 6.50
• Mixed Greens Salad with Fuji Apples Feta cheese, pecans and raisins with balsamic vinaigrette	9.95
• Fresh Spinach Salad Kalamata olives, feta cheese, cucumber, tomato and caramelized onions. With honey lemon dressing.	10.95

Please ask your server about our daily specials and Susie's homemade desserts!

~ SANDWICHES ~

Home-smoked Sliced Pork Barbecue Sandwich with sauce and a side of cole slaw	6.99
Old Fashioned Burger (Angus Beef) Grilled with lettuce, tomato and onion With cole slaw, chili or cheese	6.99 add .50 each
Philly Cheese Steak Sandwich With grilled pepper, mushroom, onion and Monterey Jack Cheese	8.50
Oyster Poor Boy New Orleans to Ocracoke - our own version	8.50
Fish Sandwich - of the day - fresh and delicious	6.99
Spicy Chicken Breast Sandwich - grilled or fried	7.99
Crab Cake Sandwich with lettuce, tomato, remoulade or tartar	8.99
★ Portobello Mushroom Burger with sesame mayonnaise	7.50

~ FOR KIDS 10 AND UNDER ~

Grilled Cheese Sandwich with kettle potato chips and a pickle	4.50
Peanut Butter and Jelly with kettle potato chips and a pickle	4.00
Fried Chicken Fingers with kettle potato chips and a pickle	5.00
Macaroni and Cheese	4.00



## ~ BEVERAGES ~

Sweet or unsweet Iced Tea	1.75
Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Orange	1.75
Root Beer, Lemonade	2.00
San Pellegrino	2.00
Tomato, Apple or Orange Juice	sm. 1.50/lg. 3.00
Coffee or Hot Tea (Tazo)	1.75
Milk	sm. 1.50/lg. 3.00



## ~ BEER ~

Budweiser	2.50
Bud Light	2.50
Michelob Ultra	2.50
Miller Lite	2.50
Corona Extra	3.50
Red Stripe	3.50
Abita Amber (Louisiana)	3.50
Beck's Dark	3.50
Blue Moon Belgian White	3.50
Sierra Nevada Stout	3.50
Belhaven Scottish Ale	4.50
Ommegang Abbey Ale (New York)	4.50
De Koninck (Belgium)	4.50
Chimay Ale (Belgium)	6.00
J.K. Scrumpy's Organic Hard Cider (22 oz.)	7.00

~ We proudly support the Ocracoke Working Watermen's Association ~

~ ASK ABOUT OUR CATERING SERVICES ~





# Flying Melon Cafe

Dinner served 5:00 'til 9:00  
Tuesday thru Saturday (Closed Sunday night)  
Call for takeout 928-2533

We serve the freshest local seafood provided by members of the OWWA

## ~ APPETIZERS ~

Coconut Shrimp with sweet hot chili sauce	8.49
Dim Sum with dipping sauce	7.29
Seared Scallops with orange sesame sauce served over baby greens	8.49
Grilled Satay with peanut dipping sauce chef's choice - beef or chicken	7.99
Crawfish Beignets with spicy remoulade	6.99
Smoked Fish and Boursin Cheese served with toast rounds	6.99
* House Side Salad with choice of homemade dressing	sm. 3.50/lg. 6.50
Soup of the Day check our board or ask your server	market

## ~ ENTREE SALADS ~

Thai Beef Salad with herbs and spicy dressing Charcoal grilled flank steak over mixed greens with grape tomatoes, cucumber, red pepper and crunchy noodles	14.79
● Mixed Greens Salad with Fuji Apples Feta cheese, pecans and raisins with balsamic vinaigrette	9.95
● Fresh Spinach Salad Kalamata olives, feta cheese, cucumber, tomato and caramelized onions. With honey lemon dressing.	10.95
● Fresh Roasted Beet Salad Greens, garden peas, chèvre, toasted walnuts and walnut vinaigrette	11.99

## ~ SANDWICHES ~

Fish Sandwich - of the day - fresh and delicious	9.99
Old Fashioned Burger (Angus Beef) Grilled with lettuce, tomato and onion With cole slaw, chili or cheese	9.99 add .50 each

We use no trans fats! ● Indicates vegetarian \* Indicates Vegan

A 18% gratuity may be added to parties of 6 or more.  
Please do not ask for separate checks for tables of 6 or more.

~ SEAFOOD ~

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Shrimp Creole - a New Orleans classic over white rice	15.29
Fried or Grilled Fish of the Day - check our board for details	12.49
Fried Oysters - 1 dozen *Virginian-Pilot Nominated BEST* I prefer my oyster fried, then I'm sure that it has died	16.99
Shrimp - 1 dozen - fried or sautéed and simply delicious	14.99
Seafood Platter - grilled or fried Fish of the day, scallops and shrimp served with a crab cake and garlic butter	19.49
Crab cakes - sautéed and served with Creole rémoulade sauce	16.99
Single Crab Cake Dinner	10.49

~ NON-SEAFOOD ~

Filet of Beef - 8 oz. Grilled with oysters or shrimp	19.99 add 4.50
Smoked Boneless Pork Loin Medallions served with mango chutney	14.99
Breast of Chicken sautéed and served with fresh basil, fennel and tomato in a cream sauce over white rice	13.99

Above entrees are served with fresh vegetables, potato or rice and homemade bread

~ PASTA - RICE - VEGGIES ~

○ Red Curry with vegetables - served with white rice	10.99
Chicken	12.99
Beef	13.99
Shrimp	14.99
○ Vegetable Ravioli - Served on a bed of fresh sautéed spinach	12.99
○ Pasta with Wild Mushroom Ragu and fresh parmesan	12.99

~ FOR KIDS 10 AND UNDER ~

Children's Fried Fish Dinner with potatoes and a vegetable	6.99
Fried Chicken Fingers with potatoes or chips and vegetable	5.99
Macaroni and Cheese	4.29



# Flying Melon Café WINE LIST

## ~ WHITE WINE ~

	Glass	Bottle
Deakin Estate Sauvignon Blanc - Australia	5.00	18.00
Douglas Green Sauvignon Blanc - South Africa	6.00	22.00
Lagaría Pinot Grigio - Italy	6.00	22.00
Las Moras Viognier - Argentina	6.50	24.00
Cartledge & Brown Chardonnay - California	6.50	24.00
Nora Albarino - Spain	6.50	27.00
a balance of fruity aromas - apples and peaches		
King Estate Pinot Gris - Oregon	7.50	28.00
clean and crisp, like green apples		
Crios Torrontes - Argentina		24.00
fruity with grapefruit, not oaky		
Kuentzbas Alsace Blanc - France		24.00
mild, with a touch of Reisling		
Pizay Beaujolais Blanc - France		25.00
Silly Mid On Sauvignon Blanc Semillon Blend - South Australia		29.00
Sincerety Organic Chardonnay - Chile		27.00
LA Crema Chardonnay - Sonoma Coast		30.00

## ~ ROSE WINE ~

Mountain View White Zinfandel - California	4.50	
Fuente del Rosado - Spain		21.00
Wow Za Za Rose- Spain		23.00

## ~ SPARKLING WINE ~

Jo Marges de Gelida Brut - Spain	6.50	25.00
Mont Marcal Rose - Spain		28.00

# Flying Melon Café

## WINE LIST



### ~ RED WINE ~

	Glass	Bottle
Red Bank Long Paddock Shiraz - Australia	5.50	21.00
Bloom Pinot Noir - Germany	6.00	23.00
Gnarly Head Red Zinfandel - California	6.00	22.00
Cartlidge & Brown Merlot - California	6.50	24.00
Borsao Tres Picos Garnacha Grenache - Spain	6.50	25.00
Shooting Star Cabernet Sauvignon - Lake County California	7.50	28.00
Jo Wrongo Dongo - Spain 100% mourvèdre grapes, easy to drink		20.00
Peirano Estate "The Other" mostly Syrah - California		24.00
Marietta Old Vine Red #36 Red Zinfandel Blend - California		25.00
Monté Antico Toscano Chianti - Italy Sangiovese varietal, light and earthy		28.00
Wente Charles Wetmore Reserve Cabernet Sauvignon - California San Francisco Bay, full bodied and fruity		30.00
La Crema Pinot Noir - California		32.00
Carneros Creek Reserve Pinot Noir - California		37.00
Christom Mount Jefferson Pinot Noir - Oregon soft and jam-like		45.00

### ~ HALF BOTTLES ~

King Estate Pinot Noir - Oregon	18.00
King Estate Pinot Gris - Oregon	16.00
Honig Sauvignon Blanc - California	17.00