

Dajio

for food & drink

Bar & Lunch Menu

- House Salad \$5
from dinner menu
- Fresh Fruit Salad \$7
from dinner menu
- Classic Ceasar Salad \$8,
from dinner menu \$10 & \$12
- Soup of the Day mkt
- Black Angus Burger on Ciabatta \$9
with homemade chips, served with lettuce,
tomato and onion. Cheese Choices: cheddar,
white american, Swiss or smoked gouda.
Add cheese or bacon \$10
Add cheese and bacon \$11
- Fried Shellfish Basket \$12
shrimp, oysters or scallops served
with tartar & cocktail sauce
- Peel and Eat Shrimp \$11
with cocktail sauce
- Tempura Fried Shrimp Wrap \$12
with sesame tomato relish
- Fish Taco \$11
with smoked tomato avocado salsa
- Fried Flounder on Ciabatta \$8
with homemade chips, served with
lettuce, tomato, onion & tartar sauce.
- Sesame Chicken Pasta Salad \$9
with linguine



Dajio is an acronym reflecting their seemingly lifelong, goal of living and owning their own business on Ocracoke Island. As 12 year owners of an award winning and nationally recognized restaurant in Lexington, KY.

(Doug and Judy in Ocracoke)

With numerous additional years in the business they have the knowlege, skills and background to create the most successful new concept on the island.

visit us at dajiorestaurant.com
252-928-7119



- Grilled Chicken on Ciabatta \$8
with homemade chips and served
with prosciutto, sauteed onion,
creole mustard, sundried tomatoes
and smoked gouda
- Grilled Cheese \$6
with homemade chips and served
with bacon and green chile chutney
- Lump Crab Dip \$14
with Manchego cheese and garlic
crostinis

Kids Menu \$5
(for ages 12 & under only please)
served with homemade chips,
fresh fruit for an additional \$2

- Mini Cheeseburger Fried Flounder
Grilled Cheese Chicken Strips

Welcome to
Dajio
for food & drink
252-928-7119

All our food is made from scratch, using only the finest local ingredients whenever possible.

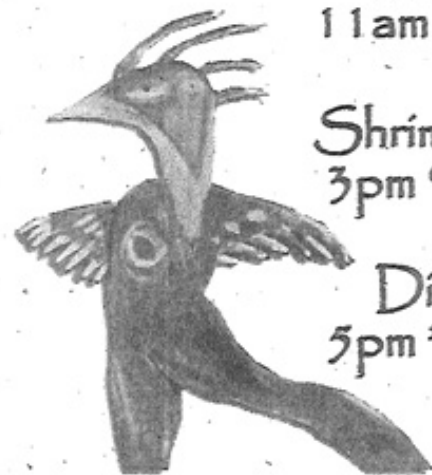
open daily

Planning an event?
We offer catering.

Lunch
11 am 'til 3pm

Shrimp Hour
3pm 'til 5pm

Dinner
5pm 'til 9pm



in the heart of the village
@ 305 Irvin Garrish Hwy
on
Ocracoke Island

Starters

- Brie and Wild Mushroom Empanadas with lime chile pesto \$9
- Jumbo Lump Crab Dip with manchego cheese and crostinis \$14
- Grilled Shrimp Satay with peanut and bok choy cole slaw \$10
- Ahi Poke with sesame tomato relish and crostinis \$14
- Tom Payne's Smoked Fish Platter with fresh fruit, artisan cheeses, a horseradish aioli and crostinis (serves 2 or more) \$18

Salads

- House Salad \$6
mixed greens, pepitas, parmesan, tomato and cucumbers
homemade dressings: Balsamic Basil Vinaigrette, Ancho Ranch, Lemongrass Vinaigrette and Honey Dijon Vinaigrette
- Fresh Fruit Salad \$8
served with mixed greens and honey dijon vinaigrette
- Hoisin Glazed Shrimp & Pepper Salad \$12
with goat's cheese and mandarin oranges
- Classic Caesar Salad \$8
with homemade garlic croutons
- with chicken \$10 with shrimp \$12

Kids Menu (for ages 12 & under only please) \$5

served with homemade chips, fresh fruit for an additional \$2

Mini Cheeseburger Fried Fish Grilled Cheese Chicken Strips

Gratuuity may be added to parties of 6 or more. Smoking on deck and in bar only.

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Entrees

- Jumbo Lump Crab Cakes with peach basil sauce and jicama cole slaw \$21
- Lump Crabmeat Macaroni and Cheese \$18
local crabmeat, cavatapi in a manchego cheese sauce
available without crabmeat \$14
- Ginger Seafood Risotto \$21
- Linguine with Lime Chile Pesto \$14
with chicken \$16 with shrimp \$18
- Buttermilk Fried Chicken with a garlic rosemary sauce \$16
horseradish mashed potatoes and local vegetables
- Southwest Chile Glazed Meatloaf \$18
with horseradish mashed potatoes and local vegetables
- Grilled Duck Breast with a Fig Compote \$24
with creamy polenta and local vegetables
- Grilled Angus Strip Loin \$25
with a wild mushroom ragout, roasted potatoes and local vegetables
- Jumbo Lump Crab Enchiladas \$21
in a red chile beer crepe with a smoked chile sauce, verde rice and local vegetables
- Tempura Yellowfin Tuna \$23
with sesame tomato relish and lemon jasmine rice
- Grilled Eggplant, Roasted Pepper and Goat Cheese Napoleon with lime chile pesto \$14