

# Sound to Sea

Please understand for a multitude of reasons ( using fresh sea food ) & due to volume we might run out of some of the items listed below later at night. We do apologize.

*All entrees are served with fresh baked croissants, choice of side item unless noted. On all Sound to Sea entrees you can add a side garden salad for 2.99 , Caesar salad for 3.99 or a cup of Lobster Bisque or French Onion for 3.99*

## \*Char-Crusted Salmon

We do a ginger teriyaki crust on our fresh salmon and then pair it with wild rice, warm sweet orange sauce with your choice of side item. A local favorite. 19.00

## Sound to Sea Feature

Well....Not sure what it will be. Not sure how in the world it will be cooked. Not sure how much it will cost. More than likely it will be from North Carolina and your awesome server will fill you in. Let's eat.

## \*Tuna & Shrimp Stackz

This one is fun...Large slices of seared tuna stacked between grilled jumbo shrimp over black bean & corn medley topped with fresh feta cheese, cilantro, cumber wasabi , pico & ginger sesame. Yes the tuna is rare (cold red center). 18.00

## Bacon Wrapped Scallops

Six jumbo fresh scallops wrapped in smoked bacon, dusted with our house seasonings, flash fried with tempura asparagus, wild rice with our roasted basil tomato puree . 24.00  
Limited item....

## Jumbo Lump Crab Cake

Jumbo lump crab meat folded together with a blend of house seasoning to form what we call the two largest crab cakes in the area. Sautéed and never fried. All topped with more crab meat, lemon hollandaise & grilled asparagus . 23.00  
Just want one cake, we can do that. 18.00

## Santa Fe Mahi & Shrimp

Santa Fe dusted mahi over black bean corn salsa topped with two grilled shrimp, cilantro lime pico, broccoli, lemon hollandaise and splashed with our sweet pepper vinaigrette. 16.00

## Carolina Fried Seafood

Build your meal. All of our seafood will be slightly dusted (nothing to hide here) and fried to a golden brown. Served with your choice of side item and cocktail or tarter sauce. A coastal classic. Remember cheap seafood isn't good and good seafood isn't cheap.

*All flounder (3) 16.00	*All Jumbo Shrimp (10) 17.50	*All Jumbo Scallops (8) 27.50
*Flounder (2) Shrimp (3) Scallops (3) 24.00	*Flounder (2) Shrimp (5) 18.00	*Flounder (2) Scallops (5) 27.50
*Shrimp (5) Scallops (5) 27.50	*Size don't matter shrimp (A platter of really good Louisiana shrimp, 20-25) 16.00	

# Pasta Bowls, Rice Bowls & More Good Seafood

*All pasta bowls are served with toasted garlic bread. You can add a side garden salad for 2.99, Caesar salad for 3.99 or a cup of Lobster Bisque or French Onion soup for 3.99*

## \*The "Old" Favorite Pasta Bowl

The local favorite for years. Grape tomatoes, parmesan cheese, mushrooms, green onions, smoked bacon all tossed with fettuccine pasta in our house made parmesan sauce with just a splash of cajun. 10.00

With grilled or blackened all natural chicken +3

With grilled or blackened shrimp (4) +5

With grilled or blackened shrimp & scallops (2 each) +6

With grilled or blackened salmon +8

## Creole Shrimp & Rice Bowl

Mrs. DoDine's creole sauce simmered with andouille sausage, crisp bacon, jumbo shrimp and a lot more other things that's a secret all over a bed of rice . Just let us know if you want a spoon or a fork. 17.00

## Poor Mans Bowl

Real simple.-- Mussels (7-9), shrimp (5), smoked kielbasa, smoked sausage, corn, bacon, wild rice all sautéed in our home made roasted tomato broth served with baggett for dipping. 18.00

## \*Tuscany Pasta Bowl

Wilted spinach tossed with tomatoes, grilled artichokes, fired roasted red bell peppers, feta cheese with fettuccine and tomato basil puree . 13.00

With grilled all natural chicken +3

With grilled shrimp (4) +5

With grilled or blackened shrimp & scallops (2 each) +6

With grilled salmon +8

\*These items are cooked to order.

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

# For Starters, For Sharing or Just Simple Eats

(Patio menu, bar menu, well heck....let's make this everyone's menu. 5pm till close or until we just run out!) This is designed for people who just want to sit around, hang out and try different things. No rush, no rules just good times and great friends. Enjoy!

## Baked Crab Dip

Our home made crab dip is loaded with lump crab meat and topped with melted mozzarella and parmesan cheese. 12.00  
Served with toasted pita bread

## Triple Cheese Buffalo Fries

A complete meal all by itself. A very large portion of our signature Cracked Black Pepper Fries drizzled with buffalo tiger sauce with melted cheddar, mozzarella, pepper jack, feta cheese & smoked bacon. 10.00 Served with ranch or honey mustard.

## Cajun Mahi Taco's

Two tacos with grilled Cajun mahi with our cilantro lime pico, shredded mozzarella with cucumber wasabi sauce wrapped in our grilled NC corn tortilla. 12.00  
(our tortilla does contain flour)

## Shrimp & Crab Tini

Five seasoned & grilled jumbo shrimp with chilled jumbo lump crab meat with our pico lime cocktail sauce. 11.50

## The Bear Claw

Why start with food when you can start with a sampling of five crafted beers. Featuring our IPA, Golden Ale, Nut Brown Ale, Pilsner & our Porter. 8.50 (each sample is 6ozs)

## Beer Batter Honey Ham Melt

Honey ham with melted cheddar and provolone cheese with spicy brown mustard with toasted sourdough bread all smashed together then battered and fried to a golden crisp. Served with jalapeno ranch & house made hot sauce 8.50

## Simple Mussels

One pound of PEI mussels simmered with garlic, wine, butter and green onions. Simple good food. Served with toasted bread. 11.00

## The Cuban

Slow roasted pork tenderloin paired with grilled ham, melted provolone cheese, fried pickles, mayo & our Morgan's sauce. 9.00 Served on a toasted telera roll. Add a side item & now you have an entrée.

## Not So Hot Chicken & Pickles

Hand breaded fresh all natural chicken tenderloins fried and dipped in our not so hot honey hot sauce over toasted sourdough bread and fried pickles. Served with ranch or jalapeno ranch. 9.00

## Portabella Chips

Fresh portabella sliced mushrooms fried with our tavern ale tempura batter paired with mixed greens, creamy horseradish and jalapeno ranch. 8.00

## Dusted Calamari

We only use tender rings for our house dusted calamari served with traditional lemon and hot marinara. Boring but really good. 9.50

## Carolina Rib Bongs

We take three of our meatiest slow roasted six hour ribs, bread them with our house blend of seasonings and fry them to a golden brown. Served over crisp mixed greens with Tennessee vinaigrette. 9.99

## Chips, Pork & Chili

Our house chips covered with Mr. D's chili, melted pepper jack, mozzarella and cheddar cheese, slow roasted pulled pork and smoked bacon. 10.99 It's that good...

## Carolina Fried Oyster

Fresh Carolina fried oysters over wilted spinach and bacon. Served with our house made Tennessee vinaigrette, crumbled feta cheese with cocktail or tarter. 11.99 (when available)

## Tavern Beer Cheese Dip

This is a combination of five different cheeses, a lot of diced smoked bacon and of course a splash of our own beer. All baked to a delicious hot mess served with your choice of chips or toasted pita bread. 10.00

## Spinach & Artichoke Dip

This cheese dip is loaded with spinach & artichokes then topped with melted mozzarella, parmesan & grilled artichokes. 10.00  
Served with toasted pita bread

## \*Tuna Lettuce Wraps

This only comes one way. Raw. Slightly seasoned seared tuna is diced & paired with cucumber wasabi, chipotle vinaigrette, black bean salsa, pepper jack & cilantro pico all in romaine lettuce. Four per order. 12.00

## 1995 Cheese Sticks

Yes that was the year when everyone wanted deep fried cheese. Well we still do!!! Double dipped southern style mozzarella cheese sticks fried to a ooey gooey golden brown served with warm marinara. (4 sticks) 5.50 (8 sticks) 9.50

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# Pasture to Plate



*All entrees are served with fresh baked croissants, choice of side item unless noted.  
On all Pasture to Plate entrees you can add a side garden salad for 2.99 , Caesar salad for 3.99  
or a cup of lobster bisque or french onion for 3.99*

## \*Petite "35"

For those who really do not want a 16oz steak we now offer our ribeye "35" in a 10 to 12 ounce. Same great steak served with sweet onion au jus and rosemary butter. 22.00

## \*Molasses Chops

Two eight ounce, center cut marinated boneless pork chops grilled to your specifications and drizzled with our own molasses, brown sugar & bourbon glaze. \$15.50

## Meatloaf & Potato Cake

Our meatloaf is slow roasted using our signature ground steak recipe then slightly grilled before being served over cheddar bacon potato cake with red wine reduction gravy.

14.99

Served with a side house salad.

## \*Ribeye "35"

Our hand cut & closely trimmed 14 to 16 ounce marbled ribeye is truly aged for a minimum of thirty five days to ensure a fully tender steak. (yes there is fat on the steak). Served with sweet onion au jus and rosemary butter. \$26.00

## Six hour Ribs

Each morning one guy spends six hours rubbing, seasoning then slow roasting these ribs just for you. Finished off on the grill and basted with tangy BBQ sauce. Four bone rack 14.50  
Eight bone rack. 19.00 Served with your choice of side item.

## Grilled Cordon Bleu

We took a classic & made it bigger, two grilled chicken breast, sautéed black forest ham, melted provolone cheese, topped with home made lemon hollandaise & garnished with toasted coriander bread crumbs. \$16.50 Served with your choice of side item.

## Boring Chicken Platter

The name says it all... Two seasoned & seared all natural chicken breast topped with smoked bacon & melted cheddar over rice pilaf. Simple, basic but good.. 14.00 Served with your choice of side item..

# Cows Vs Birds (you choose)



*\*All of our burgers contain ground chuck roast, ground short rib and ground beef brisket. Just thought you should know. We don't say hamburger, we say "Ground Steak Burger". Or choose our fresh all natural chicken breast for your next burger. All served with your choice of side item.*

## \*The Bear's Way

Smothered with sautéed mushrooms, onions, provolone & cheddar cheese with smoked bacon.  
Cow 10.75 Bird 9.25 (grilled or fried)

## \*The Original

Cheddar cheese, apple wood smoked bacon, lettuce, tomato & onion. Cow 9.75 Bird 8.25 (grilled or fried)

## \*The Black & Bleu

Topped with melted & crumbled bleu cheese with smoked bacon. Cow 10.50 Bird 9.50 (grilled or fried)

## \*The Big Sweety

Aged white Wisconsin cheddar cheese melted over smoked bacon, topped with fried pickles with lettuce, tomato & onion..  
Cow 10.50 Bird 9.50 (grilled or fried)

## \*The Jalapeno & Cream Cheese

Smothered with our signature sweet & tangy BBQ sauce and topped with cream cheese, pepper jack cheese and grilled jalapenos. Cow 10.50 Bird 9.50 (grilled or fried)

## \*The Why Did You Do This?

Our half a pound burger on our classic kaiser roll but this time we top it with smoked bacon, melted cheddar cheese, fried onion rings, fried cheese and roasted red pepper ranch sauce. This is not for everyone!!!! Cow 12.50 No bird here.

## \*The Dexter

Oh yes we did! One pound (two eight ounce burgers), grilled to your specifications on the flattop to preserve all juices. Two slices of cheddar, two slices of provolone, six slices of smoked bacon all with lettuce, tomato & onion piled high on our classic kaiser roll. 17.99 No bird here.

## \*The Lizzy

Topped with hot melted Tavern beer cheese with slow roasted Carolina pulled pork.  
Cow 12.00 Bird 11.00 (grilled or fried)

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# From the Tap Room - Drafts

*Featuring Our Very Own Crafted Brews from the Morgan's Tavern Ale Program.*

Blue Moon  
Stella Artois  
Devils Backbone  
Seasonal #2

Morgan's IPA  
Morgan's Porter  
Morgan's Nut-Brown Ale  
Morgan's Pilsner  
Morgan's Golden Ale

Miller Lite  
Yuengling  
Coor's Lite  
Hoppyum IPA  
Seasonal #1

We proudly serve Pepsi products: Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist., Lemonade, Hawaiian Punch, Sweet &

(\* marks an upcharge with any burger or sandwich)

## Side Choices

\*Garlic Mashed Potatoes  
\*Baked Macaroni & Cheese  
Steamed Broccoli  
\*Sweet Potato Fries

\*Baked Potato  
\*Brown Sugar Sweet Potato  
Cracked Black Pepper Fries  
\*Onion Rings  
Fruit Cup



## About our Building & Us

Morgan's Tavern & Grill opened its doors with one goal in mind, "Great service, good food in a casual and comfortable atmosphere." Today that goal still stands tall, as people from all areas ask. Are you fine dining? We proudly say NO, we are every day dining. We believe in good food at sensible prices. We believe in sincere service because as our guest it is our responsibility to ensure every experience is fun and enjoyable. This building has stood for over 100 years. In 1912 this was the home for the New Bern Garage Company. It is an example of what hard work can accomplish, from its 16-22 inch thick walls to the original roof trusses and ceiling joists that still stand today. We believe that all you need is a dream and hard work and you can do anything. This is our dream and we are proud to serve you and our community.