

**DEADRISE**  
at Old Point Comfort  
Fort Monroe, VA

**STARTERS**

**SHE CRAB SOUP**

Classic southern style bisque with blue crab, crab coral, cream, and a touch of sherry and Old Bay 10

**OLD POINT COMFORT CRAB DIP**

Served warm with Ritz Crackers 12

**SEAFOOD NACHOS**

Shrimp & scallops on tortilla chips with lettuce, queso, black beans, house pico de gallo & crème fraiche 17

**FLASH FRIED CALAMARI**

A half-pound of rings & tentacles with zesty lemon basil aioli. Always fresh cut, never frozen 13

**PROSCIUTTO WRAPPED SCALLOPS**

Jumbo Scallops wrapped in Prosciutto with tomato jam & fresh sweet corn on a bed of arugula 15

**CRISPY FRIED CLAM STRIPS**

Fresh cut clam strips fried in our house breading with a sweet chili dipping sauce 12

**HUSHPUPPIES**

Five of our house-made hushpuppies served with soft butter 5

**SALADS**

**POKE SALAD BOWL**

Prime tuna on baby arugula topped with cucumber, radish, scallion, seaweed salad, julienned carrot, pickled ginger, & sesame ponzu dressing 16

**HOUSE SALAD**

Chopped romaine, fresh cut tomatoes, cucumber, red onion, carrots & sweet red peppers sm.6 – lg.9

**CAESAR SALAD**

With homemade croutons & shaved parmesan sm.6 - lg.9

**CHOPPED SALAD**

Mixed greens, tomato, cucumber, crispy prosciutto, bleu cheese, candied walnuts & croutons with house-made ranch dressing 12

**MEDITERRANEAN SALAD**

Romaine, olives, red onion, tomato, cucumbers, red bell peppers, feta cheese & house vinaigrette 12

**Top off any salad with....**

Tuna\* or Salmon\* 9

Fried Shrimp, Fried Oysters, or Calamari 6

Grilled Chicken Breast 6

**Steamed Shrimp**

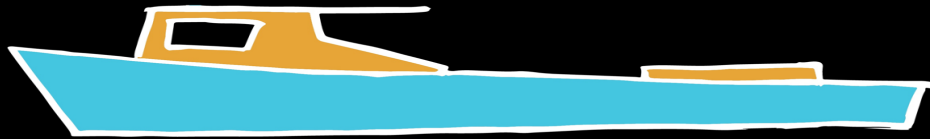
Steamed up fresh with our house seasoning, bell peppers, celery & onion

Half pound \$12

Full pound \$22

**Wednesday is  
Shrimp Day**

All Day Long  
Get a full pound of our delicious extra large shrimp with drawn butter & cocktail for just \$12.95



**DEADRISE**  
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**SANDWICHES & TACOS**

With your choice of Crispy Fries, Cole Slaw, Black Beans & Rice or House Veg

**BIG FISH SANDWICH**

Our best-selling sandwich! Fried flounder fillet on a soft King's Hawaiian roll with lettuce, tomato & onion 14

**LOUISIANA PO'BOY**

Your choice of shrimp, oysters, or clam strips on a fresh baguette with shredded lettuce, tomato, & remoulade 13

**FRESH FISH TACOS\***

Seasoned Baja style in soft flour tortillas with shredded cabbage, jack cheese, & house pico de gallo 14

**CRABCAKE SANDWICH**

Hand-picked jumbo lump with lettuce, tomato & onion.  
Pan-seared or blackened *Market*

**YELLOWFIN TUNA STEAK\***

Grilled or blackened to order on a King's Hawaiian roll with lettuce, tomato, & onion 14

**SALMON BLT\***

Grilled or blackened salmon with applewood bacon, lettuce, tomato, & avocado spread on a fresh baguette 14

**DEADRISE BURGER\***

Premium 80/20 ground Angus beef with lettuce, tomato, onion, & choice of cheese 12  
Want bacon? add a buck

**LOADED SEAFOOD BASKETS**

An old school Tidewater tradition.

Pick one..... 18 Pick two..... 24

FRESH FLOUNDER - SEASIDE OYSTERS

FRIED JUMBO SHRIMP - CLAM STRIPS

Served with crispy fries, hushpuppies,

homemade coleslaw & appropriate sauces

OR MAKE IT A PLATTER AND GET SOME OF EVERYTHING.....28

**ENTREES**

**BROILED SEAFOOD TRIO**

Lump blue crab, jumbo scallops, & jumbo shrimp with house vegetable, & parsley potatoes *Market*

**SEAFOOD BURRITO**

Stuffed full of shrimp, scallops, black beans, rice, pico, & queso. Finished with enchilada sauce, crème fraiche, & salsa 18

**RED-EYE SCALLOPS**

Jumbo scallops over monterey jack polenta & wilted arugula topped with red-eye gravy & crispy prosciutto 28

**SHRIMP PAD THAI**

Jumbo shrimp, rice noodles & red peppers tossed in house-made spicy peanut sauce topped with scallions & peanuts 22

**CRABCAKES**

Hand-picked jumbo lump Blue Crab pan-seared or blackened with house vegetable, & parsley potatoes *Market*

\*Asterisked items are cooked to order, consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodbourn illness.

## Concoctions...

### Kentucky Noir \$9

Benchmark No. 8 Bourbon/ Fee  
Bros Whiskey Barrel Aged Bitters/  
Carpano Antica/  
Blackberries/Mint/Vanilla Soda

### Sly Sub Thyme \$9

Smirnoff Vodka/ Pear Nectar/  
Pimm's No. 1 / Thyme/ Sly Clyde  
Submersive Cider

### Smoke & Mirrors \$9

Del Maguey Vida Mezcal/ Domaine  
de Canton/ Emaluke Tiki Bitters/  
Rosemary/ Carrot Juice/ Ginger  
Beer

### Say Less \$9

Beefeater Gin/ Creme de Violette/  
St. Germain/ Lavender/ Pardlac  
Blanc de Blanc

### Burlesque Paloma \$9

Sauza Blue Tequila/ Luxardo/  
Solerno/ Sage/ Bittermens  
Burlesque Bitters/ Grapefruit  
Radler

### Rummin with the Devil \$9

Kill Devil Hills Honey Pecan Rum/  
Fee Bros Black Walnut Bitters/  
Drambuie/ Grade A Maple Syrup/  
Splash of Ginger Beer

### Red Sangria \$8

Pama Liqueur/ St. Germain/ Rio  
Lindo Syrah/ Seasonal Fruit

### Fancy Screwdriver \$8

(Orange Crush)

Stoli O/ Cointreau/ Fresh OJ/  
Simple Syrup

### Suds...

Budweiser \$4.5  
Bud Light \$4.5  
Miller Light \$4.5  
Mich Ultra \$4.5  
Corona \$4.5  
Modelo \$4.5  
Stella Artois \$5.5

Heineken \$6

Bold Rock Cider \$5.5

Sly Clyde Submersive \$6

Sly Clyde Ink Jet \$6

Stiegl Grapefruit Radler \$6

Devils Backbone Schwartz Bier \$6

Victory Golden Monkey Tripel \$6.5

Shock Top Belgian White \$5

Alewerks Chesapeake Pale Ale \$5.5

Sierra Nevada Hazy Little Thing \$8

C.O.T.U. Pocahoptus IPA \$5.5

O'Conner Great Dismal Black IPA \$5.5

Guinness \$7

Legend Brown Ale \$6

Duck Rabbit Milk Stout \$6

St. Pauli Girl N/A \$5.5

## Grapes...

Sandy Bank Chardonnay \$7/28

Grand Baillard Sauvignon Blanc \$7/28

Brunallesco Pinot Grigio \$7/28

Dr. Hans Von Muller Dry Riesling \$7/28

Encostas Vihno Verde \$6/24

Kysela Picpoul Pinet \$7/28

Pardlac Blanc de Blanc Brut \$8/32

Lavendette Rose \$8/22

Fossil River Cabernet Sauvignon \$7/28

Rebus Pinot Noir \$8/32

Rio Lindo Syrah \$7/28

Egaren Ugarte Tempranillo \$8/32

Corbieres Languedoc Blend \$7/28

Ask About Rotating Reserve Reds...