

# DAJIO

OCRACOKE  
FROM  
SCRATCH

## STARTERS

<b>Chargrilled Pamlico oysters</b>	Mkt.
Maitre'd butter, heirloom tomato relish, wakame, house pickled onion, garlic crostini's	
<b>Smoked chicken wings</b>	14
Blue cheese or chipotle ranch, house pickles	
<b>Avocado toast</b>	8
Sprouted seed wheat bread, lime, house pickled onions, balsamic reduction, fig jam aoli	
<b>Dajio' poutine</b>	12
Rosemary fries, chorizo gravy, fried cheese curds	
<b>Fried green tomatoes</b>	8
Tempura, pimento cheese, shredded veggies, balsamic reduction	
<b>Calamari fritti</b>	14
Tempura, horseradish gremolata, creole remounted	
<b>Cast iron maple glazed scallops</b>	Mkt.
Pancetta, shallot, braised collards, apple cider gastrique	
<b>Dajio clam chowder</b>	Cup 6.50 Bowl 8

## GREENS

House made dressings	
Orange maple vin, piquillo vin, lemongrass vin, blue cheese, chipotle ranch, maple mustard	
<b>House</b>	9
Organic greens, baked parm, toasted pistachio, cukes, Heirloom cherry tomatoes	
<b>Roasted vegetable</b>	14
Brussels sprouts, cauliflower, butternut squash, organic greens, radish, house pickled onion, piquillo vinaigrette	
<b>Maple roasted beet and butternut squash</b>	14
Italian farro, organic greens, radish, toasted pistachio, Chèvre, orange maple vinaigrette	
<b>Fried green tomato caprese</b>	13
Fresh mozzarella, piquillo peppers, balsamic reduction Hatteras sea salt	
<b>Classic Caesar</b>	11
Baby romaine, garlic, egg yolks, anchovy, baked parm, house croutons	
<b>Add to any salad</b>	
Pamlico shrimp 5, fresh fish Mkt., grilled chicken 4, fried tofu 4	

## SANDWICHES

Served with rosemary fries or jicama slaw

<b>Burgers**</b>	12
Grass fed beef or plant based micro nutrient. LTO, house brioche, house pickles	
Add cheese; American, cheddar, house pimento, cotija, Gruyere, Chèvre, fresh mozzarella, blue	
	2
Add extras: thick cut bacon, grilled onions, grilled wild mushrooms, fried cage free egg	
	2
<b>Local fish</b>	Mkt.
Char grilled or tempura fried LTO, house pickles, house tartar or cocktail sauce	
<b>Shrimp taco</b>	14
Tempura fried, sesame tomato relish, wakame, radish, rainbow veggies and cabbage, house made corn tortillas	

<b>Crab cake</b>	Mkt.
Local lump and back fin, rainbow veggies, tomato, aioli, lemon, creole remounted, house pickles	
<b>Dajio grilled cheese</b>	11
Organic white bread, manchego, cheddar, house made green chile chutney, thick cut bacon, house pickles	
Add tomato. 1	
<b>Fried green tomato</b>	12
Sprouted seed wheat bread, house pimento cheese, thick cut bacon, avocado, rainbow veggies, house pickles	
<b>Martha's fave</b>	12
Grilled baguette, char grilled organic chicken breast, pancetta, grilled onion, creole mustard, Gruyere, house pickles	

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## NOODLES AND SUCH

Shrimp and oysters	20
Pamlico sourced (shrimp tempura or grilled, oysters fried) horseradish gremolata, creole remoulade, house pickles (choice of rosemary fries or jicama slaw)	
Shrimp and grits	18
Fresh chorizo, house pimento cheese, mirepoix, cotija	
cheese Pappardelle with pistachio pesto	18
Fresh and house made Add veggies 2, smoked or plant based sausage 4, grilled chicken 4, Pamlico sourced shrimp 5	
Pappardelle and clams	18
Pamlico sourced, pancetta, garlic, shallots, rosemary, thyme, house made shrimp broth	
Crab Mac and cheese	Mkt.
Fresh local lump and back fin, Gruyere and Parmesan, house made chicken broth	
Tofu noodle bowl	16
Roasted peanuts, sesame, soy, ginger, garlic, sambal, wakame, grilled pineapple relish, rice vermicelli Add shrimp 5	

## KIDS MENU

Age 12 and under only

Mini cheeseburger	8
Grilled cheese	8
Local fish sandwich	8
Grilled or fried	
Chicken strips	8
All served with fries	
Pasta	8
With your choice of butter or cheese sauce Add chicken 4, shrimp 5, side of fruit 3	

## MAINS

Blue plate	Mkt.
Fresh local fish (char grilled or tempura) maitre'd butter, horseradish gremolata, served with saffron rice and seasonal veggies	
Crab cakes	Mkt.
Local lump and back fin, creole remoulade, with jicama slaw and seasonal veggie	
Low country purloo	28
Spanish chorizo, Pamlico shrimp and oysters, sea scallops, local little neck clams, and saffron rice	
Cajun grilled sea scallops	30
Maitre d' butter, grilled pineapple relish, wakame, pimento cheese grits	
Maple bourbon glazed St. Louis ribs	24
Malt vinegar, smoked paprika, Hatteras sea salt, Dijon mustard served with jicama slaw and rosemary fries	
Grilled rosemary "free bird" airline chicken	20
Wild mushrooms, house made teriyaki, fresh cream, served with potatoes and seasonal veggies	
Tempura yellowfin tuna	28
Nori, sesame tomato relish, wakame, saffron rice	
Steak du jour	Mkt.
Ask your server. Served with potatoes and seasonal veggies	

## BEVERAGES

Coke products	3
Ice Tea	3
Sweet or unsweetened	
Coffee, specialty hot tea	3.50
Juice	4
OJ, grapefruit, apple, pineapple, cranberry (no refills)	