



TOWN CREEK
MARINA

FISH TALES

WATERFRONT RESTAURANT

OUR FISHTALE

Chuck and Steve Tulevech

Welcome to Town Creek Marina's FishTales Waterfront Restaurant. Oh, it seems just like yesterday brothers Chuck and Steve Tulevech (both Yankees from New York) relocated to the well-known quaint and historic town of Beaufort, North Carolina. Both tired of shoveling through ten feet of snow just to go fishing, started searching for a better life and a milder climate. Moving to the Carolina coastline would become the perfect gateway to achieving a lifelong dream of owning their own deep-water marina. See, the marina and boat business is in the Tulevechs blood and with a name like that, they were either destined for hockey or marinas. Their parents, who traveled every year from New York to Morehead City (or as we call them, by-boat commuters), piloted the two brothers on a rowboat to the Morehead area. They won the locals over with their uncanny ability to correctly pronounce the name of the town...not that copycat town, one state over. And normally we would say that's all she wrote — but actually that is where the real story begins.

The brothers went shopping – marina shopping that is. Brother Chuck spent the winter of 1995 here in Beaufort and realized that because of the mild North Carolina climate, the area offered year-round and endless opportunity for water lovers — oh, and 900-lb. bluefin tuna too. Talk about a fisherman's paradise! The brothers set their sights on several marinas in the area. After thoughtful consideration and fierce negotiations they settled on Town Creek (we heard their firstborns were part of the deal, but no one really knows the real story). With its sprawling footprint, exceptional location and bay views, Town Creek Marina was chock-full of opportunity and vision. And so began what is now a thriving marina and boating business, serving a diverse clientele who boast some of the best (and tallest) fish tales in the area.

For Chuck and Steve, there is no better tribute to this boaters' haven than to create a boathouse-inspired restaurant that overlooks Town Creek's marina, offering genuine hospitality and a place to gather and tell stories of your day at sea. Hard-working fishermen, sportsmen, visitors and locals alike enjoy the simple and coastal Carolina inspired fare. Occasionally you will find a bragging contest taking place right at the edge of the dock when the 900-lb. bluefin tuna start rolling in. Think that's a tall tale? Well, you will just have to visit and find out for yourself. Either way, you will find that FishTales has unmatched services that cater to a variety of diners.

So that's a part of our tale — we look forward to hearing your FishTales. Whether you watch the boats come in or are bringing the catch in, we have a seat waiting for you at FishTales.



232 W. BEAUFORT RD.
BEAUFORT, NC 28516-8620
252-504-7263
www.FishTalesDining.com



NIBBLES

SESAME SEARED AHI TUNA

Fresh sesame crusted yellowfin tuna seared and presented chilled with spicy fried wontons & seaweed salad. **\$10**

SHRIMP BRUSCHETTA

Our sautéed shrimp with roasted garlic, fresh tomatoes & basil served with grilled Parmesan flat bread. **\$11**

FRIED CALAMARI

Lightly floured to order, our calamari is flash-fried and served with chef's aioli. **\$9**

CHICKEN OR SHRIMP QUESADILLA

Your choice of sautéed chicken or shrimp with cheddar cheese, melted to perfection, in a flour tortilla served with fresh pico de gallo & sour cream. **\$9**

WARM CRAB, SPINACH & ARTICHOKE DIP

Our infamous creamy spinach, artichoke and blue crab dip is served warm with toasted pita points. **\$10**

SHRIMP BISQUE

Try our perfectly seasoned sherry cream-based soup. With its velvety finish, it is sure to satisfy. Cup **\$4** Bowl **\$6**

CORNMEAL OYSTERS

Our deep-fried cornmeal dusted oysters are served over mixed greens and then drizzled with a horseradish aioli. **\$12**

CHICKEN WINGS

These jumbo breaded chicken wings are served with your choice of New York Buffalo or Jamaican Jerk style seasoning. **\$8**
(If you like 'em really hot, ask for an order of Chef Todd's style wings, a special recipe he learned from his dad)

TERIYAKI BEEF GRILL

We skewer our sliced flanked beef tenderloin, which is marinated in a teriyaki glaze and served on a nest of fried onions. **\$9**

FRESH GARDEN SALAD

Fresh mixed greens, cucumbers, tomatoes, sun-dried cranberries, cheddar cheese and candied pecans then serve with your choice of dressing. Small **\$4** Large **\$8**

TURKEY APPLE SALAD

We serve up an ample portion of fresh mixed greens with smoked turkey, green apples, cucumbers, tomatoes, sun-dried cranberries, gorgonzola cheese & candied pecans. **\$10**

SOUTHWESTERN CHICKEN SALAD

Heaping portions of mixed greens, cheddar cheese, pico de gallo and tortilla chips, all topped with grilled chicken and finished with a dollop of sour cream. **\$11**

FROM THE GARDEN

*Add shrimp,
chicken or scallops
to any salad \$5*

FROM THE GALLEY

All sandwiches served with a choice of fresh vegetables, house salad, coleslaw or French fries.

CHUCKIE BURGER

A heaping 1/2 lb. of ground chuck grilled to perfection and served on a Kaiser roll with lettuce, tomato & onion.

Your choice of American or Swiss cheese. **\$8**

TURKEY & SWISS OPEN FACE SANDWICH

Our smoked turkey breast & Swiss cheese are grilled open face on pita bread, topped with lettuce, tomato & onion and drizzled with chef's aioli. **\$8**

SHRIMP OR OYSTER BURGER

A real Carteret County classic style burger! Your choice of shrimp or oysters served with homemade coleslaw on a Kaiser roll drizzled with chef's aioli. **\$8**

LEMON ROSEMARY CHICKEN SANDWICH

A tender, juicy grilled chicken breast is marinated in lemon and fresh rosemary then served on a Kaiser roll with lettuce, tomato & onion. **\$8**

CRAB BURGER

Our locally inspired seared crab cake is served on a Kaiser roll with citrus aioli, mixed greens & tomato. **\$9**

GROUPE WRAP

Lightly fried to perfection, our grouper bites are wrapped in a flour tortilla with cheese, pico de gallo and chef's aioli. **\$9**

GROUPE TACOS

A FishTales specialty. Our fresh grouper is lightly fried and wrapped in a flour tortilla with homemade coleslaw, fresh pico de gallo and cheddar cheese. **\$8**



10 & Under

FISHTALES FOR TOTS

CHICKEN FINGER BASKET \$5

ALFREDO'S PENNE PASTA \$4

HIDDEN TREASURES MAC-N-CHEESE \$4

GRILLED HAMBURGER OR CHEESEBURGER \$5

GRILLED CHEESER SANDWICH \$4

CHEESY QUESADILLA \$5

LITTLE SHRIMPER BASKET \$6

CAPTAIN'S CATCH

LOW COUNTRY SHRIMP & SCALLOPS

Fresh bay scallops & shrimp are sautéed with white wine, pancetta ham, shaved green onions and simmered in a butter beef consommé broth served with pan fried jalapeño cornbread. **\$18**

STUFFED GROUPEL

A lightly baked grouper filet is stuffed with shrimp and scallops, finished with a crab and sherry cream sauce and served over chef's daily starch and vegetable. **\$25**

BOURBON GLAZED GRILLED TUNA

Our select yellowfin tuna steak is lightly grilled and bourbon glazed, then served with vegetables & chef's daily starch. **\$15**

CREW'S CATCH SEAFOOD PLATTERS

Prepared just the way you want. Fried, broiled or grilled with your choice of grouper, shrimp, scallops or oysters. Served with coleslaw & French fries.

- The Kid Choice of 1 **\$9**
- The First Mate Choice of 2 **\$14**
- The Skipper Choice of 3 **\$18**
- The Captain Choice of 4 **\$20**

GROUND AND SOUND

Hand cut by our chef, this 8-ounce beef strip is grilled and glazed with a port wine rosemary reduction then covered in shrimp, scallop & gorgonzola cheese and served with fresh vegetables & chef's daily starch. **\$25**

MEDITERRANEAN PASTA

Our most robust pasta dish is sautéed with spinach, wild mushrooms, artichoke hearts, onions, roasted peppers then tossed in a chardonnay basil reduction, finished with gorgonzola crumbles and served over linguini. **\$12**
Add grilled shrimp, chicken or scallops for **\$5**

STEAMER MENU

Steamed to perfection, we offer the freshest in shrimp, clams and mussels, each sold by the 1/2 lb., full lb. or dozen.
1/2 lb. Shrimp, 1 lb. Shrimp, Clams 1 dozen, Mussels 1 dozen
Market Price

CRAB CAKES

A local tradition. Our two jumbo seared crab cakes are topped with chef's aioli and served with fresh vegetables & chef's daily starch. **\$18**

LEMON ROSEMARY CHICKEN

Our grilled chicken breast is steeped in white balsamic lemon juice and fresh rosemary. Served with chef's daily starch & fresh sautéed vegetables. **\$14**

SHRIMP, SCALLOP OR CHICKEN PENNE PASTA

We begin by sautéing pancetta ham with shallots, then add a sherry cream sauce and finish by pan-tossing with penne pasta. Served with your choice of shrimp, scallops or chicken. **\$15**

CHICKEN, SHRIMP OR SCALLOP ALFREDO

Our classically prepared linguini is served in a rich creamy sauce with broccoli and mushrooms topped with freshly grated parmesan cheese. Your choice of chicken, shrimp or scallops. **\$15**

DESSERTS

CHOCOLATE LAVA CAKE

A Town Creek favorite. Try our rich chocolate cake with a mousse chocolate center.
Served with vanilla ice cream. **\$7.50**

BROWNIE SUNDAE

We start with a warm fudge brownie covered with chocolate sauce and served with a scoop of vanilla ice cream, then top with whipped cream. **\$5**

KEY LIME PIE

Try our light and refreshing key lime pie. **\$5**

ICE CREAM

We serve up a heaping scoop of vanilla ice cream. **\$5**

BEVERAGES

PEPSI & DIET PEPSI

MOUNTAIN DEW & DIET MOUNTAIN DEW

SIERRA MIST

ROOT BEER

LEMONADE

TEA, COFFEE

MILK, ORANGE JUICE



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