

NERRA

DINING

Small Plates

*Spicy Tuna Crudo GF

Cucumber, avocado, sun-fire salsa, sesame, microgreens
\$19.50

*Ceviche GF

Shrimp, bay scallops, MKT fish, citrus, garlic, cilantro \$18

Nerra Shrimp

Crab, spinach, parmesan, baked with citrus-caper butter.
\$18

Bakers Flight

House-baked favorites: pumpernickel, cheddar rosemary biscuits,
Corn Bread & house butters \$15

Costa Frita

Lightly fried calamari, bell & banana peppers, Nerra miso \$17

Honey Sesame Soy Glazed Wings

Honey soy glaze, sesame, cilantro, microgreens \$18

Tempura Tide

Lightly fried oyster mushrooms, cauliflower, zucchini, blackened
ranch. \$15

Large plates

Blackened Kale Caesar Salad GF

Kale, romaine, parmesan, brioche croutons, anchovy Caesar,
kalamata \$16
+ Tofu \$4 | blackened shrimp \$7 | *Salmon \$8

Oven-roasted whole fish GF -MKT

Spinach, tomatoes, citrus caper, roasted potatoes

Curry Shore GF Vegan

Garlic, vegetable medley, oyster mushroom, coconut curry broth
jasmine rice- \$22

Golden Coast Platter

Lightly battered mahi, jumbo shrimp, truffle fries & garlic butter
broccoli - \$32

Nerra's Reserve

Hearty gumbo with shrimp, crab, turkey sausage, chicken okra,
jasmine rice & honey butter cornbread - \$23



Curated Catch

Select your fish, preparation style & signature sauce- Design your perfect catch

*Tuna \$21 | *Salmon \$23 | Mahi-Mahi \$23

Method of Preparation:

Grilled | Oven Roasted | Seared | Sesame
Cruised +\$2 | Crab Stuffed + \$10

Sauce Pairings: GF

Sun-fire Salsa: Charred pineapple, mango,
citrus, cilantro & Fresno

Nerra Miso: Soy, miso, ginger & honey

Chimi Verde: Basil, Cilantro, Parsley, garlic,
red chilis

Citrus Caper Butter citrus, butter, cream &
capers

Crimson Harvest: Sun-dried tomatoes
caramelized garlic, lime juice & honey

Compliments

Truffle Fries \$10

Oldbay Roasted Potatoes \$8

House Vegetable MRKT

Herb Jasmine Rice GF \$5

Side Caesar Salad \$7

Honey Glazed Brussel Sprouts -\$7

Nerra Signature Sauce Flight- \$5

9 oz Garlic butter Lobster Tail- +\$32

"Prepared with passion & served with intention. Welcome to Nerra, a contemporary coastal experience." - @ChefLex_919
@NerraDurham

Menu prepared in a facility that handles shellfish, dairy, gluten, soy, nuts & sesame.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
GF Gluten free options



Blackboard Specials

Cajun Seafood Pasta

Pasta tossed in Cajun cream sauce with blackened salmon, shrimp, turkey andouille sausage, tomatoes, and spinach
\$28

Shrimp & Grits GF

Creamy stone-mill grits topped with jumbo shrimp, spinach, seared peppers & smoked Gouda & Parmesan with a Cajun cream sauce
\$26

Sun-fire Jerk Chicken GF

Braised & marinated bone in chicken quarter, fried plantains, island jerk sauce, jasmine rice, sun-fire salsa
\$26

Bistecca Di Nerra

8 oz Herb-marinated beef tenderloin, grilled & finished with a savory pan sauce. Served over creamy mashed potatoes with truffle butter broccoli
\$ 32

Ask your server about our seasonal rotating dessert options!