

NERRA

DINING

Small Plates

SPICY TUNA CRUDO* **GF** 16.5
cucumber, avocado, sun-fire salsa, sesame, microgreens

COSTA FRITA 14
lightly fried calamari, bell & banana peppers, Nerra miso

TEMPURA TIDE 12
lightly fried oyster mushrooms, cauliflower, zucchini, blackened ranch

CEVICHE* **GF** 15
shrimp, bay scallops, mkt fish, citrus, garlic, cilantro

HONEY SESAME SOY GLAZED WINGS 15
honey soy glaze, sesame, cilantro, microgreens

Signature Sandwiches & Po Boys

*All sandwiches come served with a choice of side item:
Truffle Fries, Seasonal Fruit, Seasoned Broccoli, or Nerra Slaw.
Side can be subbed for a cup of soup or salad for +6*

THE 506 BOY 21
lightly fried salmon on a buttery hoagie roll with mixed greens, pickled vegetables and our blackened ranch aioli

THE BULL BOY 22
fried juicy oysters with a dijon aioli, arugula & house pickles

CAROLINA SHRIMP BOY 19
golden fried shrimp, slaw, mixed greens, Nerra remy sauce

THE OYSTER PEARL 18
fried oyster mushrooms, pickled vegetables, slaw, blackened ranch aioli

SHORELINE BURGER 18
house crafted turkey burger, brioche, arugula, feta, dijon, pickled vegetables, fried egg

THE HARBOR HOUSE 16
brioche, 7 oz salmon cake, Nerra remoulade, mixed greens



Soups & Salads

NERRA'S RESERVE cup 10 bowl 15
hearty gumbo with shrimp, crab, turkey sausage, chicken okra, jasmine rice & honey butter cornbread

HARBOR BISQUE cup 12 bowl 16
lobster, sherry, cream, herbs

BLACKENED KALE CAESAR SALAD **GF** 16
kale, romaine, parmesan, brioche croutons, anchovy caesar, kalamata
+ tofu 4 + blackened shrimp 7 + salmon* 8

SUMMER SALAD 18
mixed greens, feta, citrus, sunflower seeds, cranberries, blood orange vinaigrette
+ tofu 4 + blackened shrimp 7 + salmon* 8

Sides

SLAW 5

TRUFFLE FRIES 9

SEASONAL FRUIT 8

BROCCOLI 6

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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



Wine

Seasonal Sangria 13

SPARKLING

Conde De Subirats
Brut Cava *Catalonia, Spain* NV

12 / 40

ROSÉ

Ferraton Pere & Fils 'Samorens'
Cotes du Rhone, France 2024

12 / 42

WHITE

Giuliano Rosati
Pinot Grigio *Veneto, Italy* 2024

12 / 42

Lobster Reef

Sauvignon Blanc *Marlborough, New Zealand* 2025

13 / 42

Bassermann-Jordan

Riesling *Germany* 2023

14 / 48

BonAnno

Chardonnay *California Coast* 2023

14 / 48

RED

Nicodemi
La Murate *Italy* 2022

15 / 52

Greetings

Pinot Noir *Willamette* 2023

14 / 52

August Briggs 'Wishes'

Red Blend *California* 2022

15 / 56

Painted Fields 'Curse of Knowledge'

Cabernet Sauvignon *Sierra Foothills, California* 2022

15 / 56

Beer

WICKED WEED Pernicious IPA

8

GOLDEN ROAD Mangocart Wheat

7

STELLA Pilsner

7

YUENGLING Lager

7

Soft Drinks

HOUSE MADE LEMONADE

4

FRESH BREWED SWEET TEA

3-5

CANNED SODAS

3

SAN PELLIGRINO

5

NERRA

DINING

Weekly Rituals

EVERYDAY

Happy Hour
with Half-Priced Appetizers at the Bar
4pm - 6pm

WEDNESDAY

Half-Off Bottles of Wine

FRIDAY

Half-Off Desserts
Live Music
6:30pm - 9pm

SATURDAY

Nerra at Night
10:30pm - 2am

SUNDAY

Sunday Vibes DJ Brunch
12pm

Specialty Cocktails

PEARL TIDE

grey goose la poire, domaine de canton, lychee, lemon

16

THE DEEP CURRENT

blanco tequila, lime, blackberry sage syrup, soda

15

PLANK & PEAR

dark whiskey, vanilla pear syrup, allspice bitters

16

IVORY CURRENT

white chocolate espresso, creme de cocoa, titos, cream

15

MERMAIDS COVE

white rum, pineapple, lemon, lime, blue curacao,
triple sec, coco lopez, melon liqueur

15

CRIMSON SKY

reposado, blood orange, grand mariner, lime

16

Refreshers

Spirit Free Mocktails



THE GINGER REEF

pear, ginger, lemon, vanilla bean, fizz

10

TIDAL BLOOM

pressed beet juice, cranberry, lime, soda

11