

The Chelsea

335 Middle Street New Bern NC 28560 · +12526375469 · Updated: Jan 14, 2026

[View online menu](#)



CHELSEA STARTERS 5

Sesame Seared Tuna	\$11.00
With ginger sauce, wasabi and cucumber kimchee.	
Fried Green Tomatoes	\$9.00
With sliced buffalo mozzarella, mixed baby greens and pear-basil pesto.	
Southern Barbecued Shrimp and Grits	\$9.00
Shrimp sautéed with apple smoked bacon, tomatoes and scallions over creamy grits with brown butter barbecue sauce.	
Shrimp Dim Sum	\$9.50
Steamed shrimp dumplings with sesame-ginger dipping sauce.	
Southern Egg Roll	\$8.50
Pulled pork and braised collard greens wrapped in wonton and bacon, then flash fried and served with pepper vinegar dipping sauce.	

APPETIZERS 9

Brown Butter Oysters	\$10.00
Fried oysters and creamy stone ground grits with brown butter barbecue sauce.	
Brie and Candied Onion Dip	\$8.00
Baked Brie, sweet caramelized onions, and char-grilled crostini.	
Crispy Calamari	\$9.00
With marinara sauce.	
Portabella Fries	\$7.50
Dredged in seasoned flour, fried crisp and served with creamy horseradish.	
Pork Pot Stickers	\$8.50
Fried Asian pork dumplings with sesame-ginger dipping sauce.	
Bruschetta	\$7.50
Diced tomatoes, garlic, basil, olive oil and Feta served with toasted flatbread.	
Bacon Wrapped Scallops	\$10.50
With lemon-garlic butter.	
Bleu Chip Dip	\$7.50
Bleu, cheddar and cream cheeses baked, topped with bacon and scallions served with housemade potato chips.	

Tempura Asparagus

\$9.00

With roasted garlic aioli.

SOUPS 4

Our Famous Cream Of Crab

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$8.00

New England Clam Chowder

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$8.00

French Onion

\$5.00

Soup du Jour

AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

SALADS 5

Calamari Salad

\$15.00

Mixed greens, tomatoes, cucumbers, red onions and crumbled bleu cheese tossed with raspberry-sesame vinaigrette and topped with fried calamari.

Greek Salad

\$9.00

Mixed greens with salami, Feta, artichoke hearts, black olives, pepperoncini, tomatoes, cucumbers, red onions and balsamic vinaigrette. With Grilled or Blackened Chicken or Sautéed or Blackened Shrimp, add \$3.

Salmon Salad

\$9.00

Grilled Atlantic salmon served over mixed greens, tomatoes, red onions and cucumbers. Served with a side of cucumber dressing.

Apollonian Chicken

\$9.00

Toasted pita bread topped with mixed greens, tomatoes, cucumbers, red onions, Feta and grilled chicken. Served with a side of cucumber dressing.

Caesar Salad

AVAILABLE OPTIONS

Generous portion of romaine tossed with Caesar dressing, Parmesan and herb croutons. With Grilled or Blackened Chicken or Sautéed or Blackened Shrimp, add \$3.

\$6.00

With Peppercorn Encrusted Tuna, add:

\$6.00

FROM THE GRILL 6

Brown Butter Carpet Bagger Strip

\$29.00

12 oz. Cajun dusted New York strip, fried oysters, and brown butter barbecue sauce.

Bleu Filet

\$28.00

Gorgonzola stuffed tenderloin filet, encrusted with black peppercorns, seared and topped with Cabernet demi glace.

Chelsea Filet Oscar	\$36.00
Tenderloin filet topped with jumbo lump crab, tempura asparagus, and Béarnaise.	
8 oz. Tenderloin Filet	\$27.00
12 oz. New York Strip	\$23.00
16 oz. Rib Eye	\$27.00

SOUTHERN SPECIALTIES 5

The Cheesecake	\$24.50
Sautéed shrimp, scallops, tomatoes, onions and mushrooms over chorizo sausage and angel hair cheesecake, topped with lobster sauce.	
Southern Osso Buco	\$22.00
Roasted pork shank with olive oil, red wine, fire roasted tomatoes, and olives. Served with garlic smashed potatoes and seasonal vegetable.	
Shrimp and Grits	\$18.00
Shrimp sautéed with scallions, tomatoes, mushrooms and smoked sausage, over creamy stone ground grits with cheddar-jack cheese.	
Core Sound Oysters and Grits	\$19.00
Fried oysters with sautéed mushrooms, tomatoes, green onions and bacon with brown butter barbecue sauce over creamy stone ground grits.	
Red Eye Shrimp and Scallops	\$23.00
Shrimp, scallops, andouille sausage and trinity vegetables tossed with java seasoning over creamed silver queen corn.	

CHICKEN 4

Sesame Chicken	\$16.50
Sesame crusted chicken over roasted tomato couscous with orange-ginger sauce and seasonal vegetable.	
Brown Butter Barbecue Chicken	\$16.00
Sautéed chicken breasts over creamy stone ground grits with brown butter barbecue sauce and seasonal vegetable.	
Artichoke Chicken	\$17.00
Sautéed chicken breasts topped with fried artichoke hearts and beurre blanc with rice pilaf and seasonal vegetable.	
Chicken Bruschetta	\$17.00
Sautéed chicken breasts topped with tomato, basil, garlic and Parmesan over rice pilaf with seasonal vegetable.	

VEGETARIAN 2

Vegetable Risotto	\$16.00
Zucchini, squash, portabella mushrooms, peas, roasted peppers and Parmesan tossed with creamy roasted garlic risotto.	
Stuffed Portabella	\$15.00
Tomato couscous and veggie stuffed portabella mushrooms with basil pesto and seasonal vegetable.	

SEAFOOD 5

Maryland Crab Cakes **\$25.00**

Broiled or fried jumbo lump crab cake with rice pilaf, seasonal vegetable and Béarnaise.

Sesame Seared Tuna **\$22.00**

With cucumber kimchee, pickled ginger, sticky rice, ginger sauce and wasabi.

Cocoa Salmon **\$19.00**

Cocoa rubbed salmon fillet, Pepsi cream sauce, oven roasted tomato couscous and seasonal vegetable.

Crab and Shrimp Beurre Blanc **\$24.00**

Jumbo lump crab, shrimp sautéed in creamy Beurre Blanc, with rice pilaf and seasonal vegetable.

Chesapeake Seafood Stew **\$28.00**

Shrimp, scallops, oysters, clams and fish in a mildly spiced tomato bouillon over rice pilaf.

PASTA AND RISOTTO ⁴

Shrimp and Crab Fresca **\$24.00**

Shrimp and jumbo lump crab with garlic, lemon, diced tomatoes, crushed chilies, green onions, butter, olive oil, and chiffonade basil tossed with Gemelli pasta and topped with grated Parmesan.

New Orleans Pasta

AVAILABLE OPTIONS

Sausage, mushrooms, tomatoes and scallions tossed with Cajun cream and Gemelli pasta, topped with cheddar-jack cheese.

Chicken: \$16.00

Shrimp: \$18.00

Salmon Brie Risotto **\$19.00**

Salmon, sautéed asparagus, tomatoes, pancetta and Brie with creamy roasted garlic risotto.

Paella Risotto **\$24.00**

Shrimp, chicken, scallops, and sausage in creamy saffron risotto with peas, celery, green peppers and onion.

SANDWICHES ⁵

Beef Brisket **\$10.50**

Smoked and sliced beef brisket, barbecue sauce, fried onions, and melted cheddar-jack on a toasted Kaiser roll.

Turkey Pita Club **\$8.00**

Turkey, bacon, white American cheese, lettuce and tomato stacked club style on a warm herbal pita with a side of raspberry mayonnaise.

Crab Cake Sandwich **\$13.00**

Broiled or fried jumbo lump crab cake on a toasted Kaiser with lettuce, tomato and side of Chesapeake remoulade.

Bleu Cheese Burger **\$8.50**

Premium grilled ground beef served on a toasted Kaiser with bleu cheese dip, blackening spices, bacon, lettuce, tomato and red onion.

Chelsea Burger **\$8.00**

Premium grilled ground beef served on a toasted Kaiser with bacon, American cheese, lettuce, tomato and red onion.

KIDS MENU ⁵

Macaroni and Cheese	\$5.00
Chicken Fingers with fries or housemade chips	\$7.00
Shrimp Basket with fries or housemade chips	\$6.00
Cheeseburger with fries or housemade chips	\$6.00
Pasta with melted butter and parmesan or marinara sauce	\$5.00