

Served Daily 11am to 3pm / 18% Gratuity Will be Added to Parties of 6 or More / Service Charge on Carry Outs Larger than \$50

APPETIZERS

Belgian White Mussels

Sautéed in White Belgian Beer, Arugula, & Butter Garlic Cream Sauce.
Served with Parmesan Bread

Blackened Tuna Bites

Local Yellowfin Tuna, Lightly Blackened, Served Medium Rare with
Homemade Remoulade

Calamari

Lightly Fried & Served with Sweet Thai Chili

Chips & Salsa

Tortilla Chips with Homemade Salsa. Add Queso \$3 / Guacamole \$5

Crab Dip

Creamy Blend of Cream Cheese, Jumbo Lump Crab & Spices. Served
with Grilled Pita

Crispy Asian Style BBQ Sticky Ribs

Six Crispy St.Louis Riblets Tossed in a Sweet & Spicy Korean BBQ
Sauce

Garlic Clams

Sautéed in White Wine Garlic Butter Sauce and Served with Parmesan
Bread

Homemade Chili

Topped with Cheddar, Sour Cream & Scallions

Jumbo Chicken Wings

Tossed in Your Choice of Hot, Mild, Jerk, Old Bay, BBQ, Mango
Habanero, Teriyaki, Sweet Thai Chili, or Garlic Butter Parmesan.
Served with Ranch or Bleu Cheese

Mozzarella Sticks

Served with Marinara

Nachos

Homemade Queso, Olives, Jalapenos, Tomatoes, Guacamole,
Scallions & Sour Cream. Add Pork, Chili, or Chicken \$5

Soup of the Day

Please Ask for Details

Tuna Tostada

Crispy Wonton Chips, Sliced Peppered Tuna, Crab Cream Cheese,
Jalapeños, Avocado, and a Teriyaki Mayo

SOFT DRINKS

Coke / Diet Coke / Cherry Coke / Mr.Pibb / Hi-C Fruit Punch / Sprite / Barq's
Root Beer Sweet Tea / Unsweetened Tea / Lemonade / Ginger Ale / Fanta
Orange

SALADS

Add Mahi or Tuna Bites @ Market Price / Grilled or Fried Chicken \$6 / Shrimp
\$7 Dressings Homemade Ranch, Bleu Cheese, Balsamic, Raspberry Vinaigrette
(Fat Free), Honey Mustard, Oil & Vinegar, House Caesar, & 1000 Island

\$14 Caesar Salad Small \$6
Romaine, Garlic Croutons, Parmesan Cheese and Crispy Bacon tossed in
Caesar Dressing Large \$10

\$11 House Salad Small \$6
Romaine, Tomato, Red Onion, Cucumber, Croutons and Cheddar Cheese
Large \$10

\$5 Mahi Taco Salad \$17
Grilled Mahi, Romaine, Cheddar, Tomato, Roasted Red Peppers, Avocado,
and a Black Bean & Corn Salsa with Chipotle Ranch and Crispy Tortilla
Strips

\$16 The Greek \$18
Grilled Chicken, Mixed Greens, Black & Kalamata Olives, Pickled Red
Onion, Pickled Pepperoncini, Tomato, Feta with Greek Dressing

LUNCH ENTREES

Chicken Tender Platter \$15
Cup \$6 4 Chicken Tenders with Fries. Served with Your Choice of Ranch, Teriyaki, Honey
Bowl \$9 Mustard, BBQ, Sweet Thai Chili, or Mango Habanero Dipping Sauce
Market Price \$ **Fish Tacos** \$22
Blackened Mahi, Jasmine Rice, Shredded Lettuce, Shredded Cheddar, Served
with Black Beans & Honey-Lime Sour Cream and 3 Flour Tortillas

\$9 Fish & Chips \$20
House Battered Alaskan Cod Served with Cole Slaw & Old Bay Fries

\$13 Fried Oyster Platter \$21
Cornmeal Breaded and Lightly Fried, Served with Fries & Cole Slaw

Fried Shrimp Platter \$21
Panko Breaded and Lightly Fried, Served with Cole Slaw & Fries

\$16 Pork Tacos \$16
Two Soft Shell Tacos Filled with Slow Cooked Pork, House Kimchi, Pickled Red
Onions, and Topped with Wasabi Sour Cream, Oyster Sauce, and Scallions

\$18 Pulled Pork Mac & Cheese \$18
Slow Roasted NC Style Pork with House Baked Mac & Cheese Topped with Fried
Pickled Red Onions, Scallions and Garlic Bread Crumbs

SANDWICHES

All Sandwiches Served with Fries / Substitute Gluten Free Bun \$2

Pulled Pork

Slow Roasted Pork Shoulder Topped with Cole Slaw & NC Style BBQ Sauce.
Served on a Potato Roll

Oyster Po Boy or Shrimp Po Boy

Shredded Lettuce, Tomato, and House Remoulade on Leidenheimer French Bread

Reuben

Corned Beef, Sauerkraut, and Thousand Island Dressing on Marble Rye Bread

Beef Brisket

Slow Roasted Topped with Coleslaw, BBQ Sauce and Crispy Onions on a Brioche Roll

Fried Flounder

Cornmeal Fried, Topped with Lettuce, Tomato, Red Onion and a Lemon Dill Tartar Sauce

Nashville Hot Fried Chicken

Panko Fried, Tossed in Nashville Hot Sauce, Topped with Cole slaw, Homemade Sweet Dill Pickles and Sriracha Mayo

Roasted Duck Breast

Thinly Sliced, Topped with Caramelized Onions, Provolone, Crispy Duck Skin and Horseradish Mayo on Leidenheimer French Bread

Jumbo Lump Crab Cake

Pan Seared Topped with Lettuce, Tomato & Homemade Remoulade

KID'S MENU

Served with Your Choice of Soda or Juice

Cheese Burger & Fries

Chicken Tenders & Fries

Fried Shrimp & Fries

Grilled Cheese & Fries

Mini Corndogs & Fries

Mac & Cheese

Pasta Marinara

SIDES

Fries / Cole Slaw / Tortilla Chips / Chef's Veggies Ala Carte **\$4.50**

Mac & Cheese / Side Ceaser / Side Garden Ala Carte **\$6**
Sub for Fries **\$2**

HALF POUND ANGUS BURGER OR CHICKEN

Cooked to a Juicy Medium & Served with Fries / Substitute Grilled Chicken for No Extra Charge / Substitute Gluten Free Bun or Impossible Burger \$2

\$14

Basic Burger

Served with Lettuce, Tomato & Your Choice of American, Provolone, Swiss, Cheddar or Pepper Jack Cheese. / Add Bacon \$2 / Add Grilled Onions or Mushrooms \$1

\$14

\$16

Bacon Bleu

Bleu Cheese Crumbles, Bacon, Fried Pickled Red Onion, Horseradish Mayo, Topped with Lettuce & Tomato

\$16

\$12

\$15

California

Pepper Jack, Bacon, Homemade Guacamole, Topped with Lettuce & Tomato

\$17

Carolina

Chili, Coleslaw, Yellow Mustard and Shaved Red Onion

\$16

\$15

Chesapeake

Topped with Homemade Crab Dip, Applewood Bay Bacon, Lettuce & Tomato

\$18

\$14

Fungi

Smothered in Sautéed Mushrooms, a Demi Glaze, Smoked Gouda Cheese and Topped with Arugula

\$16

\$16

Tombstone

BBQ Sauce, Crispy Pork Belly, Cheddar Cheese, Fried Onions, Lettuce & Tomato

\$15

\$17

Quinoa Black Bean

Topped with House Pickles, Pickled Red Onion, Chipotle Avocado Mayo, Lettuce & Tomato

\$15

STEAMERS

Raw Items Only Available for Dine In per NC Law

\$10

Chef's Sampler

1 LB Shrimp, 1 LB Mussels, Dozen Clams, & 2 Clusters of Crab Legs.
Served with Lemon, Cocktail Sauce, and Clarified Butter.

Market Price \$

\$10

\$10

Steamer Combo

1/2 LB Shrimp, 1 Crab Cluster, & 6 Clams. Served with Lemon, Cocktail Sauce, and Clarified Butter.

Market Price \$

\$10

\$10

Crab Legs

Served with Lemon & Clarified Butter

Market Price \$

\$10

\$10

Middleneck Clams

Served with Lemon & Clarified Butter

1/2 Dozen **\$7**

Dozen **\$13**

Mussels

Served with Lemon & Clarified Butter

\$11

Oysters

Served Raw or Steamed

Market Price \$

Peel & Eat Shrimp

Served with Lemon, Cocktail Sauce & Clarified Butter

1/2 Pound **\$11**

Pound **\$22**