

LUNCH MENU

Served Daily 12pm to 3pm / 18% Gratuity Added to Parties of 6 or More / No More than 3 Checks per Party / 10% Service Charge on Carry Outs \$50 and More.

APPETIZERS

Soup of the Day

Ask Server for Details

Homemade Chili

Topped with Cheddar, Sour Cream & Scallions

10 Jumbo 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

Belgian White Mussels

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

Mozzarella Sticks

Fried Mozzarella Sticks Served with Marinara Sauce

Tuna Poke Bowl

Sesame, Ginger & Soy Marinated Ahi Tuna, Served Over White Rice, Topped with Seaweed & Cucumber Salad, Crispy Wontons, Eel Sauce and Spicy Aioli

Pork Kimchi Egg Rolls

Two Slow Cooked Pork & House Kimchi Hand Rolled Egg Rolls Served with Sweet Thai Chili Sauce

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 Ribs Tossed in a Sweet & Spicy Korean BBQ Sauce

Fried Buffalo Shrimp

Eight Hand-Breaded Shrimp Tossed in Buffalo Sauce, Served with Homemade Blue Cheese Dressing

Shrimp Ceviche

Citrus Marinated Shrimp Served with Warm Pita

STEAMERS

Oysters

Raw or Steamed. Served with Cocktail Sauce, Raw Horseradish, Crackers, & Lemon. Market Price

Steamer Combo

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

Crab Legs

Served with Lemon & Clarified Butter

Middleneck Clams

Served with Lemon & Clarified Butter

Mussels

Served with Lemon & Clarified Butter

Peel & Eat Shrimp

Served with Cocktail Sauce, Lemon & Clarified Butter

SALADS

Add Mahi or Tuna Bites @ Market Price / Grilled or Fried Chicken \$6 / Shrimp \$7 Dressings Homemade Ranch, Bleu Cheese, Balsamic, Honey Mustard, Oil & Vinegar, & House Caesar

Cup \$6

Bowl \$9

Market Price \$

Sesame Chicken Salad

\$18

Grilled Chicken, Mandarin Oranges, Crispy Noodles, Grape Tomatoes, Edamame Beans, and Red Cabbage Over Chopped Romaine and Served with a Sesame Ginger Dressing

Caesar Salad

Large \$11

Small \$7

Romaine, Garlic Croutons, Parmesan Cheese and Crispy Bacon tossed in Caesar Dressing

\$17

House Salad

Large \$10

Small \$6

Romaine, Tomato, Red Onion, Cucumber, Croutons and Cheddar Cheese

\$11

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

\$18

SANDWICHES

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

\$15

Jumbo Lump Crab Cake

\$17

Pan Seared Topped with Lettuce, Tomato & Homemade Remoulade

Prime Rib

\$16

Shaved Prime Rib, Topped with Caramelized Onions, Aged Provolone, Arugula, & Horseradish Mayo on a French Baguette, Served with Au Jus

\$16

Fried Chicken

\$15

Crispy Fried Chicken Topped with Spicy Mayo and Thick Cut Pickles

\$16

Pulled Pork

\$14

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

\$18

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

The Basic

\$14

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

Market Price \$

The GOAT

\$18

Topped with Bacon Tomato Jam, Crumbled Goat Cheese, & Arugula

Market Price \$

Tombstone

\$17

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

Dozen \$14

Fungi

\$17

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

Pound \$13

Bacon Bleu

\$16

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

1/2 Pound \$13

Pound \$24

SIDES

Fries / Cole Slaw / Chef's Vegetable

Ala Carte \$4.50

Mac & Cheese / Side Ceaser / Side Garden

Ala Carte \$6

Sub for Fries \$2

LUNCH ENTREES

Pulled Pork Mac & Cheese

Slow Roasted NC Style Pork with Homemade Mac & Cheese. Topped with Fried Pickled Red Onions, Scallions and Garlic Bread Crumbs

Fish & Chips

Panko Crusted Alaskan Cod Served with Cole Slaw, Old Bay Fries & Lemon Dill Tartar Sauce

Fish Tacos Platter

Blackened Mahi, Shredded Lettuce, Shredded Cheddar, Black Bean Corn Salsa, Pickled Red Onions, & Honey-Lime Sour Cream with 4 Flour Tortillas

Fried Shrimp Platter

Hand Breaded and Lightly Fried, Served with Cole Slaw & Fries

Fried Oyster Platter

Cornmeal Breaded and Lightly Fried, Served with Fries & Cole Slaw

Chicken Tenders Platter

4 Chicken Tenders with Fries. Served with Your Choice of Ranch, Teriyaki, Honey Mustard, BBQ, Sweet Thai Chili, or Mango Habanero Dipping Sauce

KID'S MENU

Served with Your Choice of Soda or Juice

Cheeseburger & Fries

Chicken Tenders & Fries

Fried Popcorn Shrimp & Fries

Grilled Cheese & Fries

Mac & Cheese

Pasta Marinara

SOFT DRINKS

\$3.50 / Free Refills

\$3.50 / Free Refills / 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

WINE LIST

\$20 Proverb Cabernet Sauvignon / Pinot Noir / Red Blend
Reds

\$21 La Marca Prosecco / Prosecco Rose 1 **\$10**
Sparkling - Fresh and Youthful

\$22 White Haven Sauvignon Blanc 1 **\$10**
White Peach, Guava, Passion Fruit

\$21 Ecco Domani Pinot Grigio delle Venezie 1 **\$10**
White - Green and Flinty

\$21 William Hill Estate Winery Chardonnay 1 **\$10**
White - Buttery and Complex

\$16 J Chardonnay 1 **\$12**
Bright, Pear, Apricot, Baked Apple, Vanilla

COCKTAIL MENU

The 'Tuck Sound

Vodka, Midori, Blue Carrucao, Pineapple Juice, Simple Syrup, Lime Juice, Club Soda

\$10 Orange Crush \$12
Freshly Squeezed Orange Juice, Orange Vodka, Sprite & Triple Sec

\$10 Cherry Limeade Crush \$12
Fresh Squeezed Lime, Cherry Vodka, Grenadine & Sprite

\$10 Raspberry Lemonade Crush \$12
Fresh Squeezed Lemon, Raspberry Vodka, Razzmatazz and Sprite

\$10 Cadillac Margarita \$14
Patron Silver Tequila, Sour Mix, Orange & Lime Juice, with a Grand Marnier Floater

\$10 Corolla Rum Punch \$12
Light Rum, Myers's Dark Rum, Malibu Rum, Orange Juice, Pineapple Juice & Grenadine

Not SO Old Fashion \$15
Maker's Mark, Licor 43, Luxardo, Simple Syrup

John Daly \$10
Sweet Tea Vodka & Lemonade

Moscow Mule \$12
Ginger Beer, Stoli Vodka & Lime Juice Served in a Copper Mug

Painkiller \$12
Pusser's Rum, Coconut Cream, Orange & Pineapple Juice, Topped with Nutmeg