

Served Daily 5pm to 9pm / 18% Gratuity Will be Added to Parties of 6 or More / Service Charge on Carry Outs Larger than \$50

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, Sweet Thai Chili, Teriyaki, or Garlic Butter Parmesan Served with Ranch or Blue Cheese

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 House Made 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 Riblets Tossed in a Sweet & Spicy Korean BBQ

Garlic Clams

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

Mozzarella Sticks

Served with Marinara

Nachos

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

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

DINNER ENTREES

Fried Oyster Dinner

Oysters Lightly Breaded in Seasoned Cornmeal Served with Fries & Cole Slaw

\$21.00

Cup \$6.00

Bowl \$10.00

Market Price \$

Beef Brisket Platter

Two Slices of Thick Cut, Slow Roasted Brisket Served with Au Jus, Coleslaw and Fries

\$22.00

Blackened Tuna

Grilled Blackened Tuna Over Creamy Smoked Gouda Polenta. Topped with a Butter Bean, Grape Tomato, Grilled Corn & Pork Belly Succotash

\$27.00

Crab Cake Dinner

Two Pan Seared Golden Brown Crab Cakes, with Lemon Dill Tartar. Served over an Arugula Salad with Grape Tomatoes, Roasted Red Peppers, Thin Sliced Red Onion, Tossed in Citrus Vinaigrette...

\$31.00

\$16.00

\$14.00

Fish & Chips

Beer Battered Alaskan Cod Served with Coleslaw, Old Bay Fries & House Tartar Sauce

\$21.00

\$11.00

Fish Tacos

Blackened Mahi, Yellow Rice, Shredded Lettuce, Shredded White Cheddar, Served with Seasoned Black Beans & Honey-Lime Sour Cream and 3 Flour Tortillas

\$22.00

\$5.00

\$15.00

Fried Shrimp Platter

Panko Breaded Butterflied Shrimp Served with Fries & Cole Slaw

\$21.00

Half Rack of Ribs Platter

Slow Cooked St. Louis Style Ribs Basted with a Cheerwine BBQ Sauce and Served with Loaded Mashed Potatoes and Chef's Vegetable of the Day

\$21.00

\$16.00

\$16.00

Lobster Mac & Cheese

Diced Butter Poached Lobster with Penne Pasta and Topped with Crispy Pork Belly, Garlic Bread Crumbs, Fresh Herbs, in Our Homemade Cheese Sauce

\$25.00

\$9.00

\$13.00

New Orleans Style BBQ Shrimp & Grits

BBQ Spiced Shrimp over Creamy Cheddar Grits with a Creamy Butter Garlic and Herb Spiced Gravy

\$28.00

Pan Seared North Atlantic Salmon

Topped with Lump Crab, Roasted Red Peppers, Teriyaki Glaze, and Served with Wasabi Mashed Potatoes and Chef's Vegetable of the Day

\$24.00

\$16.00

Pork Tacos

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

\$16.00

Pulled Pork Mac & Cheese

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

\$19.00

Tuscan Seafood Pasta

Local Shrimp and Scallops, Baby Arugula, and Penne Pasta Tossed in a Rosa Sauce

\$23.00

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

Caesar Salad

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

Small \$6.00

Large \$10.00

House Salad

Fresh Romaine, Grape Tomatoes, Red Onion, Cucumber, Croutons and Cheddar Cheese

Small \$6.00

Large \$10.00

Mahi Taco Salad

Romaine, Cheddar, Tomato, Roasted Red Peppers, Avocado, and a Black Bean & Corn Salsa with Chipotle Ranch and Crispy Tortilla Strips.

\$17.00

The Greek

Grilled Chicken, Mixed Greens, Black & Kalamata Olives, Pickled Red Onion, Pickled Pepperoncini, Tomato, Feta and House Made Greek Dressing

\$18.00

STEAMERS

No Raw Oysters or Clams To Go per NC LAW

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 \$

Steamer Combo

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

Market Price \$

Peel & Eat Shrimp

Served with Lemon, Cocktail Sauce & Clarified Butter

1/2 Pound \$11.00

Pound \$21.00

Crab Legs

Served with Lemon & Clarified Butter

Market Price \$

Middleneck Clams

Served with Lemon & Clarified Butter

1/2 Dozen \$7.00

Dozen \$13.00

Mussels

Served with Lemon & Clarified Butter

\$11.00

Oysters

Served Raw or Steamed

Market Price \$

HALF POUND ANGUS BURGERS & CHICKEN

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

Bacon Bleu

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

\$16.00

California

Pepper Jack, Bacon, Homemade Guacamole, Lettuce & Tomato

\$17.00

Fungi

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

\$16.00

Quinoa Black Bean

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

\$15.00

Tombstone

BBQ Sauce, Crispy Pork Belly, Cheddar Cheese & Topped with Fried Onions

\$15.00

Chicken Tender Platter

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

\$15.00

KIDS MENU

Served with Your Choice of Soda or Juice

Mini Corndogs & Fries

\$10.00

Chicken Tenders & Fries

\$10.00

Fried Shrimp & Fries

\$10.00

Grilled Cheese & Fries

\$10.00

Cheese Burger & Fries

\$10.00

Pasta Marinara

\$10.00

Mac & Cheese

\$10.00

SIDES

Fries / Cole Slaw / Tortilla Chips / Chef's Veggies

Ala Carte \$4.50

Mac & Cheese / Side Caesar / Side Garden

Sub for Fries \$2.00

Ala Carte \$6.00