

DINNER MENU

Served Daily 5pm to 9pm / 18% Gratuity Will be Added to Parties of 6 or More / No More Than 3 Checks Per Table / 10% Service Charge on Carry Outs Larger than \$50

APPETIZERS

Fried Buffalo Shrimp

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

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

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 Ribslets Tossed in a Sweet & Spicy Korean BBQ

Shrimp Ceviche

Citrus Marinated Shrimp Served with Warm Pita

SALADS

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

Cesar Salad

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

House Salad

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

Mahi Taco Salad

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

Sesame Chicken Salad

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

STEAMERS

\$16 Oysters

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

Steamer Combo

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

Market Price \$

Cup \$6

Bowl \$7

Market Price \$

Peel & Eat Shrimp

Served with Lemon, Cocktail Sauce & Clarified Butter

Half Pound \$13

Pound \$24

Crab Legs

Served with Lemon & Clarified Butter

Market Price \$

Middleneck Clams

Served with Lemon & Clarified Butter

Doz \$14

\$17

Mussels

Served with Lemon & Clarified Butter

Pound \$13

\$11

\$18

HALF POUND ANGUS BURGER OR 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

Fungi

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

\$17

\$14

The GOAT

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

\$18

\$15

Bacon Bleu

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

\$16

\$16

Tombstone

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

\$17

\$18

SIDES

Mac & Cheese / Side Ceaser / Side Garden / Cole Slaw

Sub for Fries \$2

Ala Carte \$6

Fries / Cole Slaw / Chef's Vegetable

Ala Carte \$4.50

KIDS MENU

Served with Your Choice of Soda or Juice 12 and Under.

Chicken Tenders & Fries

\$10

Fried Popcorn Shrimp & Fries

\$10

Grilled Cheese & Fries

\$10

\$18

Cheeseburger & Fries

\$10

Pasta Marinara

\$10

Mac & Cheese

\$10

DINNER ENTREES

Teriyaki Chicken

Crispy Chicken with Peppers, Onions, Sugar Snap Peas, and Homemade Teriyaki Sauce Over White Rice and Topped with a Sunny Side Egg, Sesame Seeds, and Scallions

Half Roasted Herb Chicken

Sous Vied Herb Chicken Topped with a Chicken Demi Glaze and Served with Smashed Red Potatoes & Grilled Asparagus

Grilled Atlantic Salmon 🐟

Dry Rubbed Salmon seasoned with Tajin over Fingerling Potatoes tossed in Garlic Chili Oil topped with Pickled Red Onions and Served with Garlic Green Beans

Shrimp & Grits

Shrimp Sauteed in a Cajun Butter Sauce with Andouille Sausage, Peppers, Onions, and Tomatoes Served over Stone Ground Grits

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

Cajun Seafood Pasta

Sauteed Shrimp, Crab Meat, Peppers, and Onions in a Parmesan Cream Sauce over Penne Noodles and Topped with Cajun Spices and Fresh Herbs.

Crab Cake Dinner

Two Pan Seared Golden Brown Crab Cakes with Lemon Dill Tartar. Served with Roasted Red Potatoes & Chef's Vegetable

Fish Tacos Platter

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

Fish & Chips

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

Fried Oyster Platter

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

Fried Shrimp Platter

Hand Breaded Butterflied Shrimp Served with Fries & Cole Slaw

SOFT DRINKS

\$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 / Orange Juice / Cranberry Juice / Pineapple Juice .

WINE LIST

\$23 Proverb Cabernet / Pinot Noir / Blend 1 \$10
Reds

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

\$27 White Haven Sauvignon Blanc 1 \$10
White Peach, Guava, Passion Fruit

\$25 Ecco Domani Pinot Grigio delle Venezie 1 \$10
White - Green and Flinty

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

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

\$20

COCKTAIL MENU

\$26

The 'Tuck Sound

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

\$32

Not SO Old Fashion

Maker's Mark, Licor 43, Luxardo, Simple Syrup

\$15

\$22

Orange Crush

Freshly Squeezed Orange Juice, Orange Vodka, Sprite & Triple Sec

\$12

\$21

Cherry Limeade Crush

Fresh Squeezed Lime, Cherry Vodka, Grenadine & Sprite

\$12

\$21

Raspberry Lemonade Crush

Fresh Squeezed Lemon, Raspberry Vodka, Razzmatazz and Sprite

\$12

\$21

Cadillac Margarita

Patron Silver Tequila, Sour Mix, Orange & Lime Juice, with a Grand Marnier Floater

\$14

\$21

Corolla Rum Punch

Light Rum, Myers's Dark Rum, Malibu Rum, Orange Juice, Pineapple Juice & Grenadine

\$12

John Daly

Sweet Tea Vodka & Lemonade

\$10

Moscow Mule

Ginger Beer, Stolli Vodka & Lime Juice, Served in a Copper Mug

\$12

Painkiller

Pusser's Rum, Coconut Cream, Orange & Pineapple Juice, Topped with Grated Nutmeg

\$12