

STARTERS

SHE CRAB SOUP	11/15
Lump Crabmeat- Fresh Dill- Cream	
SOUP OF THE DAY	MP
Ask your server for details	
SHRIMP CAKE	
Shrimp- Ritz- Special Seasonings- Broiled- Old Bay Tartar	12
TOMATO PIE	
Vine Ripe Tomatoes- Fresh Basil- Mozzarella Cheese	16
CRAB CAKE	23
Our Famous Special Blend - Broiled - Corn Salsa	
MUSSELS	19
Prince Edward Island Mussels - Sauteed - Ginger, Lime, & Cilantro Butter Sauce	

SALADS

HOUSE SALAD	10
Mixed Greens - Fresh Vegetables - Pickled Carrots- Honey Citrus Vinaigrette or Ranch or Creamy French <i>gf</i>	
GRILL ROOM WEDGE	15
Iceburg- Tomato- Grill Room's Creamy Blue Cheese- Bacon Crumbles	
SEABIRD FARMS SALAD	16
<i>Fresh Produce from a Local Farm</i> Mixed Greens- Pickled Cauliflower- Local Radishes- Tomatoes-Local Pickled Asparagus- - Creamy Sherry Vinaigrette	
GRILL ROOM SALAD	15
ADD CHICKEN	24
Mixed Greens- Grilled Pineapple- Tomatoes- Cucumbers- Pickled Red Onions- Blue Cheese Crumbles- Honey Citrus Vinaigrette	
SALMON POWER SALAD	25
Hardwood Grilled Salmon- Pickled Red Onions- Tomatoes- Cucumbers- Pickled Local Beans - Pickled Peppers- Feta Cheese Crumbles- Chia Seed White Balsamic Vinaigrette	
Add Chicken \$10, Salmon \$15 or Herb and Garlic Marinated Filet Mignon Kabob \$18 to any Salad	

SHAREABLES

BASKET OF FRIES	15
Hand Cut- Honey Mustard- Our Famous Ranch-Ketchup <i>gf</i>	
GRILLED GREEN ONION DIP	14
Grilled Green Onions - Fresh Spinach - Mixed Cheeses - Ritz Crackers	
FOXXY LOXXY	18
House Cured Salmon- Whipped Cream Cheese- Pickled Veggies- Tomato- Capers- Toasted English Muffin	
MEATBALLS	17
Half Pound of House Ground USDA PRIME Beef and Local Pork - Tomato Sauce- Parmesan Cheese	
CUCUMBER SAMPLER	17
Dill - Bread and Butter - Sour - Sweet Mustard- Korean Spicy <i>gf</i>	
PICKLISH DELIGHT	18
Excite your Palate with 9 Different Pickled Items Strawberries- Peaches- Fiddlehead Ferns- Local Asparagus- Cauliflower- Local Peppers- Giardineira- Okra- Garlic Dill Green Beans <i>gf</i>	

SANDWICHES

BBQ SANDWICH	15
Eastern NC House Smoked Pork Barbeque- Cole Slaw- Buttered Kaiser- Hand Cut Fries	
GRILLED CHICKEN SANDWICH	19
Chicken Breast- Country Ham- Swiss Cheese- Buttered Kaiser- Hand Cut Fries	
STEAKHOUSE BURGER *	20
Angus Beef - Half Pound- Hand Pattied- Hardwood Grilled-Cheese- Buttered Kaiser- Hand Cut Fries	
MEATBALL HOAGIE	19
Beef/Pork Meatballs- Marinara- Mozzarella Giardineira- Hand Cut Fries	
GRILLED TUNA SANDWICH *	22
Hardwood Grilled Tuna- Pickled Vegetable Slaw - Buttered Kaiser- Hand Cut Fries	
FEATURED BURGER	22
Angus Beef - Half Pound- Hand Pattied- Swiss- Mushrooms- Spicy Remoulade- Hand Cut Fries	

ENTREES

FEATURED WHITE WINE

HUBER SPARKLING ROSE, AUSTRIA NV
14/48

Vegan- Certified Sustainable- Sassy and Sophisticated Rose

SHRIMP CAKE 20/32

Our Special Blend - Broiled - Old Bay Tartar - Black and White Rice - Green Beans

BEST OF BOTH WORLDS 39

One Broiled Shrimp Cake- One Broiled Crabcake- Old Bay Tartar- Corn Salsa- Black and White Rice - Green Beans

SHRIMP AND GRITS* *gf* 24/31

Select Shrimp- Country Ham- Peppers- Spinach- Meg's Famous Sauce- Stone Ground Grits

NORTH ATLANTIC SALMON * *gf* 29/33

Hardwood Grilled - Grilled Peach Salsa - Roasted Vegetables- Black and White Rice

YELLOWFIN TUNA * *GF* 29/33

Black and White Sesame Seed Encrusted - Pan Sauteed - Grilled Corn, Local Radish, Cucumber, and Basil Salad - Black and White Rice- Roasted Vegetables

GRILL ROOM VEGGIES 20

Grilled Cabbage Steak - Grilled Local Purple Sweet Potato - Grilled Local Carrot - Black and White Rice - Lemon Tahini Dressing *gf*

SEAFOOD PASTA

Fresh Fish - Select Shrimp - Mussels Spinach - Cioppino Sauce- Fusilli - Parmesan 35

CRAB CAKE 27/47

Our Special Blend - Broiled - Corn Salsa - Black and White Rice - Green Beans

SURF AND TURF* 38

Herb and Garlic Marinated Filet Mignon Kabob- Broiled Shrimp Cake- Old Bay Tartar- Mashed Potatoes - Green Beans

STEAKS - CHOPS

ALL OUR MEATS ARE HAND SELECTED, AGED AND CUT IN HOUSE, MARINATED, SEASONED AND GRILLED OVER NATIVE HARDWOODS AND ARE AVAILABLE WITH YOUR CHOICE OF OUR HOMEMADE SAUCES AND BUTTERS.

FEATURED RED WINE

Morgan, Cotes de Crow's, Monterey, 2021
15/60

Grenache, Syrah, Mourvedre, Tempranillo...Simply Lovely

PORK LOIN * *gf* 25

Twice Grilled- Sliced- Stone Ground Mustard Cream Sauce- Mashed Potatoes- Green Beans

FILET MIGNON 6 OUNCES * *gf* 42

Hand Cut- Very Tender- Mashed Potatoes- Green Beans

FILET MIGNON 10 OUNCES * *gf* 55

Center Cut- Very Tender- Mashed Potatoes- Green Beans

RIBEYE 16 OUNCES * *gf* 68

USDA PRIME- Extremely Flavorful - Mashed Potatoes - Green Beans

NY STRIP - 12 OUNCES * *gf* 58

USDA PRIME- Certified Black Angus - Mashed Potatoes - Green Beans

COMPLIMENTARY SAUCES

CREAMY HORSERADISH- GRILL ROOM STEAK SAUCE

ADDITIONS

\$4- BEARNAISE BUTTER- BLUE CHEESE BUTTER - ROASTED GARLIC BUTTER- MUSTARD CREAM SAUCE

\$6- SAUTEED MUSHROOMS- SAUTEED ONIONS

GRILL ROOM PICKLES TOGO

DILL PICKLES SLICES... 7/12/16

BREAD AND BUTTER PICKLES...7/12/16

GIARDINIERA....9/18/28

PICKLED OKRA...8/14/20

PICKLED RED ONIONS...5/8/12

PICKLED PEACHES...10/16/22

PICKLED CARROTS...5/8/12

GARLIC DILL GREEN BEANS...8/14/20

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.