

# APPETIZERS

## ALLIGATOR BITES 16

Farm raised, buttermilk marinated alligator tossed with pickled jalapeños, lightly fried, and served with our housemade chipotle ranch

## CALAMARI 16

Buttermilk marinated calamari, lightly fried & served with our housemade Sweet Thai chili sauce

## PULLED PORK EGGROLLS 12

BBQ seasoned pulled pork and pickled red cabbage wrapped, fried crispy, and served with house made chipotle ranch

## BACON WRAPPED SCALLOPS 19

3 plump, succulent sea scallops wrapped with applewood smoked bacon over a bed of bacon and spinach cream sauce and garnished with lemon wedges

## CRAB DIP 15

Cream cheese, white wine, onions, crab meat, and old bay blended together & topped with asiago cheese; paired with pita points or gluten free chips

## AHI TUNA "NACHOS" 18.5

Ahi Tuna, blackened and seared rare. Served with pickled red cabbage, and cucumber, wasabi aioli, Gochujang, and wonton chips

## SHRIMP CEVICHE 12.5

Fresh diced shrimp and marinated in lime juice, garlic, onion, and seasoning. Topped with chili oil, fried avocado, and served with tortilla chips

## BUFFALO SHRIMP 11

Popcorn shrimp tossed in Buffalo sauce; served with our house made ranch

# SOUP & SALADS

## HOUSE SALAD 9

Garden greens tossed with crisp red onions, English cucumbers, shredded carrots, diced tomatoes, cheddar cheese, and herb croutons; served with your choice of dressing

## CAESAR SALAD 10.5

Shaved parmesan cheese, herb croutons, and house made caesar dressing, tossed with crisp romaine lettuce

## MARINATED MEDITERRANEAN SALAD 14

Pan seared mushrooms, roasted red peppers, feta, onions, and olives all marinated in red wine vinegar, olive oil and seasonings. Served over fresh baby spinach

## STRAWBERRY AND BLUE CHEESE SALAD 14

Fresh strawberries, onions, spiced candied walnuts, and smoked blue cheese tossed with baby spinach and a house-made strawberry-balsamic vinaigrette. Garnished with Creme Fraiche

---

## ADD TO ANY SALAD (GRILLED OR BLACKENED)

Chicken Breast 7 | Shrimp 11 | Tuna 14 | Salmon 14 | Filet 19

---

## SHE CRAB SOUP 10

Heavy cream simmered with lobster stock & old bay, then finished with cream sherry and fresh crab meat

**\*\* The North Carolina Department of Health advises that consumption of raw or undercooked food such as eggs, beef, fish, lamb, pork, poultry, or shellfish may result in an increased risk for foodborne illnesses. Although strong practices of safety with cross contamination are used, there are no allergen products in our kitchen. \*\***

## SANDWICHES

### **PO 'BOY 15**

A lightly grilled hoagie roll stacked high with southern slaw and your choice of flounder, oysters, or shrimp; with ripe tomatoes, crisp lettuce, and topped with our Carolina Remoulade sauce; served with your choice of one side

### **FISH & CHIPS 15**

Sweet Mahi Mahi beer battered and fried to a crispy golden brown; paired with a side of Cole slaw & French fries

### **AHI TUNA SALAD SANDWHICH 14**

Grilled Ahi tuna seasoned with tangy lemon & dill topped with fresh lettuce and tomato, served on toasted wheat bread and one side

Make it a melt with swiss and rye for 1.50

### **CRAB CAKE SANDWICH \$14**

A delicious, hand rolled crab cake served with our house made pickled mustard seed lettuce, and tomato on a challah bun; paired with your choice of one side

### **FRENCH DIP 14**

Delicious, marinated sliced ribeye served with Swiss cheese and sweet onion au jus sauce on a toasted hoagie roll; paired with your choice of one side.

### **REUBEN 12**

Corned beef, sauerkraut, and Swiss cheese piled high on rye bread with 1000 island dressing; paired with your choice of one side

### **TURKEY HUMMUS WRAP 12**

Sliced turkey complimented with sweet red pepper chutney, spinach, & topped with house-made garlic hummus. Served with your choice of one side

### **SOUTHWESTERN CHICKEN SANDWICH 14**

Your choice of a fried or grilled chicken breast with crisp bacon, fried avocado, and chipotle ranch, served with lettuce & tomato on a challah bun. Served with your choice of one side

### **FALAFEL SANDWICH 12.5**

House made Falafels drizzled with Tzatziki & topped with feta, pickles, and fresh dill on grilled pita and served with your choice of one side

## TACOS

### **MAHI MAHI, SHRIMP, OR CHICKEN 12**

Two tacos served on a flour-corn tortilla with bright red cabbage, ancho aioli, charred & pickled red onion, and Cotija cheese

Served with your choice of one side

**\*\* The North Carolina Department of Health advises that consumption of raw or undercooked food such as eggs, beef, fish, lamb, pork, or shellfish may result in an increased risk for foodborne illnesses. Although strong practices of safety with cross contamination are used and there are no allergen products in our kitchen \*\***



## BURGERS

### **DECK HAND BURGER** 12

Ground chuck beef served with your choice of cheese, lettuce, and sliced tomato on a challah bun; paired with your choice of one side \*\*

### **BACON JAM BURGER** 14

Ground chuck beef fire grilled with Maple bacon, topped with crisp lettuce, sliced tomatoes, & bacon jam; dressed with Chipotle Ranch on a challah bun; paired with your choice of one side \*\*

### **WHISKEY BURGER** 13

Ground chuck beef grilled with grilled onions served with house-made whiskey BBQ sauce, lettuce, and tomato on a challah bun; paired with your choice of one side \*\*

### **GREEK BURGER** 14

Ground chuck beef with homemade Tzatziki sauce, feta cheese, lettuce, tomato, and onion on a challah bun; paired with your choice of one side \*\*

### **ANCHO BURGER** 14

Ground chuck beef seasoned with BBQ spice, topped with lettuce, tomato, ancho aioli, and grilled green onions on a challah bun; paired with your choice of one side \*\*

## SEAFOOD

### **SALTWATER SHRIMP & GRITS** 15

Fresh Tiger shrimp sautéed with peppers, onions, Daniel Boone ham, and creole cream sauce, served around a bed of stoneground grits

### **FRIED OR BROILED FLOUNDER** 15

Atlantic flounder breaded and fried golden brown or broiled; paired with your choice of two sides

### **FRIED OR GRILLED SHRIMP** 14

Large shrimp grilled/blackened or fried; paired with your choice of two sides

### **FRIED OYSTERS** 15

Local North Carolina oysters served golden brown; paired with your choice of two sides

### **FRIED SEAFOOD PLATTER** 18.5

Atlantic flounder, large shrimp, and oysters fried to golden perfection; paired with your choice of two sides

## PASTA

### **BLACKENED CHICKEN ALFREDO** \$15

Grilled & blackened chicken tossed in a fresh, housemade garlic alfredo and linguine pasta

### **SHRIMP SCAMPI** 15

Shrimp sautéed with garlic, fresh butter, parmesan cheese, and blistered tomato then tossed with linguini

### **PASTA ARRABBIATA** 12.5

San Marzano tomatoes, fresh garlic, and chilis fried in olive-oil then slowly simmered for hours. Tossed with Penne pasta and finished with parmesan

## SIDES

### **Additional sides are \$4 each**

French fries, Sweet Potato fries, Pasta salad, Potato salad, Cole slaw, Asparagus, or Seasonal Vegetable.

**\*\*The North Carolina Department of Health advises that consumption of raw or undercooked food such as eggs, beef, fish, lamb, pork, poultry, or shellfish may result in an increased risk for foodborne illnesses. Although strong practices of safety with cross contamination are used there are no allergen products in our kitchen\*\***