

APPETIZERS

Alligator Bites 16

Farm raised, cajun-style alligator and jalapenos lightly fried; served with chipotle ranch**

Southwest Eggrolls 12

Three eggrolls stuffed with chicken, corn, black beans, peppers, & pepperjack cheese; served with avocado ranch

Calamari 16

Calamari rings marinated with buttermilk, seasoned, & fried; served with Sweet Thai Chili**

Crab Dip 15

Cream cheese, white wine, onions, crab meat, & Old Bay blended together and topped with Asiago cheese; served with pita points or gluten free chips**

Saku Tuna 17

Yellow Fin Tuna lightly blackened & cooked to the temperature of your liking; served with pickled ginger, honey-garlic soy sauce, and wasabi**

Shrimp Cocktail 11

Shrimp blanched with lemon, lime, orange, & Old Bay; chilled and served with cocktail sauce**

Buffalo Shrimp 11

Lightly fried popcorn shrimp tossed in buffalo sauce; served with ranch **

SOUP & SALADS

House Salad 9

Fresh lettuce with red onion, cucumbers, tomatoes, cheddar cheese, & croutons; served with your choice of dressing

Caesar Salad 10

Romaine lettuce tossed with shredded Asiago cheese, croutons, & caesar dressing

Spinach & Strawberry Salad 12.5

Baby spinach tossed with Greek feta cheese, fresh cut strawberries, & candied walnuts; tossed with housemade poppyseed dressing

ADD TO ANY SALAD (GRILLED OR BLACKENED)**

Chicken Breast 9 | Tuna 13 | Shrimp 12 | Salmon 12 | Crab Cake 12

She Crab Soup 10

Heavy cream simmered with lobster stock and Old Bay, finished with cream sherry and crab meat; paired with Oyster Crackers**

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SANDWICHES

All sandwiches are paired with one side of your choice

Po' Boy 15

A lightly toasted hoagie roll stacked high with ripe tomatoes, crisp lettuce, Carolina Remoulade sauce, & your choice of shrimp, flounder, or oysters**

Crab Cake Sandwich 14

A delicious, hand-rolled crab cake served with our house made whole grain mustard beurre blanc, lettuce, and tomato on a challah bun**

Saltwater Club 12

Lightly smoked ham, oven roasted turkey, hardwood smoked bacon, cheddar cheese, lettuce, and vine ripe tomatoes stacked between toasted sourdough bread

Reuben 12

Corned beef, sauerkraut, and Swiss cheese piled high on rye bread with Thousand Island dressing

Chicken Sandwich 13

Your choice of a grilled, blackened, or fried chicken breast with lettuce and tomato on a challah bun**

Try it Buffalo Style

Turkey & Brie Grilled Cheese 13

Sliced turkey, soft-ripened brie, sautéed spinach, and a bright cranberry aioli on wheat berry bread

Asian Tuna Sandwich 17

Blackened yellow fin tuna served with freshly cut avocado, house made asian slaw, Teriyaki sauce, and a fiery sriracha aioli on a challah bun**

Philly cheesesteak 15

Thinly sliced and grilled sirloin steak with sautéed peppers, onions, mushrooms, and melted Swiss cheese on a hoagie roll

TACOS

Fish, Shrimp, or Chicken 16

Two tacos served on flour-corn tortillas with your choice of one protein, pineapple salsa, & purple oriental slaw; paired with your choice of one side**

SIDES

4

French Fries, Sweet Potato Fries, Sauteed Spinach, Asparagus, Broccoli, Pasta Salad, & Coleslaw

Substitute a side salad 2.99 | Add a side salad for 4.50

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BURGERS

All burgers are paired with one side of your choice

Deck Hand Burger 12

Ground chuck beef fire grilled and served with Cheddar cheese, lettuce, and sliced tomato on a Challah bun**

Bacon Jam Burger 14

Ground chuck beef fire grilled and topped with our signature bacon jam & a dollop of our house made garlic sriracha aioli on a Challah bun**

Whiskey Burger 13

Ground chuck beef fire grilled and topped with red onion, BBQ sauce, lettuce, and tomato on a Challah bun**

SEAFOOD

Saltwater Shrimp & Grits 20

Large shrimp sautéed with peppers, onions, andouille sausage, and creole cream sauce; served over a bed of NC ground stone grits**

Fish & Chips 15

Sweet Cod beer battered and fried to a crispy golden brown; paired with French fries and coleslaw**

Fried Flounder 15

Atlantic flounder filet battered and fried to a golden brown; paired with your choice of two sides**

Fried Shrimp 15

Large shrimp battered and fried with the perfect balance of sweet & salty; paired with your choice of two sides**

Fried Oysters 17

Local NC Select Oysters fried; paired with your choice of two sides**

Fried Seafood Platter 18

Flounder, shrimp, & oysters lightly battered and fried; paired with your choice of two sides**

PASTA

Shrimp Scampi 24

Large shrimp sautéed in a blend of garlic, tomatoes, lemon, white wine, and butter; tossed with Campanella noodles**

Blackened Chicken Alfredo 15

Campanelle noodles mixed with housemade garlic Alfredo sauce; topped with a blackened chicken breast & asiago cheese**

Substitute with Shrimp for an additional 4

Pasta Arrabbiata 12.5

Campanelle noodles tossed with San Marzano tomatoes, fresh garlic, and chilis fried in olive-oil; finished with parmesan cheese

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