

# **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, & pepper jack cheese; served with avocado ranch

## **Rhode Island Style Calamari 17**

Calamari rings marinated with buttermilk, seasoned, fried, and topped with sauteed cherry tomatoes, banana peppers, garlic, & balsamic glaze; served with marinara

## **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\*\*

## **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

\*\*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 food borne illness. Although strong practices of safety with cross contamination are used, there are allergen products in our kitchen.\*\*

# SANDWICHES

*All sandwiches are paired with French fries or Sweet Potato fries*

## Po' Boy 16

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 15

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

## Saltwater Club 13

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

## Reuben 13

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

## Chicken Sandwich 14

Your choice of grilled, blackened, or fried chicken breast with lettuce and tomato on a Brioche bun  
Try it Buffalo Style

## Turkey & Brie Grilled Cheese 13

Sliced turkey, soft-ripened brie, sautéed spinach, and a bright cranberry aioli on Wheatberry 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 Brioche bun\*\*

## Philly Cheesesteak 15

Thinly sliced sirloin steak with sautéed peppers & onions and a rich & velvety cheese sauce on a hoagie roll

# BURGERS

## Deck Hand Burger 13

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

## Bacon Jam Burger 15

Ground chuck beef fire grilled and topped with our signature bacon jam, a dollop of our house made garlic Sriracha aioli, lettuce, & sliced tomato on a Brioche bun\*\*

## Whiskey Burger 15

Ground chuck beef fire grilled and topped with red onion, BBQ sauce, lettuce, and tomato on a Brioche bun with a drizzle of Sriracha aioli\*\*

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# SEAFOOD

## Saltwater Shrimp & Grits 26

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

## Fish & Chips 18

Mahi Mahi beer battered and fried to a crispy golden brown; paired with French fries and coleslaw

## Fried Oysters 30

Local NC Select Oysters fried; paired with French fries and coleslaw

## Fried Shrimp 24

Large shrimp battered and fried with the perfect balance of sweet & salty; paired with French fries and coleslaw

## Fried Flounder 24

Atlantic flounder filet battered and fried to a golden brown; paired with French fries and coleslaw

## Fried Seafood Platter 30

Flounder, shrimp, & oysters lightly battered and fried; paired with French fries and coleslaw

# TACOS

## Fish, Shrimp, or Chicken 21

Three tacos served on flour-corn tortillas with your choice of one protein, pineapple salsa & purple oriental slaw; paired with your choice of two sides

# PASTA

## Pasta Arrabbiata 15

Linguine noodles tossed with San Marzano tomatoes, fresh garlic, and chilis fried in olive-oil; finished with shredded Parmesan cheese

## Shrimp Scampi 24

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

## Blackened Chicken Alfredo 20

Linguine noodles mixed with house made garlic Alfredo sauce; topped with a blackened chicken breast & asiago cheese

Substitute with grilled or blackened shrimp for an additional 4

# SIDE CHOICES

4

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

Substitute a side salad 2.99 | Add a side salad 4.50

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