

APPETIZERS

Alligator Bites 16

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

Southwest Eggrolls 10

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 sautéed 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 16

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 10

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 12 | Shrimp 10 | 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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SEAFOOD PLATTERS

Fried Oysters *Market Price*

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

Fried Shrimp 18

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

Fried Flounder 18

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

Seafood Platter 20

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

Add fried oysters *Market Price*

FIRE GRILL

All steaks are paired with two sides of your choice

Ribeye 29

12 ounce aged, well-marbled Ribeye hand-cut, seasoned, and grilled with garlic butter**

Filet 34

8 ounce Angus filet hand-cut, seasoned, & grilled with garlic butter**

Steak Temperature Guide

Rare - Cool, red center
Medium Rare - Warm, red center
Medium - Warm pink center, hint of red
Medium Well - Slightly pink center
Well - No pink

TACOS

Fish, Shrimp, or Chicken 18

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

SIDE CHOICES

4

French Fries, Sweet Potato Fries, Rice, Cole Slaw, Sautéed Spinach, Asparagus, Broccoli, Asiago Risotto (additional \$2.00 charge),

Mashed Potatoes (additional \$2.00 charge for bacon, cheese, & butter)

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

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CHEF CREATIONS

Angels on Horseback 30

Scallops & Atlantic shrimp wrapped with bacon laid over housemade risotto and a pool of lobster veloute sauce, topped with asparagus, cold fresh crab meat, and a drizzle of balsamic glaze reduction**

No Substitutions

Grilled Atlantic Salmon 24

Atlantic salmon cooked to a perfect pink medium; paired with your choice of two sides**

Grilled Chicken 20

Grilled or blackened chicken breasts topped with a lemon-caper butter; paired with your choice of two sides**

Mahi Mahi 22

Grilled or blackened Mahi Mahi topped with pineapple jerk salsa; paired with your choice of two sides**

Crab Cakes 24

Two hand-rolled crab cakes topped with whole grain mustard beurre blanc; paired with your choice of two sides**

Yellow Fin Tuna 24

Your choice of blackened or grilled Yellow Fin Tuna filet, topped with ginger; paired with your choice of two sides**

Saltwater Shrimp & Grits 22

Cajun-spiced shrimp sautéed with peppers, onions, andouille sausage & shrimp; simmered with a rich creole cream sauce over ground stone grits**

PASTA

Shrimp Scampi 20

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

Blackened Chicken Alfredo 18

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

Substitute with grilled or blackened shrimp for an additional 4

Pasta Arrabbiata 14

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

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