

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**

**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 11

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

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 Brioche bun**

Saltwater Club 12

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

Reuben 12

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

Chicken Sandwich 13

Your choice of grilled 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 15

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 12

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

BURGERS

Deck Hand Burger 12

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

Whiskey Burger 13

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

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SEAFOOD

Saltwater Shrimp & Grits 15

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

Fish & Chips 15

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

Fried Oysters *Market Price*

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

Fried Shrimp 12

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

Fried Flounder 12

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

Fried Seafood Platter 15

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

Add fried oysters *Market Price*

TACOS

Fish, Shrimp, or Chicken 14

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

PASTA

Shrimp Scampi 18

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

Blackened Chicken Alfredo 15

Campanelle 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

Pasta Arrabbiata 12.5

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

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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