



STARTERS

Firecracker Shrimp	10
Grouper Bites rosemary mustard aioli	14
Creole Crab Dip toasted pita points	12
Seafood Sampler fried sea scallops, oysters, and shrimp, cocktail & tartar	17
Veggie Egg Rolls sweet chili teriyaki sauce	12
Dock Chips handcut potato chips, remoulade	8
Fried Goat Cheese balsamic drizzle, sun-dried tomato & olive tapenade, toasted pita points	10
Crab Poppers super lump crab, green onion, jalapeño, panko breaded, firecracker sauce	15
Flash Fried Calamari corn dusted, sliced jalapeños, rosemary mustard aioli	12
Conch Fritters wasabi dipping sauce	12
Seared Ahi Tuna seaweed salad, crispy wonton	15
Oyster Rockefeller <i>half dozen</i> 13 <i>dozen</i> 24 smoked bacon, spinach, Pernod, Parmesan	
Steamed Shrimp <i>half pound</i> 13 <i>pound</i> 24	
Slash Creek Oysters <i>half dozen</i> 12 <i>dozen</i> 23 <i>*raw or steamed</i>	

HOT & COLD

Soup du Jour	market
House Salad	5/8 spring greens, red grapes, red onion, croutons, shredded Parmesan, housemade creamy balsamic vinaigrette
Caesar	5/8 hearts of romaine, housemade dressing, shredded Parmesan, croutons
Super Green Salad	12 baby spinach, arugula, pickled red beets, flax seeds, avocado, crumbled goat cheese, toasted almonds, lemon vinaigrette
Caprese Salad	10 vine ripened tomatoes, fresh mozzarella, red onion, fresh basil, balsamic reduction, EVOO, salt and pepper
Add grilled chicken 6, shrimp 7, fried oysters 9, or blackened scallops 12	

ENTRÉES

Roquefort Chicken grilled chicken breast, smoked bacon, spinach, mushrooms, diced tomatoes, penne pasta cooked in a blue cheese bourbon cream sauce, topped with Parmesan	25
Cajun Scallop Tortellini pan seared sea scallops, Andouille sausage, roasted cherry tomatoes, spinach, cajun cream sauce	26
Shrimp & Scallop Alfredo sautéed NC shrimp and bay scallops, mushrooms, spinach, linguine, Parmesan	27
Chicken Parmesan panko encrusted chicken breast nestled in Alfredo, baked with fresh provolone and mozzarella, served atop marinara linguine	24
Shrimp Pesto Capelli d'Angelo white wine pesto sauce, NC shrimp, roasted cherry tomatoes, angel hair pasta toasted pine nuts, Parmesan	24
Coconut Curry Stir Fry curried Asian vegetables and rice noodles, coconut teriyaki sauce	20
Shrimp & Grits NC shrimp, Andouille sausage, onions, red bell peppers, Parmesan grits, white wine butter sauce	25
Fish Tacos two corn tortillas with blackened mahi, cilantro salad, cheddar jack cheese, and salsa fresca, with black beans and rice	17
Grilled Chicken Sandwich sautéed peppers and onions, pepper jack cheese, spicy mayo, lettuce, tomato, toasted brioche bun, fries, and slaw	15
Mahi Mahi grilled, blackened, or fried, coconut teriyaki sauce, choice of 2 sides	25
Chicken Marsala grilled chicken breasts, creamy mushroom Marsala sauce, mashed potatoes, seasonal vegetables	25
Crab Cakes sautéed jumbo & super lump crabmeat, with lemon herb rice, seasonal vegetables, remoulade drizzle	29
Tuna Tort blackened yellowfin tuna, smoked bacon, jalapeño jack cheese, spring greens, tomato, and spicy mayo, wrapped in a flour tortilla with rice and black beans	28
Honey BBQ Pork Chop grilled 12 oz bone-in chop, NC BBQ sauce, mashed potatoes, seasonal vegetables	28
NY Strip 12 oz strip, creamy mushroom Marsala sauce, garlic mashed potatoes, seasonal vegetables	32
Ribeye 14 oz center cut, mashed potatoes, seasonal vegetables, finished with rosemary garlic butter	34
Fried NC Seafood fries, slaw, cocktail and tartar sauce	Shrimp 22 Oysters 24 Scallops 28

SIDES

garlic mashed potatoes, seasonal vegetables, black beans, lemon herb rice, french fries, cole slaw

•Separate Checks are limited to 6 per table•

*Consumer Advisory: Raw or undercooked meat, poultry, seafood, or eggs may increase risk of illness.