

# STARTERS

## CLAMS LIMONCELLO

One pound of tender littleneck clams sautéed with lemons, spinach, white wine, garlic and olive oil. Garnished with grilled crostini. 10.50

## OYSTERS ROCKEFELLER

Five half shell oysters topped with spinach, garlic, heavy cream and parmesan. 15

## OYSTERS CRYSTAL COAST

Five half shell oysters topped with our house crab dip. 16

## OYSTER COMBO

Three Rockefeller and three Crystal Coast Oysters. 17

## PORTOBELLO BITES

A large portobello mushroom topped with roasted red peppers and provolone cheese and drizzled with a balsamic glaze. 8

## CRAB DIP

Lump crab, cream cheese, and seasonings baked and served with grilled flatbread. 16

## SEARED TUNA

Seared ahi tuna with seaweed salad, soy sauce and wasabi. 15

## CRAB CAKE

Our fresh made lump crab cake perched on top of kale and spring lettuce with a chipotle-lime aioli. 11.50

## PIMENTO CHEESE DIP

Cheddar & cream cheeses blended with mayonnaise and seasonings. Served warm with grilled flatbread. 9

## CHARCUTERIE BOARD

Selection of two meats and three cheeses with crostini, house pickles, mustard, bacon jam, and olives. 16

# SALADS

## CAESAR SALAD

Crisp romaine tossed with garlic croutons, grated parmesan, & Caesar dressing.

Small 4.50/Large 9

## HOUSE SALAD

Our lettuce mix topped with fresh cucumbers, cherry tomatoes, sliced red onion, and garlic croutons.

Small 4.50/Large 9

## DRESSINGS

Blue Cheese, Ranch, House Vinaigrette, Cranberry Vinaigrette, Thousand Island, Balsamic Vinaigrette, Honey Mustard, Caesar, Southwestern Ranch



MANY OF OUR MENU ITEMS ARE OR CAN BE PREPARED GLUTEN-FREE. KINDLY ASK YOUR SERVER AND OUR CHEF WILL BE HAPPY TO PREPARE YOUR MEAL TO MEET YOUR DIETARY NEEDS.

CONSUMING RAW OR UNDERCOOKED SEAFOOD, BEEF, POULTRY OR DAIRY MAY BE HAZARDOUS TO YOUR HEALTH.

# ENTREES

All entrees include your choice of a salad and side, where applicable.

## CRYSTAL COAST FILET

A 6 oz. hand cut, certified Angus beef filet topped with sautéed cherry tomatoes, spinach, Tasso ham, garlic & Marsala wine. 44

## 12 OZ RIBEYE

A 12 oz hand-cut certified Angus beef ribeye grilled and topped with a parmesan-peppercorn compound butter and fried onion straws. Served with a side. 39

## MIXED SEAFOOD GRILL

4 oz catch of the day, one crab cake, and three grilled shrimp. 33

## PAN SEARED SALMON

Fresh Atlantic salmon, pan-seared and served atop a charred tomato and spinach gnocchi with brown butter. 27

## FRESH CATCH

7 oz portion of fish. Grilled, blackened, broiled, or pan-seared. Market

## PORK GREMOLATA

12 oz bone-in pork chop, grilled and topped with lemony gremolata sauce and arugula salad. 27

## CRAB CAKES

Two Carolina style lump crab cakes baked until golden brown and served with chipotle-lime aioli. 29

## SHRIMP + GRITS

Ten jumbo shrimp sauteed with yellow onion, Tasso ham, heavy cream, and parmesan. Served over Adluh stone-ground grit cakes. 26

## BACON WRAPPED LAMB MEATLOAF

Ground lamb and beef mixed with onion and seasonings, wrapped in applewood smoked bacon and baked. Served with caramelized mirepoix demi. 25

## CHICKEN FLORENTINE

Two grilled boneless chicken breasts topped with sautéed spinach, roasted red peppers, heavy cream, and parmesan cheese, served with a side. 22

# SIDES

Baked Potato 2

Sautéed Spinach 2

Garlic Mashed Potatoes 2

Fries 2

Vegetable of the Day 2

Gnocchi 3

Loaded Potato (bacon, cheddar, and green onion) 3

# CHILDREN'S MENU

Chicken Fingers 5

Hot Dog 5

Hamburger 5

Grilled Cheese 5

Pasta (Buttered, Marinara, or Parmesan Cream) 5