



## Starters

**Fried Green Tomatoes:** Louisiana style shrimp remoulade, pimento cheese and roasted pepper vinaigrette. **\$7**

**Poached P.E.I. Mussels:** house cured tomatoes, roasted garlic, herbs, parmesan Ciabatta bread. **\$8**

**Pepper Crusted Sliced Rare Tuna Bruschetta:**

Avocado salad, pickled tomato relish, smoked tomato vinaigrette, wilted arugula. **\$9**

**Oysters & Grits:** parmesan fried oysters, Tasso grits, lemon cucumber relish, horseradish crema. **\$9**

**Lobster Mac & Cheese:** 2oz. lobster, cheese mornay, baked with balsamic onions and Ciabatta. **\$9**

**Tomato Salad:** sliced tomatoes, crispy prosciutto, pickled onions, arugula, smoked tomato bleu cheese dressing. **\$7**

**Chopped Cobb Salad:** romaine, avocado, tomatoes, bacon, corn, eggs, parmesan cookie, blue cheese. **\$7**

**Southern Caesar:** romaine, fried grits croutons, maple bacon and Caesar dressing. **\$7** **Add Oysters \$8**

**The House:** greens, candied walnuts, gorgonzola, granny smith apples, bacon and raspberry vinaigrette. **\$6**

**She Crab Soup:** topped with crab, sherry and chives.

**Cup \$6 Bowl \$7**

**Soup du jour: Cup \$5 Bowl \$6**

## Dinners

### OCEAN

**Shrimp and Grits:** Pamlico shrimp, cremini mushrooms, chorizo sausage, pan jus, peppers.

Served over pepper jack grits. **\$16**

**Carolina Coastal Catch Du Jour:** red wine beet reduction, basil risotto with Romano cheese and English peas, lemon scented Brussels and pecans. **\$19**

**Seafood & Grits:** shrimp, pan seared scallops, roasted corn, tomatoes, mushrooms and maple bacon over crawfish cheese grits, scallions and bleu cheese. **\$21**

**Pan Seared Rock Fish:** lobster celeriac puree, local butterbean succotash, pimento cheese grits. **\$18**

**Pink Pepper Crusted Organic Salmon:** polenta cake, watercress potato puree, pink grapefruit, spiced walnut and arugula salad. **\$18**

**Frog Island N.C. Crab Cakes:** creamed corn, arugula salad with blue cheese, pecans, granny smith apples dressed with balsamic. **Half \$9 Full \$18**

### LAND

**Marinated Rack of lamb:** yellow tomato gastrique, smashed creamer potatoes, asparagus and crispy parmesan crisps. **\$20**

**Carpet Bagger:** grilled filet mignon, horseradish mashed potatoes, parmesan fried oysters, cabernet veal reduction, béarnaise. **Full \$28 Half \$18**

**Grilled 8oz. Filet Mignon:** wilted arugula, roasted tomatoes, Clemson bleu cheese, prosciutto, fingerling potatoes, soft poached eggs and béarnaise. **\$23**

## à la carte

### From the grill

<b>8oz. Filet Mignon,</b> topped with pimento cheese	<b>\$17</b>
<b>Scottish Organic Salmon,</b> served over creamed spinach	<b>\$14</b>
<b>Parmesan Fried Oysters,</b> served with corn remoulade	<b>\$15</b>
<b>Grilled Rock Fish:</b> watercress potato puree	<b>\$13</b>
<b>Carolina Coastal Catch:</b> ginger mango vinaigrette	<b>\$14</b>
<b>Crab Cakes,</b> finished with sweet corn remoulade	<b>\$15</b>
<b>The ½ lb. Burger:</b> pepper jack cheese, horseradish, avocado, lettuce, tomato and pickled red onion. served with choice side	<b>\$11</b>

### Sides

<b>Horseradish whipped potatoes</b>	<b>\$4</b>
<b>Creamed Spinach</b>	<b>\$4</b>
<b>Arugula Salad</b>	<b>\$4</b>
<b>Corn and Tomatoes</b>	<b>\$4</b>
<b>Lemon Brussels and pecans</b>	<b>\$4</b>
<b>Asparagus with parmesan</b>	<b>\$4</b>
<b>Sliced tomatoes w/ bleu cheese</b>	<b>\$4</b>
<b>Grilled Zucchini</b>	<b>\$4</b>

John Wright-Executive Chef

Adam Reid-Sous Chef

We accept American Express, Discover, MasterCard and Visa. No checks, please. Please go outside for cell phone calls.

For parties of 6 or more 18% gratuity will be added.

# DINNER