

## DINNER MENU

Served Daily 4:30pm to 9pm / 18% Gratuity Will be Added to Parties of 6 or More / No More Than 3 Checks Per Table / 10% Service Charge on all Carry Outs

### APPETIZERS

#### Soup of the Day

Ask Server for Details

#### Homemade Chili

Topped with Cheddar & Scallions

#### Calamari

Lightly Fried Served with Marinara or Sweet Thai Chili Sauce

#### Fried Buffalo Shrimp

6 Large Panko Fried Shrimp Tossed in Buffalo Sauce. Served with Ranch or Bleu Cheese

#### 10 Jumbo Wings

Tossed in Hot, Mild, BBQ, Mango Habanero, Sweet Thai Chili, Garlic Butter Parmesan or Old Bay, Nashville Hot and Lemon Pepper Dry Rubs. With Ranch or Bleu Cheese

#### Belgian White Mussels

Sautéed in White Belgian Beer, Arugula, & Butter Garlic Cream Sauce, Served with Parmesan Bread

#### Prime Rib Egg Rolls

Slow Cooked Prime Rib, Grilled Onion, Provolone, and American Cheese stuffed Egg Rolls, Served with Horseradish Mayo

#### Crab Dip

Creamy Blend of Cream Cheese, Crab Meat, & Spices, Served with Grilled Pita

#### Tuna Poke Bowl\*

Sesame, Ginger & Soy Marinated Ahi Tuna, Served Over White Rice, Topped with Seaweed & Cucumber Salad, Crispy Wontons, Eel Sauce, and Spicy Aioli

#### Crispy Asian Style BBQ Sticky Ribs

6 Crispy Riblets Tossed in a Sweet & Spicy Korean BBQ

#### Mozzarella Sticks

6 Fried Mozzarella Sticks, Served with Marinara Sauce

#### Chicken Tenders

4 Chicken Tenders with Fries. Served with Your Choice of Buffalo, Ranch, Honey Mustard, BBQ, Sweet Thai Chili, or Mango Habanero Dipping Sauce

### STEAMERS

Raw Bar and Steamer Items May Not Arrive with Selections From the Kitchen Due to Different Cooking Times

Cup 6	<b>Oysters*</b>	Market Price
Bowl 9	Raw or Steamed, Served with Cocktail Sauce, Raw Horseradish, Lemon, & Crackers	
15	<b>Steamer Combo</b>	<b>38</b>
16	1/2 LB Shrimp, 1 Crab Cluster & 6 Clams, Served with Lemon, Cocktail Sauce and Clarified Butter	
	<b>Crab Legs</b>	2 Clusters <b>38</b>
	Served with Lemon & Clarified Butter	
18	<b>Peel &amp; Eat Shrimp</b>	Half Pound <b>14</b>
	Served with Lemon, Cocktail Sauce & Clarified Butter	Pound <b>27</b>
	<b>Littleneck Clams</b>	Doz <b>16</b>
17	Served with Lemon & Clarified Butter	

### SALADS

16 Dressings: Homemade Ranch, Bleu Cheese, Balsamic, Honey Mustard, Caesar or Oil & Vinegar Add Mahi or Shrimp \$7 / Grilled or Fried Chicken \$6

16	<b>Mahi Taco Salad</b>	<b>19</b>
	Blackened Mahi over Fresh Romaine with Cheddar, Tomato, Roasted Red Peppers, Avocado, and a Black Bean & Corn Salsa, Served with Crispy Tortilla Strips and Chipotle Ranch	
17	<b>Sesame Shrimp Salad</b>	<b>19</b>
	Grilled Shrimp, Mandarin Oranges, Crispy Noodles, Grape Tomatoes and Red Cabbage over Chopped Romaine and Served with a Sesame Ginger Dressing	
16	<b>Caesar Salad</b>	Large <b>12</b>
	Romaine, Garlic Croutons, Parmesan Cheese and Crispy Bacon tossed in Caesar Dressing	Small <b>8</b>
17	<b>House Salad</b>	Large <b>11</b>
	Fresh Romaine, Grape Tomatoes, Red Onion, Cucumber, Croutons and Cheddar Cheese	Small <b>7</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## DINNER ENTREES

### Atlantic Salmon\*

Grilled Tajan Salmon with Chili Crisp Fingerling Potatoes and Garlic green Beans, Topped with Avocado Crema and Pickled Onions

### Cajun Seafood Pasta

Sauteed Shrimp, Crab Meat, Peppers, and Onions in a Parmesan Cream Sauce over Penne Noodles, Topped with Cajun Spices and Fresh Herbs.

### Crab Cake Dinner

Two Pan Seared Golden Brown Crab Cakes with Lemon Dill Tartar, Served with Sesame Rice & Chef's Vegetable

### Korean Fried Chicken

Crispy Fried Chicken Tossed in a Sweet and Spicy Gochujang Sauce, Topped with Scallions, Sesame Seeds, Served over Sesame Rice

### Crispy Chicken Cutlet

Breaded Chicken Breast over Cajun Butter Fingerling Potatoes and Broccoli topped with a Lemon Caper Cream Sauce

### Teriyaki Chicken

Crispy Chicken with Peppers, Onions, Sugar Snap Peas, and Homemade Teriyaki Sauce Over Sesame Rice, Topped with a Sunny Side Egg, Sesame Seeds, and Scallions

### Fish Tacos Platter

Blackened Mahi, Shredded Lettuce, Shredded Cheddar, Black Bean Corn Salsa, Pickled Red Onions, & Honey-Lime Sour Cream with 4 Flour Tortillas

### Buffalo Chicken Mac & Cheese

Creamy House made Mac & Cheese topped with Garlic Breadcrumbs, Buffalo Chicken, Bacon, Scallions and finished with a Spicy Mayo and Buffalo Sauce.

### Pulled Pork Mac & Cheese

Slow Roasted NC Style Pork with House made Mac & Cheese, Topped with Fried Pickled Red Onions, Scallions and Garlic Bread Crumbs

### Fish & Chips

Panko Crusted Alaskan Cod, Served with Coleslaw, Old Bay Fries & Lemon Dill Tartar Sauce

### Fried Shrimp Platter

Hand Breaded Butterflied Shrimp, Served with Fries & Cole Slaw

## HALF POUND ANGUS BURGER OR CHICKEN

29

Cooked to a Juicy Medium & Served with French Fries / Substitute With Grilled Chicken for No Extra Charge / Substitute Gluten Free Bun \$2

28

### Mushroom Bacon Swiss\*

17

Swiss Cheese, Sauteed Mushrooms, Bacon, Horseradish Mayo, Topped with Lettuce and Tomato

32

### The GOAT\*

18

Topped with Strawberry Bacon Jam, Whipped Goat Cheese & Arugula

24

### Bacon Bleu\*

18

Bleu Cheese Crumbles, Bacon, Fried Pickled Red Onion, Horseradish Mayo, Topped with Lettuce & Tomato

25

### Tombstone\*

17

BBQ Sauce, Crispy Bacon, Cheddar Cheese, Topped with Fried Onions

## SIDES

25

### Mac & Cheese / Side Ceaser / Side Garden

Ala Carte 6

Sub for Fries 2

24

### Cole Slaw / Chef's Vegetable

Ala Carte 4.50

Sub for Fries 2

### Fries

4.50

22

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## SOFT DRINKS

\$3.50 / Free Refills

22

Coke / Diet Coke / Cherry Coke / Mr. Pibb / Hi-C Fruit Punch / Sprite / Root Beer / Sweet Tea / Unsweet Tea / Lemonade / Ginger Ale / Fanta Orange .

23

23

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