

TIGHT LINES

PUB AND BREWERY

SHAREABLES

BIG ASS PRETZEL

One big ass pretzel with a stand, served with sides of crab dip, cheese dip and house-made beer-Dijon mustard 8.99

BACON-WRAPPED BEER BRAT BITES

A basket of eight bites served with a stout mustard dipping sauce 7.99

FRIED DILL PICKLE CHIPS

Hand-battered, with a side of ranch dressing 5.99

SPINACH CRAB DIP

A hot, creamy dip rich with crab and spinach and mildly spicy, served with six fried tomato-basil chips 10.99

CRAB BALLS

Deep fried crab balls rich with local blue crab meat served with a side of beer-infused rémoulade 10.99

LOADED TATER TOTS

Crunchy tots under a cheese sauce blanket with bacon, green onion, crema and salsa 8.99

BONELESS CHICKEN WINGS

Boneless North Carolina chicken breast, battered and fried and tossed with your choice:
BBQ | BOURBON-MAPLE | THAI | JAMAICAN JERK
GINGER-TERIYAKI | BEER-BOURBON BBQ
BUFFALO HOT, MEDIUM OR MILD
[SIX WINGS] 5.99 [TWELVE WINGS] 11.99

BONE-IN SMOKED CHICKEN WINGS

Jumbo wings fried and tossed with your choice of:
BBQ | BOURBON-MAPLE | THAI | JAMAICAN JERK
GINGER-TERIYAKI | BEER-BOURBON BBQ
BUFFALO HOT, MEDIUM OR MILD
[SIX WINGS] 5.99 [TWELVE WINGS] 10.99

NACHOS

With black beans, pico de gallo, sour cream, Gouda cheese sauce and tri-color chips
[CHILI] 9.99 [CHICKEN] 9.99 [SHRIMP] 10.99
[PULLED PORK] 9.99 [BRISKET] 12.99
[Add Guacamole +0.50]

QUESADILLA

[SMOKED CHICKEN] 8.99 [PULLED PORK] 9.99
[SHRIMP] 12.99 [BRISKET] 12.99

BANG-BANG SHRIMP

Beer-battered North Carolina shrimp, flash fried and drizzled with a savory Asian aioli sauce 9.99

ASIAN-STYLE TUNA NACHOS

Seared blackened tuna over fried egg roll wrappers, topped with fried avocado and crema, glazed with wasabi and our house-made ginger-teriyaki sauce 14.99

LOCAL STEAMED SHRIMP

By the half pound, with cocktail sauce and butter 9.99

PINT-SIZED BURGERS*

One of each! Sorry, no substitutions on these! 11.99

BACON CHEESEBURGER

with stout mustard

SOUTHERN GENTLEMAN

with bacon pimento cheese and collards

BLACK + BLUE

blackened with blue cheese and roasted garlic aioli

ENTREES

Add soup or a side salad for +2 or a Caesar salad for +3.

MIXED GRILL

A third of a pound of local shrimp, a Maryland-style crab cake and a piece of fresh mahi served with mango chutney sauce, served with one side 23.99

BEER-BATTERED FISH + CHIPS

Beer battered flounder and a side of fries makes a classic pub dinner 12.99
[Add ½ pound of fried shrimp +4]

STUFFED MAHI

Fresh mahi stuffed with homemade crabcake in a champagne cream sauce over rice with choice of one side 21.99

PEPSI PORK CHOP*

Local Heritage Farms 8-oz. pork chop marinated in Pepsi and deep fried for a taste of the Carolinas, served with a generous portion of our famous Bacon-Gouda Mac + Cheese 17.99

ANGUS SELECT RIBEYE*

A hand-selected and hand-cut generously marbled Angus ribeye with side house salad and your choice of one side
[12-OUNCE MINIMUM] 24.95
[CUT TO ORDER] + \$2/OUNCE

CRAB CAKE DINNER

Rich, Maryland-style crab cakes with colossal lump crabmeat served with rice and a house-made rémoulade, served with one side 19.99

BEER-BATTERED SHRIMP BASKET

Hand-battered local shrimp served with a side of slaw, rémoulade or cocktail sauce and French fries 13.99

SEARED TUNA*

Sashimi grade, rare or medium rare only, with seaweed salad and teriyaki rice, with sriracha and wasabi sauce 17.99

AIRLINE CHICKEN

Chicken breast with attached drumette, grilled with a house-made barbecue sauce served with two sides 14.99

SMOKEHOUSE SPECIAL

Five boneless or bone-in wings, a half-rack of our smoked ribs, slaw and a side of fries 14.99

FRIED GRITS + SHRIMP

The Down East classic, made with local shrimp and served over a fried grit cake 19.99

BAKED LOBSTER MAC + CHEESE

Our house-made mac and cheese packed with lobster, shrimp and lump crab meat 14.99

SIDES

Waffle Cut Sweet Potato Fries 3.49 • Seasoned French Fries 2.99 • Beer Battered Onion Rings 2.99

Sautéed Zucchini + Squash 3.99 • Corn + Lima Bean Succotash 2.99 • Rice 2.99

Cheddar-Gouda Mac + Cheese 3.99 • Add Applewood Smoked Bacon +1.50

Smashing Mashed Potatoes 3.99 • Fried Okra 3.99 • Collard Greens 3.99

{ ASK ABOUT OUR 32-OZ. CROWLERS FOR ANY OF OUR BEERS ON TAP }

—ASK ABOUT GLUTEN-FREE + VEGETARIAN OPTIONS—

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. All meats, seafoods, eggs and poultry are cooked to order. An 18% gratuity may be added on parties of 6+ or separate checks. There is a 5.99 charge to share an entrée.

TIGHT LINES

PUB AND BREWERY

SOUP + SALAD

Add smoked chicken [+4], grilled fish [+7], tuna [+9], Maryland colossal crab cake [+7] or three shrimp skewers [+7]. House dressings include oil and vinegar, blue cheese, buttermilk ranch, horseradish ranch, Italian, Thousand Island and balsamic vinaigrette.

BRUNSWICK STEW

A Southern staple with rib meat, chicken, tomatoes, butter beans and corn
[CUP] 2.99 [BOWL] 5.99

SOUP OF THE DAY

Made from scratch using the finest seasonal ingredients
[CUP] MKT [BOWL] MKT

FARMER'S MARKET GARDEN SALAD

A fresh salad with romaine and mixed greens, carrots, onion, tomato and cucumber, served with choice of dressing 6.99

FRENCH QUARTER SALAD

Fresh mixed greens, mandarin oranges, pecans, feta cheese and a balsamic glaze 8.99

SMOKED CHICKEN SALAD

Farmer's Market Garden Salad topped with in-house smoked chicken breast and served with our own chipotle ranch 8.99

HOUSE CAESAR SALAD

The classic, with fresh romaine lettuce tossed with Caesar dressing with croutons and Parmesan cheese 6.99

FRIED CHICKEN SALAD

Tossed in honey mustard with bacon crumbles, mixed greens, tomatoes, cucumbers and carrots 8.99

BLUE CHEESE WEDGE SALAD

A wedge of crisp iceberg topped with our own blue cheese dressing, bacon crumbles and tomato 7.99

BURGERS

Made from our custom-grind beef on a butter brioche bun, with your choice of side. Add bacon [+1.50]. All burgers are available as salads. The Chef recommends a temperature of medium.

TIGHT LINES BURGER*

Custom grind burger with lettuce, tomato, onion and Swiss or American cheese 9.99

MACKAY BURGER*

Our house-made Gouda Mac + Cheese fried into a patty atop a custom grind burger 11.99

BLACK + BLUE BURGER*

Blackened custom grind burger with blue cheese and our own roasted garlic aioli 10.99

CUBAN BURGER*

Custom grind burger with house-made BBQ sauce, pulled pork, provolone cheese and bacon 10.99

SOUTHERN GENTLEMAN*

Custom grind burger with our own bacon-pimento cheese and topped with collards 10.99

FLATLINER BURGER*

Custom grind burger with fried onion rings, Tim's homemade chili, house-made Gouda cheese sauce, Applewood smoked bacon, pulled pork, slaw and bourbon BBQ sauce 14.99

SOUTHWEST BURGER*

Custom grind burger with beer-battered fried avocado, pico de gallo, chipotle ranch, bacon and provolone topped with cooling crema 11.99

SANDWICHES

All sandwiches are served with your choice of any side.

BEST DAMN SHRIMP BURGER

Flash-fried shrimp on a butter brioche bun with rémoulade, slaw and a side 9.99

BAJA FISH TACOS

Two grilled, blackened or fried fish Mahi tacos on a soft flour tortilla 10.99
[2 Sashimi-Grade Tuna Tacos +2]

REUBEN ON RAILS

On marble rye with Swiss cheese, sauerkraut and Thousand Island dressing 10.99

SMOKED BRISKET

On a butter brioche bun with Gouda cheese sauce and house-made barbecue sauce 12.99

CHICKEN IN THE BUFF

Smoked chicken with Buffalo medium sauce, house-made Gouda cheese sauce and bacon on sourdough 9.99

CHEESYBIRD

Buttermilk breaded fried chicken, stacked on bacon-pimento cheese and dill pickles on a butter brioche bun 8.99

CHEETOBIRD

Cheeto-battered chicken breast served on a butter brioche bun with lettuce, tomato, onion and pickles 9.99

DESSERT

MILKSHAKES

All of our shakes are made with all-natural real vanilla, chocolate, strawberry or flavor-of-the-day ice cream, and topped with whipped cream 4.99
[Add chocolate salted caramel brownie +3]

SALTED CARAMEL BROWNIE

With two scoops of vanilla ice cream and chocolate syrup 7.99

CHEESECAKE DU JOUR

Rich and creamy cheesecake topped with seasonally available fruit 4.99

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