

TIGHT LINES

PUB AND BREWERY

SHAREABLES

BIG ASS PRETZEL

One big ass pretzel, served with sides of crab dip, cheese dip and house-made beer-Dijon mustard 9.99

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 6.99

CRABBY DIP

A hot, creamy dip rich with crab, artichoke and spinach—mildly spicy, served with pita points 10.99

RIBLETS

A half-rack of our house-braised baby back ribs in bourbon BBQ sauce 9.99

PEKING DUCK POTSTICKERS

Five Peking duck potstickers with sweet chili teriyaki sauce 9.99

LOADED TATER TOTS

Crunchy tots under a cheese sauce blanket with bacon, green onion, crema, chili and pico de gallo 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 | BANG-BANG

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 | BANG-BANG

BUFFALO HOT, MEDIUM OR MILD
[SIX WINGS] 5.99 [TWELVE WINGS] 11.99

NACHOS

With our own chili, Gouda cheese sauce, lettuce, tomato and tri-color chips
[CHILI] 9.99 [CHICKEN] 10.99 [SHRIMP] 10.99
[PULLED PORK] 10.99 [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 10.99

SESAME TUNA NACHOS

Sesame tuna over fried egg roll wrappers, with avocado, wasabi aioli and asian slaw, glazed with our house-made ginger-teriyaki sauce 15.99

PINT-SIZED BURGERS*

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

BACON CHEESEBURGER

with smoky bacon

SOUTHERN GENTLEMAN

with Vermont sharp cheddar pimento cheese and collards

BLACK + BLUE

blackened with blue cheese and roasted garlic aioli

ENTRÉES

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

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 fresh asparagus 23.99

BEER-BATTERED FISH + CHIPS

Beer battered flounder and a side of fries makes a classic pub dinner 15.99
[Add ½ pound of fried shrimp +4]

STUFFED MAHI

Fresh mahi stuffed with homemade crabcake in a champagne cream sauce over rice with a medley of sautéed squash and zucchini 21.99

SOUTHERN SMOTHERED PORK CHOP*

Local Heritage Farms 8-oz. pork chop with andouille Cajun gravy, served with a side of our creamy mashed potatoes 17.99

FILET MIGNON*

A 6-ounce center-cut filet mignon in a red wine demi-glace served with mashed potatoes and fresh asparagus 25.99

PASTA PRIMAVERA

Squash, zucchini, mushrooms and asparagus sautéed in a Parmesan cream sauce with cracked black pepper 15.99

CRAB CAKE DINNER

Rich, Maryland-style crab cakes with colossal lump crabmeat served with rice and a house-made rémoulade, served with a medley of sautéed squash and zucchini 19.99

BEER-BATTERED SHRIMP BASKET

Hand-battered local shrimp served with a side of slaw, rémoulade or cocktail sauce and French fries 15.99

SEARED TUNA*

Sashimi grade, rare or medium rare only, with asian coleslaw and teriyaki rice, with sriracha and wasabi sauce 17.99

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 andouille sausage 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 15.99

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 + Edamame Succotash 2.99 • Rice 2.99 • Tater Tots 3.99
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 two shrimp skewers [+7].
House dressings include blue cheese, buttermilk ranch, horseradish ranch, Italian, Thousand Island and balsamic vinaigrette.*

THREE-BEAN CHILI

Three-bean chili packed with ground beef and topped with grated cheddar and sour cream
[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

HOUSE CAESAR SALAD

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

CAPRESE SALAD

Mixed greens, sliced tomato and buffalo mozzarella with pesto, balsamic reduction and a sprinkle of Himalayan sea salt 9.99

BURGERS

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

TIGHT LINES BURGER*

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

RODEO BURGER*

Custom grind burger with onion rings, steak sauce, bacon and sharp Vermont cheddar cheese 11.99

MACKEY BURGER*

Our house-made Gouda Mac + Cheese fried into a patty atop a custom grind burger, topped with our own cheese sauce 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 Vermont sharp cheddar pimento cheese and topped with collards 10.99

SOUTHWEST BURGER*

Custom grind burger with guacamole, pico de gallo, 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

PORK BELLY TACOS

Three tacos with sweet chili, wasabi aioli and house kimchi 11.99

BAJA FISH TACOS

Three blackened Mahi tacos on a soft flour tortilla 12.99

[Make It Sashimi-Grade Tuna for +2]

REUBEN ON RAILS

On marble rye with Swiss cheese, sauerkraut and Thousand Island dressing 8.99

SMOKED BRISKET

On a butter brioche bun with Gouda cheese sauce and house-made barbecue sauce 11.99

NASHVILLE HOT CHICKEN

A hot chicken sandwich with pickles on a brioche bun 9.99

CHEESYBIRD

Buttermilk breaded fried chicken, stacked on Vermont sharp cheddar pimento cheese and dill pickles on a butter brioche bun 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 7.99

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