

STARTERS

Naan Bread baked, herb butter	6
Fish Bites golden fried, served with cajun aioli	15
Tuna Sashimi* pickled ginger, wasabi, soy reduction	20
Jalapeno Hushpuppies butter	9
Bacon Wrapped Scallops sweet chili sauce - GF	20
Calamari crispy fried, sweet chili sauce	18
Buffalo Shrimp grilled or fried, ranch dressing	14
Crab Dip blue lump crab, cheese blend, pita points	18
Zucchini Fries crispy fried, cajun aioli	11
Blazing Oysters crispy fried, cajun aioli	19

SALADS *and* CHOWDER

Creamy Clam Chowder Cup	7
Garden Mixed green lettuce, cucumbers, tomatoes, peppers, purple cabbage, carrots, onions - GF	10
Caesar Romaine, seasoned croutons, grated parmesan cheese	11
Greek Mixed lettuce, cucumbers, tomatoes, peppers, purple cabbage, carrots, onions, feta cheese, kalamata olives, house Greek vinaigrette - GF	12
Cucumber Salad Cucumbers, carrots, scallions, feta cheese, dill vinegrette	12
SALAD ADD-ONS	
Grilled Chicken	8
Grilled Shrimp	13
Seared Tuna, Mahi or Salmon	19

RED FISH

ENTREES

Blackened Shrimp grilled, house made lemon herb sauce, wild rice, grilled zucchini	26
Grilled Chicken Skewers seasoned chicken breast and thighs, baked pita, tzatziki sauce, house made lemon herb sauce, and cucumber salad	22
Pork Medallions* creamy marsala sauce, mushrooms, garlic mashed potatoes, grilled zucchini - GF	20
Black Angus Ribeye* 14 oz. lightly seasoned, garlic mashed potatoes, grilled zucchini	46
Mixed Grill grilled chicken & shrimp, lemon herb sauce, garlic mashed potatoes, grilled zucchini - GF	24
Cajun Shrimp & Grits sautéed shrimp, andouille sausage, peppers, onions, Cajun gravy, smoked gouda grits	27
Seared Tuna Steak* barrel cut, seared rare (cold in center), wild rice, grilled zucchini, lemonherb sauce, house soy reduction - GF	33
Crab Stuffed Mahi baked, creamy cheese sauce, wild rice, grilled zucchini - GF	33
Stuffed Flounder shrimp, spinach, feta cheese, wild rice, grilled zucchini - GF	35
Chicken Parmesan crispy fried chicken topped with marinara & blended cheeses, baked over linguini	22
Islander Pasta sautéed bay scallops and shrimp, creamy feta & spinach sauce over linguini	33
Seared Salmon* smoked gouda cheese grits, arugula, balsamic vinaigrette, sweet chili sauce	32

FRIED SEAFOOD with fries *and* slaw

Shrimp 27 | **Flounder 30** | **Oysters 33**

*consuming raw or undercooked, poultry, seafood or eggs may increase your risk of foodborne illness, especially with certain medical conditions, liver disease, or weak immune systems. animal derived foods can be cooked to order.

HANDHELDS

Mythos Burger* grilled onions & mushrooms, cheddar, mayo, fries	19
Mahi BLT* bacon, lettuce, tomatoes, cajun aioli fries	22
Seared Tuna or Shrimp Tacos* toasted flour tortillas, assorted cabbage, house made lemon herb sauce, sweet chili sauce, rice	19
Carolina Shrimp Burger fried or grilled, ketchup and coleslaw on the side, fries	19

KIDS MENU *drink included 13

Grilled Chicken Skewer mashed potatoes
Grilled Shrimp mashed potatoes
Chicken Tender Basket fries
Fried Shrimp Basket fries
Fried Fish Bites Basket fries

SIDES 6

Garlic Mashed Potatoes	French Fries
Wild Rice	Coleslaw
Grilled Zucchini	Cucumber Salad

NEED
A
DRINK?



see other side for bar menu

WHITE WINES

Taittinger Brut Champagne France	90
Prosecco (split) Italy	10
Roscato Moscato Italy	10
Parolvini Pinot Grigio Italy	10 / 29
13 Celsius Sauvignon Blanc Marlborough, New Zealand	11 / 35
Hess Shirtail Ranches Chardonnay California	11 / 35
La Crema Chardonnay Monterey, California	13 / 38
Fleurs De Prairie Rose France	12 / 36
Whispering Angels Rose Cotes de Provence, France	45
Loveblock Sauvignon Blanc Awatere Valley, New Zealand	45
Patz and Hall Chardonnay Sonoma Valley, California	55

RED FISH



COCKTAILS



Strawberry Collins Gordons Gin, strawberry puree, lemon, simple syrup, soda	12
Painkiller Spiced rum, pineapple and Sunshine Punch, coconut cream, ground nutmeg	11
* Dark rum floater 4	
Redfish Lemonade Citrus vodka, cranberry, lemon, simple	11
Hooked Up Mango rum, pineapple and orange juice, grenadine	11
Blueberry Mule Blueberry vodka, lime, ginger beer, blueberries	11
Spicy Margarita Tequila, orange liquor, house made sour mix, jalapeno syrup, salt	12
Chocolate Espresso Martin Espresso, vanilla vodka, kalhua, chocolate liquor, frangelico, touch of cream	14

RED WINES

Meiomi Pinot Noir California	12 / 42
Silvergate Merlot California	10 / 29
Alta Vista Vive Malbec Argentina	11 / 36
Threadcount Blend Paso Robles, California	13 / 39
The Federalist Cabernet Sauvignon California	11 / 36
Daou Cabernet Sauvignon Paso Robles, California	15 / 50
Santa Christna Chianti Superiore Tuscany Italy	29
Josh Reserve Cabernet Sauvignon California	42
Siduri Pinot Noir Willamette Valley, Oregon	44
Caymus-Suisun Walking Fool Red Blend Suisun Valley, California	46
Caymus Cabernet Sauvignon Napa Valley, California	120

BOTTLED
CANNED *and*

Bud Lite 4.50
Michelob Ultra 4.50
Miller Lite 4.50
Yuengling 4.50

Coors Lite 4.50
Natural Lite 4.50
Corona Lite 5
Stella Artois 5

Modelo Especial 5
Blue Moon 5
Bold Rock-Hard Cider 5
High Noon 9



**WHAT'S
ON
DRAFT?**

Our Draft beer is always from NC. Please ask your server for today's options - 7