

STARTERS

Mahi Bites | 12.95

golden fried fish bites, cajun aioli

Calamari | 12.95

Flash fried with sweet chilli sauce

Crab Dip | 13.95

Golden baked with pita points

Zucchini Fries | 9.95

Chipotle ranch dressing

Seared Tuna Sashimi* | 13.95/23.95

wasabi, pickled ginger, Asian glaze

Bacon Wrapped Scallops | 14.95

seared, honey chipotle sauce

Buffalo Shrimp | 13.95

flash fried, bleu cheese

Chicken wings | 12.95

Buffalo or sweet chilli sauce & ranch

SALADS & CHOWDER

Creamy Clam Chowder | Cup 5.95 Bowl 8.95

Garden Salad | 4.95 / 9.95

romaine, tomatoes, cucumbers, onions,
assorted peppers

Greek Salad | 5.95 / 10.95

garden salad, feta cheese, kalamata olives

Caesar Salad | 4.95 / 9.95

romaine, bacon, croutons, parmesan cheese



ENTREES

Mixed Grill | 22.95

chicken, shrimp, mashed potatoes, grilled
zucchini

Chicken Skewers | 18.95

pita, cucumber salad, onions, tzatziki sauce

Black Angus Ribeye* | 33.95

12oz center cut, mashed potatoes, grilled zucchini

Cheeseburger* | 14.50

Black angus beef, lettuce, tomato, onions, mayo,
fries

Blackened tuna burger | 16.95

Seared rear, lettuce, tomato, onions, cajun sauce
and fries

Cajun Shrimp & Grits | 22.95

sausage, peppers, onions, tomatoes

Chicken Parmesan | 19.95

marinara sauce, linguini, cheese

Islander | 29.95

sea scallops, shrimp, creamy feta, spinach, wine
butter sauce, linguini

Tuna Tacos* (2) | 16.95

flour tortillas, seared tuna, assorted
cabbage, honey chipotle sauce, rice

Crab Cake BLT | 17.95

lettuce, tomato, bacon, spicy tartar sauce, fries

SOUTHERN FRIED SEAFOOD

Fried: Served with coleslaw & fries

Jumbo Shrimp | 23.95

Flounder | 23.95

Oysters | 26.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Animal derived foods can be cooked to order and may contain raw ingredients and can be cooked to order

SEAFOOD FEATURES

With your choice of seasoned wild rice or yukon
gold mashed potatoes and seasonal grilled
veggies

Crab stuffed mahi | 29.95

Baked and topped with creamy cheese sauce

Jumbo shrimp | 23.95

Blackened and topped with lemon herb sauce

Stuffed Flounder | 28.95

Stuffed with spinach, feta, and shrimp

Seared Tuna Steak (Rare)* | 26.95

Lightly blackened topped with soy reduction

Lump Crab Cakes | 32.95

Maryland style crab cakes with seasoned aioli

Seared sea scallops | 29.95

Lightly blackened with lemon herb sauce

Mahi & bacon wrapped scallops | 29.95

Topped with lemon herb and honey
chipotle sauce

ADD ON SIDES

Grilled Chicken | 6.95

Grilled Shrimp | 12.95

Lump Crab Cake | 14.95

Seared Tuna | 13.95

Grilled Fish Bites | 12.95

Fried Oysters | 14.95

Seared Sea Scallops | 18.95





DRINK MENU

Since 2011

White

- Parolvi Pinot Grigio**, Italy 8/28
- Nicolas Sauvignon Blanc**, France 8/29
- Mia Moscato (split)**, Spain 8
- Prosecco (split)**, Italy 9
- Beringer White Zinfandel (split)**, California 7
- Laurent Rose**, France 9/29
- Whispering angel Rose, California 39
- Silver gate Chardonnay**, California 8/29
- La Crema Chardonnay**, California 10/39
- La Crema Brut rose**, California 45
- Nicolas Feuillate Brut Champagne**, France 49
- Veuve Clicquot Champagne**, France 95

BEER ON TAP

Bud Light | Budweiser | Miller Lite | Corona | Natural light
Bold Rock IPA Cider | Miller Lite | Coors Light | Stella Artois

COCKTAILS

- Mermaid water 8**
Coconut rum, pineapple juice, blue curacao
- Hooked Up 9**
Mango rum, pineapple juice, orange juice, grenadine
- Painkiller 9**
Spiced rum, pineapple juice, orange juice, coconut cream, nutmeg
- Blueberry Mule 9**
Tequila, triple sec, housemade sour mix, habanero syrup, lime
- Bourbon Smash 8**
Pineapple, ginger ale
- Moscow Mule 9**
Vodka, lime juice, ginger beer
- Cucumber collins 9**
Gin, simple syrup, lemon juice, mint soda
- Spicy Margarita 9**
Tequila, orange liqueur, habanero syrup, housemade sour mix
- White russian 8**
Vodka, coffee liqueur, cream

BEER BOTTLES & CANS

Crystal Coast Blonde Ale, Morehead city, NC
Shortway Peach Wheat, Newport, NC
Red Oak Belgian Lager, Greensboro, NC
Pernicious IPA, Winston Salem, NC

Reds

- Meiomi Pinot Noir**, California 11/42
- Boen Pinot Noir**
- Portillo Malbec**, Argentina 9/34
- Canyon Road Merlot**, California 7/26
- Francis Ford Coppola Diamond California 30**
- Apothic Red Blend**, California 7/26
- Hess Shiretail Cabernet**
- Silver Gate Cabernet Sauvignon, CA 8/29**
- If You See Kay Cab Sauvignon**, Italy 12/39
- Bonanza Cabernet Sauvignon**, California 44
- Bella Glos Pinot Noir 52
- Penfolds Shiraz Australia 38