

Hook & Vine

kitchen and bar

• SOUTHERN COASTAL CUISINE •


• appetizers •

BLT DEVILED EGGS ^{GF} 6
mixed and topped with bacon and tomato on arugula

BRUSCHETTA 8
tomatoes, garlic, basil, balsamic drizzle; served cold on toasted crostini

FRIED PICKLES 6
spicy ranch

KICKIN' TEMPURA SHRIMP   15
tossed in our tangy spicy aioli topped with pepperoncini on bed of arugula - shareable

CRAB DIP  18
crab, cheese, old bay; two toasted pretzel breads extra bread \$1.50 each

CAULIFLOWER BITES ^V  9
breaded and tossed in spicy sweet chili sauce

MUSSELS 11
one pound in a white wine sauce; bread

WINGS 15
eight wings - naked with choice of Old Bay, Hook sauce, BBQ, Lemon Pepper

HUSH PUPPIES 6
honey butter

• handhelds •

Choose Brioche bun; Gluten-Free bun; Lettuce Wrap
Comes with hand cut fries; can change side for an additional charge

HOOK & VINE BURGER *  16
bacon, Havarti cheese, bacon bourbon jam, BBQ sauce, jalapenos

NORTH BEACH BURGER * 16
Swiss, cheddar, bacon, fried pickles, red onion, lettuce, tomato, spicy mayo

BEYOND BURGER ^{GF} 16
plant-based burger that satisfies like beef; gluten free; lettuce, tomato, red onion

GRILLED CHICKEN 14
blackened chicken breast, Swiss, bacon, lettuce, tomato, red onion, spicy mayo

CRAB CAKE SANDWICH  market price
5 oz crab cake, lettuce, tomato, house aioli

FRIED FISH  16
fried grouper, pepperoncini, tomato, lettuce, house aioli

CAPTAIN HOOK CHICKEN  14
fried and tossed in Hook & Vine sauce; tomato, lettuce, ranch

TACOS shrimp 14 fish 16
two flour tortillas topped with pineapple pico, slaw, cilantro lime sour cream

PORTOBELLO TACOS ^V ^{GF} 12
two flour tortillas; mushroom, red pepper, onion, chipotle marinade, black beans, avocado

GRILLED CHEESE 8 / 10
American and Cheddar cheese served on toasted brioche Texas toast
* Bacon & Tomato
* Veggie (Onion, Mushroom, Peppers)

Please tell staff of any special requests
GF = Gluten Friendly V = Vegan VG = Vegetarian

• soup & salads •

Ranch, Honey Mustard, Caesar, House Vinaigrette, Blue Cheese, Balsamic

COASTAL COBB ^{GF} 18

mixed greens, shrimp, chicken, bacon, avocado, egg, cheese, cherry tomatoes

STRAWBERRY SALAD Side 6 Dinner 9

spinach, strawberries, red onion, candied pecans, parmesan, balsamic vinaigrette

HOUSE SALAD ^{GF} 8

mixed greens, cucumbers, red onion, egg, cherry tomatoes, croutons

CAESAR SALAD ^{GF} 8

romaine, Parmesan, croutons

CREAM OF CRAB ^{GF} Cup 9 Bowl 12

• entrees •

pasta

**gluten-free pasta available served with garlic bread

CAJUN PASTA ^{GF} 20

a spicy, creamy alfredo sauce with shrimp, chicken, red peppers, penne

VEGGIE PASTA ^V ^{VG} ^{GF} 15

seasonal veggies, white wine garlic sauce, penne. Let staff know of any allergies.

CHICKEN BRUSCHETTA PASTA ^{GF} 16

grilled chicken, angel hair, bruschetta; drizzled with balsamic glaze

CREAMY TUSCAN RAVIOLI 19

shrimp, spinach, sun dried tomatoes, cream sauce, cheese ravioli

land

BOURBON GLAZED PORK CHOP* ^{GF} 30

thick cut, bone-in pork chop; bourbon peach glaze; cooked to medium; two sides

SIRLOIN* ^{GF} 29

8 oz. cut; two sides

CHICKEN FINGER DINNER 16

four jumbo hand breaded chicken tenders, fries, honey mustard

sea

SHRIMP & GRITS ^{GF} 16

cheesy grits topped with a spicy sauce, green and red peppers, andouille sausage, shrimp

SOUTHERN FISH & CHIPS 16

local blue catfish lightly seasoned and fried; fries, spicy aioli

JAMBALAYA ^{GF} 18

a spicy sauce with chicken, andouille sausage, shrimp, rice

CRAB CAKES market price

one or two 5 oz. crab cakes, house aioli, two sides

FRESH CATCH ^{GF} market price

grilled or blackened; two sides, house aioli
Add pineapple pico or lemon pepper butter (additional cost)

BACON BOURBON SALMON ^{GF} 24

grilled salmon topped with bacon bourbon jam; two sides

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**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. Menu ingredients can change due to availability.*

• sides •

MAPLE GLAZED BRUSSEL SPROUTS
FRESH CUT SEASONED HOUSE FRIES
MAC 'N' CHEESE
SIDE SALAD – HOUSE OR CAESAR
SEASONAL VEGGIE

• beverages •

COKE, DIET COKE, SPRITE, GINGER
ALE, ROOT BEER, LEMONADE 3
free refills

DASANI OR PERRIER 3

COFFEE, HOT TEA, HOT COCOA 2.50
free refills

• new drinks from the bar •

MONKEY BREAD 8
Howler Head Banana Bread infused bourbon,
Rumchata, Creme de Cacao

KRAKEN UP 8
Kraken black spiced rum, lemon, honey, sage

CARAMEL SPIKED COFFEE 9
Lost Ark Caramel Cream liqueur and Hazelnut
Coffee rum; cold brew

MINT CHOCOLATE BROWNIE 8
Lost Ark Brownie Liqueur, mint, chocolate syrup,
oreo crumble

DRUNK IN LOVE 8
cranberry, orange, whiskey, ginger ale

• desserts •

BREAD PUDDING 8

FLOURLESS CHOCOLATE CAKE ^{GF} 7

BEIGNETS 9

KEY LIME PIE 🍋 7

• boozy desserts •

PECAN PIE MARTINI 🍋 11
Rumchata, Makers Mark, Creme de Cacao, caramel,
pecans, whipped cream

KEY LIME PIE MARTINI 8
Keke lime, Sloop Betty Caramel vodka, graham
cracker rim and whipped cream

DRUNKEN PEANUT BUTTER CUP 🍋 11
Skrewball peanut butter whiskey, 5 Farms irish cream,
peanut butter cup, Reese's pieces, whipped cream

COOKIE CRUMBLE 8
Van Gogh Vanilla vodka, creme de cacao, hazelnut,
cold brew, whipped cream, oreo cookie crumble

• zero proof cocktails •

BLACKBERRY LAVENDER LEMONADE 3

PEACH MINT SWEET TEA 3

STRAWBERRY ROSEMARY LEMONADE 3

BLUEBERRY MINT LIMEADE 3

RASPBERRY SPARKLER 3
raspberry, grapefruit soda, lemon

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thank you
for the love
and support!



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