

Hook & Vine

kitchen and bar

• SOUTHERN COASTAL CUISINE •

• appetizers •

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

BRUSCHETTA 6
tomatoes, garlic, basil, balsamic drizzle; served cold on toasted crostini

TEMPURA GREEN BEANS 7
spicy ranch

FRIED PICKLES 6
spicy ranch

KICKIN' TEMPURA SHRIMP   14
tossed in our tangy spicy aioli topped with pepperoncini on bed of arugula - shareable

QUESADILLA cheese 7 veggie 11 chicken 14
cheese, peppers, onions; sour cream

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 Market Price
they're back.. 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} 15
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

PULLED PORK SANDWICH 12
drizzled with our signature hook sauce or BBQ; jalapenos; served with fries

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 chicken 13 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, refried 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

HARVEST SALAD 6 / 10
spinach, feta, pecans, apples, dried cranberries,
bacon

CREAM OF CRAB GF cup 9 bowl 12

HOUSE SALAD GF 8
mixed greens, cucumbers, red onion, egg, cherry
tomatoes, croutons

CAESAR SALAD GF 8
romaine, Parmesan, croutons

• entrees •

pasta

**gluten-free pasta available
served with garlic bread

CAJUN PASTA   GF 19
a spicy, creamy alfredo sauce with shrimp,
chicken, red peppers, penne

VEGGIE PASTA V VG GF 15
zucchini, squash, spinach, red onion,
mushrooms, cherry tomatoes, white wine garlic
sauce, penne

CHICKEN BRUSCHETTA PASTA GF 15
grilled chicken, angel hair, bruschetta; drizzled
with balsamic glaze

CREAMY TUSCAN RAVIOLI  19
shrimp, spinach, sun dried tomatoes, cream
sauce, cheese ravioli; garlic bread

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 15
four jumbo hand breaded chicken tenders, fries,
honey mustard

CHICKEN MARSALA 17
grilled chicken topped with our house made sauce;
choice of mashed potatoes or pasta.


sea

SHRIMP & GRITS  GF 16
cheesy grits topped with a spicy sauce, green
and red peppers, andouille sausage, shrimp

SOUTHERN FISH & CHIPS  15
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
MASHED POTATOES
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

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• new drinks from the bar •

CINNA-APPLE MULE 8
vodka, apple cider, ginger beer

PUMPKIN-TINI 8
vanilla vodka, Vesperino Tequila Cream, Pumpkin
Spice Liqueur

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

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

'MERICAN MULE CANNED COCKTAILS 5
Choose from Moscow: vodka, ginger, lime Southern:
bourbon, ginger, orange, cherry Tropical: rum, ginger,
pineapple Mexican: tequila, ginger, lime Get a 4 pack to
go for \$16!

• desserts •

BREAD PUDDING 8

FLOURLESS CHOCOLATE CAKE GF 7

BEIGNETS 8

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
blackberries, lemon, lavender syrup

PEACH MINT TEA 3
mint, iced tea and peach syrup

BLUEBERRY MINT LIMEADE 3
blueberry, mint, lime

CRANBERRY LIME FIZZ 3
cranberry, lime, soda

POMEGRANATE APPLE SPRITZER 3
pomegranate, apple cider, ginger ale

WINTER'S ALMOST A MULE 3
ginger beer, rosemary, lime, cranberry

thank you
for the love
and support!



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