



SOUP & SALAD

She Crab Soup <i>cup or bowl</i>	5/8	Classic Caesar Salad * <i>crisp romaine with house-made dressing</i>	7/14
Arugula Salad <i>strawberries, toasted almonds, pickled red onion, goat cheese, olive oil, balsamic glaze (added proteins are available)</i>	8/16	Topsail Salad <i>lobster, crab, shrimp, bib lettuce, cherry tomatoes, candied bacon</i>	21

STARTERS

Fried Calamari <i>tossed with banana peppers served with a sweet chili sauce</i>	14	Fried Oysters <i>house-made cocktail and tartar sauce</i>	15
Fried Shrimp <i>house-made cocktail and tartar sauce</i>	15	Mussels du jour <i>chef's special sauce of the day</i>	11/18
Lobster Deviled Eggs <i>served with hollandaise & arugula</i>	14	Lobster Tail <i>Maine Lobster with drawn butter</i>	23
Bone Marrow <i>split beef bone served with toast points and demi-glaçe</i>	13		

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A gratuity of 18% will be added to parties of 6 or more.



SEA & LAND

Crab Stuffed Flounder	34	Prime 12 oz. New York Strip*	41
<i>jasmine rice, haricot verts topped with pomodoro red sauce</i>		<i>garlic smashed potatoes, grilled asparagus, horseradish pickled vegetables with demi-glaçe</i>	
Whole Fish	Mkt	Sea Scallops	36
<i>whole roasted fish served with vegetable medley, garlic smashed potatoes</i>		<i>hollandaise, arugula, flash fried beets, roasted peaches, beurre blanc</i>	
Salmon	34	Seafood Platter	41
<i>yogurt dill cream sauce, citrus glazed fried brussels sprouts served with fingerling potatoes</i>		<i>lobster tail with crab cake, scallops, shrimp, grilled asparagus, and jasmine rice, with beurre blanc</i>	
Chicken and Shrimp Picatta	28	Fish du Jour	Mkt
<i>served with grilled asparagus and fingerling potatoes</i>		<i>chef Brian's Daily Special</i>	
Tasso Ham Shrimp & Grits	28	Blackened Tuna	34
<i>tasso ham, shrimp, cherry tomatoes, caramelized onions</i>		<i>fried brussels sprouts and gruyère grits served with pineapple salsa</i>	
Pork Chop 10 oz. bone-in *	27	Lobster & Grits	33
<i>topped with apple butter and caramelized onions, carrot purée, vegetable medley & jasmine rice</i>		<i>lobster cream sauce, bacon, tomatoes, caramelized onions</i>	
		Vegetarian Dish	21

SIDES

Jasmine Rice	8 / each
Roasted Garlic Smashed Potatoes	Haricots Verts
Fingerling Potatoes	Vegetable Medley
Horseradish Pickled Vegetables	Gruyère Grits
	Grilled Asparagus

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Items subject to split fee charges.