

STARTERS | SMALL PLATES

FRIED GREEN TOMATOES 9

pimento cheese, old bay shrimp salad, roasted red pepper vinaigrette

ORANGE CHILI PORK BELLY 9

asian pork belly, crispy w/ honey garlic chili glaze, scallion daikon salad, toasted sesame

***BAKED SEAFOOD DIP 10**

crab, shrimp, peas, spinach, three cheeses, panko, flatbread

OYSTERS ROCKEFELLER 16

G-Grill style, chef's saltines, horseradish sauce, parmesan fried oysters (6), cast iron skillet

LOBSTER MAC & CHEESE 11

2 oz lobster, grana padana, cheddar, pepper jack, herb panko, cavatappi pasta

***POACHED MUSSELS 11**

white wine, tomatoes, garlic, herbs, leek jus, cheesy ciabatta

SHE CRAB SOUP C7, B8

lump crab, sherry, chive

SOUP DU JOUR C6, B7

SOUTHERN CAESAR SALAD 9

romaine, maple pepper bacon, fried grit croutons, house caesar dressing

CHOPPED WEDGE SALAD 8

iceberg, tomatoes, pickled onion, maple pepper bacon, maytag blue cheese dressing

SALAD ADD ON: chicken 7 | shrimp (grilled or fried) 10 | oysters 10 | Shetland island salmon 12

OCEAN & LAND ENTREES

***SHRIMP & GRITS 21**

marinated shrimp, italian sausage, green tomato relish, sage chicken jus, scallion

***GRILLED RACK OF LAMB 34**

roasted garlic, sweet pea puree, roasted fennel, baby yukon, cipolini onions, mustard jus

***PAN SEARED FLOUNDER 26**

gruyere polenta cake, romesco sauce, green beans & toasted almonds, parmesan crisp

SEAFOOD & GRITS 25

shrimp, scallops, sweet corn, house cured tomatoes, mushroom, maple bacon, pepper jack grits, scallions, gorgonzola

CRISPY DUCK BREAST 25

ginger roasted garlic sweet potato puree, roasted cauliflower w/ swiss chard, balsamic fig reduction

LUMP CRAB CAKES FULL 26 | HALF 18

parmesan creamed corn, arugula salad w/ gorgonzola, apples, pecans, balsamic vinaigrette

***SALMON & RISOTTO 22**

sweet pea roasted tomato parmesan risotto, tomato fennel salad, yellow pepper coulis

***BOUILLABAISSE 28**

poached mussels, shrimp, calamari, jumbo lump crab, tomato fennel herb jus, cheesy ciabatta bread

***CARPETBAGGER FULL 38 | HALF 28**

two 4 oz filet mignon, parsnip mashed potatoes, parmesan fried oysters, red wine veal reduction, bearnaise

CRISPY NC CATFISH 19

hoppin' john, chow chow, tomato creole jus

A LA CARTE

***FILET MIGNON 35**

8oz, grilled & topped w/pimento cheese, red wine veal reduction, choice of side

BLUE CHEESE SHORT RIBS 23

cabernet veal reduction, choice of side

***GLENWOOD GRILL BURGER 16**

pimento cheese, house pickles, caramelized onion, horseradish, choice of side

***SHETLAND ISLAND SALMON 19**

roasted beet, pine nut & goat cheese salad, honey thyme vinaigrette

***PAN SEARED SCALLOPS 22**

ginger miso vinaigrette, asian slaw

LUMP CRAB CAKES 23

corn remoulade, choice of side

***PARMESAN FRIED OYSTERS 19**

corn remoulade sauce

A LA CARTE SIDES 7

*parsnip mashed potatoes
creamed spinach
creamed corn & parmesan*

*collard greens
arugula salad
brussels sprouts*

*beet, pine nut & goat cheese salad
baked macaroni & cheese
regular or sweet potato fries*