



DINNER MENU

STARTERS | SMALL PLATES

- FRIED GREEN TOMATOES 12**
pimento cheese, Old Bay shrimp salad, yellow pepper vinaigrette.
- PARMESAN HERB CRUSTED CALAMARI 14**
peporncini salad, roasted tomato garlic marianra.
- MUSSELS PROVENCAL 13**
PEI mussels with garlic tomato herb Provencal sauce, herb baguette.
- OYSTERS ROCKEFELLER 16**
G-Grill style, flatbread, horseradish sauce, parmesan fried oysters (6), cast iron skillet.
- CHILI GLAZED PORK BELLY 14**
poblano corn puree, blue cheese mustard slaw, chili glazed pork belly, sweety drop peppers.

- SHE CRAB SOUP C7, B9**
lump crab, sherry, chive
- SOUP DU JOUR C6, B8**
- WATERMELON BLUEBERRY FETA SALAD 12**
local mixed greens, feta, toasted pine nuts-orange poppy dressing.
- SOUTHERN CAESAR SALAD 11**
romaine, maple pepper bacon, fried grit croutons, house caesar dressing
- CHOPPED WEDGE SALAD 11**
iceberg, tomatoes, pickled onion, maple pepper bacon, Maytag blue cheese dressing.
- SALAD ADD ON:**
*Chicken 8 | Shrimp (grilled or fried) 10 | Oysters 10 | pan seared **salmon 12*

OCEAN & LAND ENTREES

- GRILLED RACK OF **LAMB 38**
celeriac potato puree-sauteed broccolini with garlic and roasted tomatoes-toasted almond crumble-balsamic reduction.
- SHRIMP & GRITS 24**
sauteed shrimp andouille sausage, smoked tasso ham gravy, pepper jack grits, green tomato relish.
- SEAFOOD RISOTTO 32**
sauteed shrimp, poached PEI mussels, crispy jumbo calamari, roasted tomato sweet pea risotto, shellfish butter.
- SEAFOOD & GRITS 28**
shrimp, scallops, sweet corn, house cured tomatoes, mushroom, maple bacon, pepper jack grits, scallions.
- SEARED RARE **AHI TUNA 26**
ginger scallion jasmine rice, chilled cucumber sesame salad, sesame miso dressing.
- CRISPY CHICKEN FETTUCCHINE 26**
fettuccine, sundried tomatoes, spinach, lemon caper, feta cheese, crispy herb crusted chicken.
- LUMP CRAB CAKES FULL 28 | HALF 19**
maque choux, tomato aioli, arugula salad with balsamic, candied pecans, granny smith apples.
- **PAN SEARED SALMON 26**
au gratin potatoes, sauteed green beans and toasted almonds, tarragon mustard cream sauce.
- BONE IN BERKSHIRE PORK CHOP 34**
pimento cheese grits, butter beans and tomatoes with tomato bacon jus.
- CARPETBAGGER FULL 40 | HALF 30**
*two 4 oz **filet mignon, parsnip mashed potatoes, parmesan fried oysters, red wine veal reduction, bearnaise*
- CRISPY NC CATFISH 23**
hoppin' john, chow chow, tomato creole jus
- *split entrees additional \$2.00 charge*

A LA CARTE- CHOICE OF SIDE

- **FILET MIGNON 38**
8oz, grilled & topped w/ pimento cheese, red wine veal reduction.
- BLUE CHEESE SHORT RIBS 25**
cabernet veal reduction.
- GLENWOOD GRILL **BURGER 19**
pimento cheese, house pickles, caramelized onion, horseradish,
- PARMESAN FRIED OYSTERS 23**
corn remoulade sauce
- PAN SEARED **SALMON 22**
lemon caper sauce
- PAN SEARED SCALLOPS 24**
ginger miso vinaigrette, asian slaw
- LUMP CRAB CAKES 24**
corn remoulade,
- *split entrees additional \$2.00 charge*

A LA CARTE SIDES 7

- parsnip mashed potatoes
creamed spinach & gruyere
creamed corn & parmesan
all day collard greens*
- arugula salad
brussels sprouts-tomato bacon jam almonds
beet, pine nut & goat cheese salad*
- french onion macaroni & cheese-skillet
regular or sweet potato fries
parmesan cauliflower onions panko*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

