

STARTERS

|   |    |
|---|----|
| Clam Chowder <sup>GF</sup>  | 7  |
| New England style, with house made bacon  |    |
| Sesame Tuna Tartare* <sup>AGF</sup>   | 12 |
| With sesame oil & ponzu sauce. Served on wasabi aioli with crispy wontons & cucumbers |    |
| Crab Dip <sup>AGF</sup>   | 12 |
| Smoked Chicken Wings <sup>AGF</sup>   | 10 |
| Half dozen. Plain, Hot Honey, BBQ or Buffalo  |    |
| Fried Mozzarella  | 12 |
| House made cheese with red pepper coulis  |    |

SALADS

|   |    |
|---|----|
| House Salad <sup>AGF</sup>  | 10 |
| Arugula, onion, cucumber, grape tomato, croutons  |    |
| Caesar Salad* <sup>AGF</sup>  | 10 |
| Arugula Salad <sup>GF</sup>   | 12 |
| With pickled onion, black beans, roast sweet potato, goat cheese, pepitas & honey vinaigrette |    |
| Add grilled or blackened chicken <sup>GF</sup>  | 8  |
| Add grilled or blackened shrimp <sup>GF</sup>   | 9  |
| Add grilled or blackened salmon* <sup>GF</sup>  | 9  |
| Add seared tuna steak* <sup>GF</sup>  | 10 |
| Add crab cake* <sup>GF</sup>  | 15 |

HANDHELDS

|   |    |
|---|----|
| Seared Tuna Sandwich* <sup>AGF</sup>  | 18 |
| Pan seared tuna steak with house kimchi & wasabi aioli. Served with fries. Or upgrade to a house salad, Caesar salad or Mac & Cheese.   |    |
| Seaworthy Pimento Burger* <sup>AGF</sup>  | 17 |
| Cooked to temp with pimento cheese, lardons & smoked onion aioli dressed arugula and red onion. Served with fries. Or upgrade to a house salad, Caesar salad or Mac & Cheese. |    |
| Fish Tacos <sup>AGF</sup>   | 16 |
| With cabbage, pineapple salsa & Baja sauce. Grilled, blackened or fried. Served with street corn.   |    |

MAINS

|  |    |
|--|----|
| Calabash   | 24 |
| Hand battered with our house recipe. Your choice of flounder, shrimp or both. Served with fries, cocktail & tartar sauce                             |    |
| Seared Tuna* <sup>AGF</sup>  | 22 |
| Pan seared Yellowfin tuna steak. Served with wasabi risotto & tempura battered green beans   |    |
| SmokeHouse Mac N' Cheese <sup>AGF</sup>  | 18 |
| Cavatappi pasta & house-crafted bacon lardons in smoked gouda cream sauce with parmesan & bread crumbs.  |    |
| <b>Add 2 Hooks Hot Dogs for \$5!</b>   |    |
| Steak Tip Mac N' Cheese <sup>AGF</sup>   | 26 |
| Cavatappi pasta & house-crafted bacon lardons in smoked gouda cream sauce with parmesan & bread crumbs. Topped with hand cut tenderloin steak chunks |    |
| Steak Frites* <sup>AGF</sup>   | 29 |
| House cut 6 oz filet, cooked to your temperature. Served with demi-glaze & truffle fries   |    |
| Lobster Ravioli  | 24 |
| Three handmade raviolis, stuffed with lobster & house-made ricotta cheese, served on roasted red pepper coulis                                       |    |

|   |    |
|---|----|
| Low Country Shrimp & Grits <sup>GF</sup>  | 26 |
| Five blackened tail-on shrimp & andouille sausage served on smoked gouda grits with smoked lardon tomato sherry cream sauce   |    |
| Atlantic Salmon   | 26 |
| Pan seared 6 oz Atlantic salmon filet. Served with parmesan couscous, citrus vinaigrette dressed arugula & beurre rouge sauce |    |

GF - Gluten Free AGF - Available Gluten Free  
Nothing fried should be considered Gluten Free  
\*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.  
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## HOUSE COCKTAILS

|   |    |
|---|----|
| Cucumber Martini  | 10 |
| Vodka, St. Germain Elderflower Liqueur, cucumbers & house made sour                             |    |
| Seaworthy Espresso Martini  | 10 |
| Vodka, house made vanilla bean-espresso syrup, Frangelico & cream                               |    |
| White Peppermint Mocha Martini  | 10 |
| Vodka, house made vanilla bean-espresso syrup, peppermint schnapps, white chocolate & cream     |    |
| Tarah's Dirty Martini   | 12 |
| Tito's Vodka, Dirty Sue olive brine & blue cheese olives  |    |
| Pain Killer   | 11 |
| Bacardi Silver, orange juice, pineapple juice, coconut milk, Pusser's British Navy Rum & nutmeg |    |
| BFKC  | 12 |
| Bailey's Irish Cream, Frangelico, Kahlua & coffee   |    |

## COCKTAILS ON TAP

Our recipes, kegged in house! No modifications

|   |    |
|---|----|
| House Margarita   | 10 |
| El Jimador, fresh lime, agave syrup & Patron Citrónge   |    |
| Carolina Mai Thai   | 12 |
| CB's own Four Hounds Rum, Raleigh Rum Co. Sweet Dark Rum, Dry Curaçao, pineapple juice, Orgeat & lime |    |
| Winter Spiced Mule  | 9  |
| Sailer Jerry Spiced Rum, ginger-cranberry syrup, housemade ginger beer                                |    |
| Sweater Weather   | 10 |
| Tito's Vodka, Amaretto Disaronno, chai spice & apple cider  |    |

## OLD FASHIONEDS

|   |    |
|---|----|
| Classic Rye Old Fashioned   | 12 |
| Bulleit Rye, demerara syrup & Angostura bitters                   |    |
| Tequila Old Fashioned   | 16 |
| Casamigos Reposado, agave syrup & orange bitters                  |    |
| Four Hounds Old Fashioned   | 14 |
| Four Hounds Gold Rum, demerara syrup & Angostura bitters          |    |
| Barrel Aged Old Fashioned   | 16 |
| Our Classic Rye Old Fashioned, aged in wood for two months        |    |
| Smoke Signal Old Fashioned  | 28 |
| Blanton's Bourbon, demerara syrup, Angostura bitters & smoked ice |    |

## DRAFT BEER

|                                  |   |
|----------------------------------|---|
| Miller Lite                      | 6 |
| Lagunitas IPA                    | 7 |
| Good Hops Hurricane Haze         | 7 |
| Flying Machine Dreamy Eyes       | 7 |
| Broomtail Brewing - Rotating Tap | 8 |
| Waterline Brewing - Rotating Tap | 8 |

## WINE BY THE GLASS

|                    |    |
|--------------------|----|
| House Prosecco     | 10 |
| House White        | 7  |
| Sauvignon Blanc    | 10 |
| Chardonnay         | 10 |
| House Red          | 7  |
| Pinot Noir         | 10 |
| Cabernet Sauvignon | 10 |