



We are proud to use local purveyors & products from:  
Blackburn Brothers' Seafood - Buddy's Fresh Meats  
Red Beard Farms Produce - Bigger's Market

## STARTERS

Clam Chowder <sup>GF</sup> 8.19 / 12.59  
New England style, with house made bacon

Sesame Tuna Tartare\* <sup>AGF</sup> 16.99  
Ahi tuna, wasabi aioli, ginger-pineapple ponzu with crispy wontons & cucumbers

Ceviche of the day\* <sup>AGF</sup> Market price  
With whipped avocado, crispy wontons & cucumbers

Crab Dip 14.99  
Seaworthy's version of the classic. Served with grilled baguette

Turfboard\* 21.79  
Rotating selection of meats, cheeses, sauces & pickles

Surfboard\* 27.39  
Rotating selection of seafood-based "charcuterie"

## SALADS

Kale <sup>GF</sup> 14.99  
Local kale with cucumbers, candied pecans & apricots in smoked garlic ginger dressing with burrata cheese

Arugula <sup>GF</sup> 11.99  
Arugula, pickled red onion, black beans, roasted sweet potato, avocado, goat cheese & pepitas with honey herb vinaigrette

Caesar\* <sup>AGF</sup> 8.79 / 12.19  
Fine chopped romaine with house made dressing, crouton crumbles & Asiago cheese

Brutus\* <sup>AGF</sup> 19.79  
Romaine lettuce, peppadew peppers, house-smoked & candied lardons, mini crab cakes & house caesar dressing

Add grilled or blackened chicken <sup>GF</sup> 9.49

Add grilled or blackened shrimp <sup>GF</sup> 9.99

Add salmon filet\* <sup>GF</sup> 12.79

Add crab cake <sup>GF</sup> 19.79

## TURF

Seaworthy Mozzarella Burger\* <sup>AGF</sup> 18.99

Half-pound patty, cooked to your temp with fried house made mozzarella cheese, bacon jam & smoked onion aioli dressed arugula. Served with fries  
Or upgrade to a Caesar salad (\$2) or mac' n' cheese (\$4)

SmokeHouse Mac N' Cheese <sup>AGF</sup> 21.49  
Cavatappi pasta & house-crafted bacon lardons in smoked gouda cream sauce with parmesan & bread crumbs

Steak Frites Market  
Ask your server about today's cut. Served with hoisin demi & garlic parmesan truffle fries.

Pork Chop 25.99  
Hand breaded 8 oz chop served on red potato-green bean hash with apple chutney

## SURF

Crispy Fried Mahi Tacos 17.79  
Fresh Mahi, battered in-house, with cabbage, pineapple salsa, Baja sauce & a side of street corn

Fish Market Fresh Catch Tacos <sup>AGF</sup> Market  
Choose blackened or grilled, with cabbage, pineapple salsa, Baja sauce & a side of street corn

Calabash Plate 27.19  
Hand-battered flounder & shrimp served with french fries, hush-puppies & Ambrosia slaw

Yellowfin Tuna Steak\* 26.79  
Seared 6 oz. tuna steak with tempura green beans, wasabi parmesan risotto & grilled peach ponzu

Lobster Ravioli 24.99  
Three handmade ravioli, stuffed with lobster & house-made ricotta cheese, served on roasted red pepper coulis

Smoked Salmon Cakes <sup>GF</sup> 29.49  
Served on grits, lardon braised collard greens & black eyed peas. Topped with a horseradish dijon cream sauce

Pan Seared Scallops <sup>GF</sup> 32.79  
Served over truffled cauliflower puree with fried capers

Low Country Shrimp & Grits <sup>GF</sup> 26.49  
Five blackened tail-on shrimp served on smoked gouda grits with smoked lardon tomato sherry cream sauce

GF - Gluten Free AGF - Available Gluten Free upon request. Nothing from the fryer should be considered gluten free.

\*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS, WHILE DELICIOUS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## MARTINIS

Cucumber	12.49
Lukusowa Vodka, St. Germain Elderflower liqueur, fresh sliced cucumbers & house-made sour	
Blood Orange	13.49
Gilbey's Gin, Solerno Liqueur & blood orange juice	
Espresso	12.99
Lukusowa Vodka, housemade vanilla bean-espresso syrup, Frangelico Hazelnut Liqueur & heavy cream	
PSL	12.99
Lukusowa Vodka, housemade vanilla bean espresso syrup, Pumpkin Spice & cream	
Tarah's Dirty	14.49
Tito's Vodka, Dirty Sue olive brine & blue cheese olives	

## COCKTAILS ON TAP

Our recipes, kegged in house! No modifications possible

House Margarita	11.49
El Jimador, fresh lime, agave syrup & Patron Citrónge	
Carolina Mai Thai	12.79
CB's own Four Hounds Rum, Raleigh Rum Co. Sweet Dark Rum, Dry Curaçao, pineapple juice, Orgeat & lime	
Of The Fall	12.49
Crown Royal Apple, Fireball & local apple cider	
Pleasure Island Peach Tea	11.99
Deep Eddy Peach Vodka, fresh lemon & sweet tea	

## COCKTAILS

Classic Rye Old Fashioned	14.49
Bulleit Rye, demerara syrup & Angostura bitters on a large rock with a brandied cherry	
Pain Killer	12.99
Bacardi Silver, orange juice, pineapple juice, coconut milk, Pusser's British Navy Rum & fresh grated nutmeg	
Spicy Margarita	12.49
El Jimador, jalapenos, fresh lime, agave syrup & Citrónge	
Top Shelf Margarita	18.99
Casamigos Reposado, fresh lime & agave syrup with a Grand Marnier float	
Apple Spiced Mule	11.99
Sailor Jerry Spiced Rum, Apple Cider Syrup & Ginger Beer	

## MOCKTAILS

Virgin Pain Killer	5.99
Orange juice, pineapple juice, coconut cream & fresh grated nutmeg	
Ginger-Cranberry Cooler	5.49
Cranberry juice, house-made sour & Ginger Beer	
Sparkling Lemonade (one refill)	4.19
Lemon juice, simple syrup & soda water	

## ALCOHOL FREE

Iced Tea & Coke Products (free refills)	3.29
Lagunitas Hoppy Refresher	4.19
Ginger Beer	4.19
Sierra Nevada Trail Pass N/A IPA	4.49
Topo Chico 12 oz	4.19
Acqua Panna 1 L	7.99
San Pellegrino 1 L	7.99

## WINE BY THE GLASS

House Prosecco Italy	9.49
Moulin de Gassac Rosé Languedoc-Roussillon	10.99
House White	8.49
Giuliano Rosati Pinot Grigio Friuli	9.49
House Sauvignon Blanc Marlborough	11.49
La Crema Chardonnay Monterey	14.19
House Red	8.49
Kate Arnold Pinot Noir Willamette	12.19
Bousquet Reserve Malbec Mendoza	10.79
Michael David Earthquake Zinfandel Lodi	14.49
Silver Ghost Cabernet Sauvignon Napa	16.19

## WINE BOTTLE LIST

Scan this to view on your phone or ask for our iPad

