



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

## 🐦 TURF 🐦

### 🐦 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

Tomato Bruschetta <sup>AGF</sup> 9.99  
With charred pineapple, house made mozzarella cheese & balsamic reduction

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

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

### 🐦 SALADS 🐦

Caprese <sup>GF</sup> 14.99  
Local heirloom tomatoes & house made mozzarella cheese with candied pecan pesto

Kale <sup>GF</sup> 13.99  
Local kale with cucumbers, candied pecans & apricots in smoked garlic ginger dressing with burrata cheese

Duck Confit Cobb <sup>GF</sup> 18.99  
Arugula tossed in balsamic fig vinaigrette topped with cucumbers, egg, tomato, gorgonzola, red onion & house made duck confit

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

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

Bacon Cheese Burger\* <sup>AGF</sup> 18.99  
Half-pound patty, cooked to your temp with house made bacon, white cheddar, dressed arugula & spicy mayo.  
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

Hot Honey Fried Chicken <sup>AGF</sup> 24.79  
Three pieces of dark meat, hand-breaded & fried, tossed in Sriracha honey. Served with pasta salad & grilled broccolini

Korean BBQ Ribs <sup>AGF</sup> 25.99  
Five slow cooked pork ribs tossed in Korean style BBQ sauce. Served with gouda grits and Ambrosia slaw

## 🐦 SURF 🐦

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

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

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 sauce

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

Atlantic Salmon\* 29.49  
Six ounce filet served on parmesan couscous with citrus vinaigrette arugula & beurre rouge

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 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
Luksusowa Vodka, St. Germain Elderflower liqueur, fresh sliced cucumbers & house-made sour	
Key Lime Pie	13.49
Vodka, Citrónge, lime, pineapple, cream & egg white	
Espresso	12.99
Luksusowa Vodka, house-made vanilla bean-espresso syrup, Frangelico Hazelnut Liqueur & heavy cream	
Salted Caramel Espresso	12.99
Vanilla Vodka, housemade Vanilla bean espresso syrup, Salted Caramel Baileys & heavy 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	
Blackberry Mojito	13.99
Bacardi Silver, local black berries, mint, lime & soda	
Summer In A Glass	9.99
Smirnoff Vodka, house juiced watermelon & lemonade	

## 🕊️ 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 & Grand Marnier	
Dreamsicle	13.99
Vanilla & Orange vodka, orange juice, Citrónge Orange Liqueur, heavy cream & egg white	

## 🕊️ 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	4.19
Acqua Panna Still	7.99
San Pellegrino Sparkling	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
Sonoma Cutrer Chardonnay Sonoma Coast	14.19
Lobster Reef Sauvignon Blanc Marlborough	11.49

House Red	8.49
Silver Ghost Cabernet Sauvignon Napa	16.19
Brown Family Pinot Noir Willamette	12.19
Bousquet Reserve Malbec Mendoza	10.79
Michael David Earthquake Zinfandel Lodi	14.49

## 🕊️ WINE BOTTLE LIST 🕊️

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

