



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

Classic 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  
Seafood-based "charcuterie" board

## 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

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

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

Add grilled chicken breast <sup>GF</sup> 9.49

Add grilled shrimp skewer <sup>GF</sup> 9.99

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

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

## TURF

Bacon Cheese Burger\* <sup>AGF</sup> 18.99

A half-pound patty, house made bacon, white cheddar, arugula, & spicy mayo. Served with fries. Or upgrade to sweet potato fries, Caesar salad, or mac' n' cheese

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

Hot Honey Fried Chicken <sup>AGF</sup> 24.79  
Two bone-in chicken thighs, hand-breaded & fried, tossed in Sriracha honey. Served with pasta salad & grilled broccolini

Korean BBQ Ribs <sup>AGF</sup> 25.99  
Four slow cooked pork ribs tossed in Korean style BBQ sauce. Served with gouda grits and fennel 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  
Your choice of blackened or grilled. With cabbage, pineapple salsa, Baja sauce & a side of black bean corn relish

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

Lobster Ravioli 24.99  
Three large 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	

## 🦋 MARGARITAS 🦋

House	12.49
El Jimador, fresh lime, agave syrup, & Citrónge	
Skinny	14.49
Espolòn Silver, fresh lime, soda water & Grand Marnier	
Spicy	12.49
El Jimador, jalapenos, fresh lime, agave syrup & Citrónge	
Top Shelf	18.99
Casamigos Reposado, fresh lime, agave syrup & Grand Marnier	

## 🦋 COCKTAILS 🦋

Carolina Mai Thai	15.79
CB's own Four Hounds Rum, Raleigh Rum Co. Sweet Dark Rum, Dry Curaçao, pineapple, Orgeat & lime	
Pain Killer	12.99
Bacardi Silver, orange juice, pineapple juice, coconut milk, Pusser's British Navy Rum & fresh grated nutmeg	
Blackberry Mojito	13.99
Bacardi Silver, local black berries, mint, lime & soda	
Dreamsicle	13.99
Vanilla & Orange vodka, orange juice, Citrónge Orange Liqueur, heavy cream & egg white	
Classic Rye Old Fashioned	14.49
Bulleit Rye, demerara syrup & Angostura bitters on a large rock with a brandied cherry	

## 🦋 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 & Reed's 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
Reed's 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	8.49
Moulin de Gassac Rosé Languedoc-Roussillon	10.99
House White	8.49
Giuliano Rosati Pinot Grigio Friuli	8.49
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 🦋

