



STARTERS

Clam Chowder	GF	7
New England style, with house made bacon		
Sesame Tuna Tartare*	AGF	12
With wasabi aioli, ponzu & crispy wontons		
Crab Dip	AGF	12
Our version of the classic. Served with grilled baguette		
Wings	AGF	10
Plain, Hot Honey, Korean BBQ or Buffalo		
Fried Mozzarella		12
House made cheese with red pepper coulis		

SALADS

House Salad	AGF	10
Caesar Salad*	AGF	10
Arugula Salad	GF	12
Arugula, pickled red onion, black beans, roasted sweet potato, goat cheese & pepitas with honey herb vinaigrette		
Add grilled or blackened chicken	GF	8
Add grilled or blackened shrimp	GF	9
Add seared tuna steak*	GF	10
Add crab cake*	GF	15

HANDHELDS

Served with fries, salad (\$2) or mac' n' cheese (\$4)

Seared Tuna Sandwich	AGF	18
Pan seared tuna steak with house kimchi & wasabi aioli		
Seaworthy Mozzarella Burger*		17
Half-pound, cooked to temp with fried house made mozzarella, bacon jam & smoked onion aioli dressed arugula.		

MAINS

Fish Tacos		16
Cajun style street style tacos, with cabbage, pineapple salsa, chipotle sauce & a side of corn. Grilled, blackened or fried.		
Crab Cake		24
Hard battered with our house recipe. Your choice of flounder, shrimp or both. Served with fries		
Seared Tuna*	AGF	22
Pan seared tuna with wasabi risotto & tempura green beans		
SmokeHouse Mac N' Cheese	AGF	18
Cavatappi pasta & house-crafted bacon lardons in smoked gouda cream sauce with parmesan & bread crumbs		
Steak Tip Mac N' Cheese	AGF	28
Our delicious Mac N' Cheese topped with tenderloin chunks		
Steak Frites*	AGF	27
6 oz filet with hoisin demi and truffle fries		
Lobster Ravioli		22
Three handmade ravioli, stuffed with lobster & house-made ricotta cheese, served on roasted red pepper coulis		
Low Country Shrimp & Grits	GF	26
Five blackened tail-on shrimp served on smoked gouda grits with smoked lardon tomato sherry cream sauce		

HOUSE COCKTAILS

Cucumber Martini	10
Vodka, St. Germain Elderflower liqueur, fresh sliced cucumbers & house-made sour	
PSL Martini	12
Vodka, housemade vanilla bean-espresso syrup, & pumpkin spiced cream	
Seaworthy Espresso Martini	10
Vodka, housemade vanilla bean-espresso syrup, Frangelico Hazelnut Liqueur & heavy cream	
Tarah's Dirty Martini	12
Tito's Vodka, Dirty Sue olive brine & blue cheese olives	
Classic Rye Old Fashioned	12
Bulleit Rye, demerara syrup & Angostura bitters on a large rock with a brandied cherry	
Pain Killer	11
Bacardi Silver, orange juice, pineapple juice, coconut milk, Pusser's British Navy Rum & nutmeg	

COCKTAILS ON TAP

Our recipes, kegged in house! No modifications possible

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	
Apple Spiced Mule	9
Sailer Jerry Spiced Rum, apple spiced syrup, housemade ginger beer	
Sweater Weather	10
Tito's Vodka, Amaretto Disaronno, chai spice & apple cider	

DRAFT BEER

Miller Lite	6
Lagunitas IPA	7
Good Hops Hurricane Haze	7
Flying Machine Dreamy Eyes	7
Hi-Wire Bed of Nails Brown	8
Waterline Brewing Kolsch	8

WINE BY THE GLASS

House Prosecco	8
House White	7
Sauvignon Blanc	10
Chardonnay	12
House Red	7
Pinot Noir	10
Cabernet Sauvignon	12

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