

STARTERS & SALADS

Clam Chowder GF	7
New England style, with house made bacon	
Sesame Tuna Tartare* _{AGF}	12
With wasabi aioli, ponzu & crispy wontons	
Crab Dip	14
Our version of the classic. Served with grilled baguette	
Wings	10
Plain, Hot Honey, Korean BBQ or Buffalo	
Fried Mozzarella	14
House made cheese with red pepper coulis	
House Salad _{AGF}	10
Caesar Salad* _{AGF}	10
Fine chopped romaine with house made dressing, crouton crumbles & Asiago cheese	
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

Seaworthy Mozzarella Burger* _{AGF}	17
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)	
Shrimp Burger _{AGF}	19
Housemade shrimp patty with kimchi & wasabi aioli	
Fish Tacos _{AGF}	16
Three street style tacos, with cabbage, pineapple salsa, Baja sauce & a side of corn. Grilled, blackened or fried.	

MAINS

Calabash	24
Hand battered with our house recipe. Your choice of flounder, shrimp or both. Served with fries	
SmokeHouse Mac N' Cheese _{AGF}	18
Cavatappi pasta & house-crafted bacon lardons in smoked gouda cream sauce with parmesan & bread crumbs	
Lobster Mac N' Cheese _{AGF}	24
Cavatappi pasta tossed in a smoked gouda lobster cream sauce with parmesan & bread crumbs	
Steak Frites*	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	

*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, 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 & fresh grated 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	
Pleasure Island Peach Tea	10
Deep Eddy Peach Vodka, fresh lemon & sweet tea	

DRAFT BEER

Lagunitas IPA	6
Good Hops Hurricane Haze	7
Flying Machine Dreamy Eyes	7
Waterline Brewing Kolsch	8

WINE BY THE GLASS

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