



## STARTERS

Clam Chowder <sup>GF</sup> 8.19 / 12.59  
New England style, with housemade bacon.

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

Ceviche <sup>AGF</sup> Market price  
Served with whipped avocado, crispy wontons & cucumbers.

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

Surfboard\* 27.39  
Seafood-based "charcuterie" board.

## SALADS

Spinach Salad <sup>GF</sup> 13.99  
Baby spinach with strawberries, cucumbers & feta cheese tossed in sesame ponzu dressing..

Kale Salad <sup>GF</sup> 13.99  
Fresh kale with cucumbers, house candied pecans, apricots & burrata, smoked garlic ginger dressing.

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

Brutus Salad\* <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-crafted 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>GF</sup> 24.79  
Two bone-in chicken thighs, hand-breaded & fried, tossed in Sriracha honey. Served with smoked onion lardon potato salad & grilled broccolini.

## 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 & black bean corn relish

Calabash Plate 22.19  
Hand-battered flounder, 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.

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

Pan Seared Scallops <sup>GF</sup> 31.19  
Served over roasted corn succotash with Peppadews, dino kale, house-smoked lardons & onions.

Low Country Shrimp & Grits <sup>GF</sup> 26.49  
Five blackened tail on shrimp served sherried smoked tomato cream sauce over smoked gouda grits.

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.

Key Lime Pie 13.49  
Vodka, Citrónge, lime, heavy cream & egg white.

Espresso 12.99  
Lukusowa 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  
Espolon 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.

Berry Time 12.49  
Lukusowa, strawberries, house-made sour mix & thyme.

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

Acqua Panna Still 7.99

San Pellegrino Sparkling 3.99 / 7.99

## 👉 WINE BY THE GLASS 👈

House Prosecco 8.49

Moulin de Gassac Rosé 10.99

Giuliano Rosati Pinot Grigio 8.49

House Chardonnay 8.49

Sonoma Cutrer Chardonnay 14.19

Lobster Reef Sauvignon Blanc 11.49

House Cabernet Sauvignon 8.49

Silver Ghost Cabernet Sauvignon 16.19

Brown Family Heritage Pinot Noir 12.19

Domaine Bousquet Reserve Malbec 10.79

Michael David Earthquake Zinfandel 14.49

## 👉 WINE BOTTLE LIST 👈

