

STARTERS

Clam Chowder ^{AGF}	7
New England style, with house made bacon	
Sesame Tuna Tartare* ^{AGF}	12
With wasabi aioli, crispy wontons & cucumbers	
Crab Dip ^{AGF}	12
Smoked Chicken Wings	10
Half dozen. Naked, Hot Honey, BBQ or Buffalo	
Fried Mozzarella	12
House made cheese with red pepper coulis	

SALADS

House Salad ^{AGF}	10
Arugula, onion, cucumber, grape tomato, croutons	
Caesar Salad* ^{AGF}	10
Greek Salad ^{GF}	12
Romain, pickled red onions, cucumber, pepperoncini, tapenade, feta cheese & Greek dressing	
CB Samurai Salad	18
Chilled udon noodles, house kim chi, arugula, ponzu, sasame oil, seared beef tips & crispy wontons	
Arugula Salad ^{GF}	12
With pickled onion, black beans, roast sweet potato, goat cheese, pepitas & honey vinaigrette	
Add grilled or blackened chicken ^{GF}	8
Add grilled or blackened shrimp ^{GF}	9
Add grilled or blackened salmon* ^{GF}	9
Add seared tuna steak* ^{GF}	10
Add crab cake* ^{GF}	15

HANDHELDS

Seared Tuna Sandwich* ^{AGF}	18
Pan seared tuna steak with house kimchi & wasabi aioli. Served with fries. Or upgrade to premium side	
Basic Burger* ^{AGF}	15
Half pound patty, cooked to temp & built your way. Served with fries. Or upgrade to a premium side	
Pimento Burger* ^{AGF}	18
Cooked to your temp & topped with pimento cheese, lardons & smoked onion dressed arugula. Served with fries. Or upgrade to a premium side	
Flounder Tacos ^{AGF}	16
With cabbage, pineapple salsa & Baja sauce. Grilled, blackened or fried. Served with street corn.	
Seared Tuna Tacos ^{AGF}	18
With house kimchi & ponzu. Served with street corn	

MAINS

Poke Bowl* ^{GF}	24
Your choice of seared tuna, tuna tartare or Sriracha salmon over warm rice with edamame, carrots, pickled red onions, cucumbers & pink pearl sauce	
Calabash	24
Hand battered with our house recipe. Choose flounder, shrimp or both, with fries, cocktail & tartar sauce	
Seared Tuna* ^{AGF}	24
Pan seared Yellowfin tuna steak. Served with wasabi risotto & tempura battered green beans	
SmokeHouse Mac N' Cheese ^{AGF}	18
Cavatappi pasta & house-crafted bacon lardons in smoked gouda cream sauce.	
Add 2 Hooks Hot Dogs for \$5!	
Steak Tip Mac N' Cheese ^{AGF}	26
Cavatappi pasta & house-crafted bacon lardons in smoked gouda cream sauce. Topped with hand cut tenderloin steak chunks	
Steak Frites*	29
House cut 6 oz filet, cooked to your temperature. Served with demi-glace & truffle fries	
Lobster Ravioli	24
Three handmade raviolis, with lobster & house-made ricotta cheese, served on roasted red pepper coulis	
Truffled Fettuccini Alfredo	18
House made black truffle oil infused fettuccini with parmesan cream sauce	
Add any of our salad toppers!	
Low Country Shrimp & Grits ^{GF}	26
Five blackened tail-on shrimp & andouille sausage served on smoked gouda grits with smoked lardon tomato sherry cream sauce	
Atlantic Salmon*	26
Pan seared 6 oz Atlantic salmon filet. Served with parmesan couscous, citrus vinaigrette dressed arugula & beurre rouge sauce	

SIDES

Fries	4
House or Caesar Salad* ^{AGF}	7
Green Beans ^{AGF}	5
Street Corn	5
Smoked Gouda Grits ^{GF}	5
Mac & Cheese ^{AGF}	9

GF - Gluten Free AGF - Available Gluten Free
 Nothing fried should be considered Gluten Free
 *MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
 CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Seaworthy

KITCHEN + BAR

HOUSE COCKTAILS

Cucumber Martini	10
Vodka, St. Germain, cucumbers & house made sour	
Seaworthy Espresso Martini	10
Vodka, espresso syrup, Frangelico & cream	
Tarah's Dirty Martini	12
Tito's Vodka, Dirty Sue olive brine & blue cheese olives	
Georgia Spritz	12
Deep Eddy Peach Vodka, house made sour, bubbly & soda	
Pain Killer	12
Bacardi, orange, pineapple, coconut & Pusser's	
Ocean Potion	14
Beefeater's Gin, St. Germain, house made sour, soda & butterfly pea flower	

COCKTAILS ON TAP

Our recipes, kegged in house! No modifications

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, Orgeat & lime	
Reposado Paloma	10
Lunazul Reposado, fresh lime, grapefruit juice & soda	
Orange Crush	10
Deep Eddy Orange Vodka, fresh oj, triple sec & soda	

OLD FASHIONEDS

Classic Rye Old Fashioned	12
Bulleit Rye, demerara syrup & Angostura bitters	
Tequila Old Fashioned	16
Casamigos Reposado, agave syrup & orange bitters	
Four Hounds Old Fashioned	14
Four Hounds Gold Rum, demerara syrup & Angostura bitters	
Barrel Aged Old Fashioned	16
Our Classic Rye Old Fashioned, aged in wood for two months	
Smoke Signal Old Fashioned	28
Blanton's Bourbon, demerara syrup, Angostura bitters & smoked ice	

DRAFT BEER

Miller Lite	6
Lagunitas IPA	7
Good Hops Hurricane Haze	7
Flying Machine Dreamy Eyes	7
Broomtail Brewing - Rotating Tap	8
Waterline Brewing - Rotating Tap	8

WINE BY THE GLASS

House Prosecco	10
House White	7
Stoneleigh Sauvignon Blanc	10
Chateau Souverain Chardonnay	10
House Rosé	7
House Red	7
Prophecy Pinot Noir	10
Pratti Cabernet Sauvignon	10
Carnivore Zinfandel	10
Locations CA Red Blend	12

MOCKTAILS

Chile Lime Agua Fresca	5
Cucumber, Lime, Jalapeno & Soda	
Ginger Cranberry Cooler	6
Cranberry, House Made Sour & Ginger Beer	
Rosemary Grapefruit Spritz	5
Fresh Rosemary, Grapefruit Juice & Soda	
Virgin Painkiller	6
Fresh OJ, Pineapple Juice & Cream of Coconut	

N/A BEV

Coke / Diet / Sprite / Ginger Ale	3
Coffee / Iced Tea / Lemonade	3
OJ / Cranberry / Pineapple	4
Lagunitas Hoppy Refresher	4
Sierra Nevada Trail Pass IPA N/A	4
Red Bull	4
Topo Chico	4
Pellegrino or Aqua Panna 1L	8