

STARTERS

Clam Chowder ^{AGF}	8
New England style, with house made bacon	
Sesame Tuna Tartare* ^{AGF}	14
With wasabi aioli, crispy wontons & cucumbers	
Crab Dip ^{AGF}	14
Smoked Chicken Wings	10
Half dozen. Naked, Hot Honey, BBQ or Buffalo	

SALADS

House Salad ^{AGF}	10
Arugula, onion, cucumber, grape tomato, croutons	
Caesar Salad* ^{AGF}	10
Greek Salad ^{GF}	14
Romaine, pickled red onions, cucumber, pepperoncini, tapenade, feta cheese & Greek dressing	
CB Samurai Salad	20
Chilled udon noodles, house kimchi, arugula, ponzu, sesame oil, seared beef tips & crispy wontons	
Arugula Salad ^{GF}	14
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}	10
Add grilled or blackened salmon* ^{GF}	10
Add seared tuna steak* ^{GF}	10
Add crab cake* ^{GF}	15

HANDHELDS

Seared Tuna Sandwich* ^{AGF}	20
Pan seared tuna steak with house kimchi & wasabi aioli. Served with fries or upgrade to premium side	
Basic Burger* ^{AGF}	17
Half pound patty, cooked to temp & built your way. Served with fries. Or upgrade to a premium side	
Pimento Burger* ^{AGF}	20
Cooked to your temp & topped with pimento cheese, smoked bacon lardons & smoked onion aioli & arugula. Served with fries. Or upgrade to a premium side	
Flounder Tacos ^{AGF}	18
With cabbage, pineapple salsa & Baja sauce. Grilled, blackened or fried. Served with street corn	
Seared Tuna Tacos ^{AGF}	20
With house kimchi & ponzu. Served with street corn	

MAINS

Poke Bowl* ^{GF}	26
Your choice of seared tuna, tuna tartare or Sriracha salmon over warm rice with edamame, carrots, pickled red onions, cucumbers & yum yum sauce	
Calabash Plate	26
Hand battered with our house recipe. Choose flounder, shrimp or both, with fries, cocktail & tartar sauce	
Seared Tuna* ^{AGF}	28
Pan seared Yellowfin tuna steak. Served with wasabi risotto & tempura battered green beans	
SmokeHouse Mac N' Cheese ^{AGF}	18
Cavatappi pasta & house made smoked bacon lardons in smoked gouda cream sauce.	
Steak Tip Mac ^{AGF}	26
Our amazing Steakhouse Mac n' Cheese 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	26
Three large handmade raviolis, with lobster & house made ricotta cheese on roasted red pepper coulis	
Black Truffle Fettuccini Alfredo	18
House made pasta 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*	28
Pan seared Atlantic salmon filet on parmesan couscous with citrus vinaigrette arugula & beurre rouge sauce	

SIDES

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

DESSERT

Pot d' Creme	7
Moonpie Tiramisu	8
Key Lime Torte	7

HOUSE COCKTAILS

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

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	12
Lunazul Reposado, fresh lime, grapefruit juice & soda	
Orange Crush	12
Deep Eddy Orange Vodka, fresh oj, triple sec & soda	

FROZEN DRINKS

Our recipes, made by hand. No modifications

Strawberry Daiquiri	12
Bacardi Silver, lime, strawberry & simple syrup	
Pina Colada	12
Bacardi Silver, pineapple & coconut	
Miami Vice	12
Blend of Strawberry Daiquiri & Pina Colada	
Rotating Flavor	12

WINE BY THE GLASS

Lamarca Prosecco	10
House White	8
Whitehaven Select Sauvignon Blanc	12
Chateau Souverain Chardonnay	10
House Rosé	8
House Red	8
Prophecy Pinot Noir	10
Prati Cabernet Sauvignon	12
Carnivore Zinfandel	10

WINE BOTTLES

1849 Wine Company Brut	60
Veuve Cliquot Brut	150
Talbot Sleepy Hollow Chardonnay	60
Pieropan Soave Classico	50
St Clair Marlborough Sauvignon Blanc	50
La Jolie Fleur Rose	50
Orin Swift Palermo Cabernet Sauvignon	150
The Prisoner Red Blend	90
Casa Brancaia Chianti Classico	75
Square, Plumb & Level Willamette Pinot	65
Orin Swift "Hell No" Merlot	70
Locations CA Red Blend	50
Don Miguel Gascon Reserva Malbec	60

DRAFT BEER

Miller Lite	6
Lagunitas IPA	7
Good Hops Hurricane Haze	7
Flying Machine Dreamy Eyes	7
Waterline Kolsch	8
Ask about our rotating tap	

BOTTLES & CANS

Miller High Life	3
Bud Lt, Coors Lt, Mich Ultra	4
Budweiser Aluminum Pint Bottle	5
Corona, Modelo, Stella Artois, Blue Moon	5
Bell's Two Hearted	6

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	

N/A BEV

Coke / Diet / Sprite / Ginger Ale <small>REFILLS</small>	3
Coffee / Iced Tea / Lemonade <small>REFILLS</small>	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