

----- **Starters** -----

**Soup** – Roasted Corn and Crab Chowder 10~

**Cast Iron Skillet Poutine** - Hand Cut Fries, Cheddar Cheese Curds,  
Crispy Pork Belly, Pan Gravy 14~

**Crab Dip** -Lump Crab, Artichokes, Four Cheese Blend, Toasted Pita 17~

**Arancini**-Crispy Mozzarella Stuffed Risotto Balls, Marinara 12~

**House Corn Bread** - Two Hunks, Freshly Baked, Honey Butter 6.50~

**Brussels Sprouts** -Smoked Bacon, Truffle Parmesan, Cranberry Balsamic 12~

**Steak Egg Rolls**- Smoked Provolone and American Cheeses, Caramelized  
Onions and Peppers, Roasted Garlic Dipping Sauce 14~

----- **Salads** -----

**Add Chicken Breast** 8~ **Grilled Shrimp** 9~ **5oz Lobster Tail** 17~**Scallops** 11~

**Iceberg Wedge**– Blue Cheese, Creamy Gorgonzola Parmesan Dressing,  
House Smoked Bacon, Oven Dried Tomatoes 12~

**Caesar Salad** -Romaine, Parmesan, House Made Dressing, Croutons 12~

**House Salad** -Mixed Greens, Heirloom Cherry Tomatoes, Cucumber, Carrots,  
Red Onion, Lime Basil Vinaigrette 10~

----- **Seafood Features** -----

**Wild Catch** –Pan Seared, Herb Israeli Couscous, House-Cured Pancetta,  
Heirloom Tomatoes, Broccolini, Smoked Tomato Coulis -34

**Crab Stuffed Shrimp**-(5) Jumbo Shrimp, Blue Crab Stuffing,  
Saffron Beurre Blanc, Green Beans & Carrots, Corn Bread 34~

**Shrimp & Grits** – (5) Jumbo Shrimp, NC Andouille Sausage, Tomato, Garlic  
Butter, Creamy Fresh Corn Grits, Green Beans & Carrots 28~

**Seafood Pot Pie** – New England Clam Chowder Style, Flakey Crust, Seared  
Shrimp and Scallops Skewer on Top 32~

**Seafood Pasta** --Shrimp, Scallops & Lump Crabmeat, Tomatoes, Spinach,  
White Wine Garlic Herb Butter, Angel Hair Pasta 32~

**Fresh Made Cheese Ravioli**- Lump Crab, Tomato Parmesan Cream 32~

**Fried Shrimp** – (8) Jumbo Shrimp Butterflied, Corn Bread, Slaw 28~

**Seafood Medley** – Flame Broiled Jumbo Lump Crab Cake, Shrimp, Scallops,  
White Wine Butter Sauce 34~

-----**Steaks and Chops**-----

***Cooked Under our 1800 Degree Overfired Broiler***  
*Served with Sautéed Vegetables*

***Make it a Surf & Turf***  
***Shrimp 9~ 5oz Lobster Tail 17~ Scallops 11~ Sautéed Crab Meat 12~***

**NY Strip** – 14oz Au Poivre Style, Pomme Frites 44~

**Ribeye** - 14oz Yukon Gold Mashers, Garlic Compound Butter 46~

**Filet Mignon** – 8 oz Cut, Cognac Cream, Potato au Gratin 47~

**Pork Chop**- Jefferson Bourbon Barrel Smoked, Bourbon Peach Bacon Jam,  
Yukon Gold Mashed Potatoes 30~

-----**Sides**-----

Potato Au Gratin 8~ Green Beans & Carrots 5~ Cole Slaw 3~  
Corn Bread 4~ Yukon Gold Mashed Potatoes 5~  
Hand Cut Fries 6~ Broccolini 5~ Baked Beans 4~

-----**Classic Entrees**-----

**Fried Chicken**- ½ All-Natural Bird, Crispy and Juicy, Corn bread, Slaw 23~

**\*½ Rack House Smoked Baby Back BBQ Ribs** – Cole Slaw, Bourbon Baked  
Beans, Hickory BBQ Sauce 26~

**Mac and Cheese** -Four Cheese Blend, Crispy Bacon, Herb Breadcrumbs 21~  
*add Sliced Chicken Breast 8~ add Shrimp Skewer 9~ add 5oz Lobster Tail 16~*

**Vegetarian Mac and Cheese Skillet**-Four Cheese, Charred Squash, Spinach,  
Tomatoes, Herb Breadcrumbs 21~

**Vegetarian Plate** – Changes with the Summer Growing Season 23~

**Chicken Pot Pie**- Flakey Crust, Baked in Cast Iron Skillet, Side Salad 22~

**Slow Roasted Pot Roast**- Yukon Gold Mashed, Vegetables, Pan Gravy 24~