



APPETIZERS

HUSH PUPS & HONEY BUTTER - \$6

BAKED CHEESY CRAB DIP - \$18
toasted Butter Crackers

CHARGRILLED OYSTERS - \$18
Lemon | Garlic | Parmesan

PEEL & EAT BRUNSWICK SHRIMP ½ POUND - \$16
Drawn Butter | Cocktail Sauce

STEAMED MUSSELS - \$17
Shaved Fennel | Tomato | Sauv. Blanc | Grilled bread

NEW ENGLAND CLAM CHOWDER - \$8
Smoked Pork Belly | Fingerling Potato

ENTRÉE SALADS

ARTISAN FIELD GREENS SALAD - \$9
Craisins, candied pecan, goat cheese, balsamic vinaigrette

TUNA TATAKE SALAD* - \$19
Arugula, napa, mango, toasted sesame, chili crunch, ginger vinaigrette and crispy wontons

BLACKENED SHRIMP COBB SALAD - \$19
roasted corn, farm egg, avocado, smoked bacon, heirloom tomato, blue cheese, yuzu buttermilk dressing

**Prices on our menu reflect our CASH price.
Our regular price includes a 3.5 % Non-Cash adjustment.
We offer savings when you pay with cash.**

BRUNCH FEATURES SATURDAY & SUNDAY 11:00-3:00

Served with fingerling potato hash, creamed grits or seasonal fruit

SMOKED SALMON BENEDICT*
English muffin, boursin, poached farm egg, crispy capers, hollandaise - \$22

LOBSTER GRILLED CHEESE
grilled thick cut pdm bread, fresh maine lobster, mornay, cheese blend & lobster bisque - \$24

STEAK & EGG*
8oz ribeye, fried farm egg, chimichurri - \$29

HOT HONEY CHICKEN & WAFFLE
extra crispy springer mtn chicken thigh, bacon - \$22

SABAYON PANCAKES
short-stack, fresh seasonal berries, maple syrup - \$18

RAW BAR BRUNCH PLATE
basic breakfast with elevated ingredients, 2 farm eggs, boursin grits or fingerling potato hash, grilled andouille or thick cut bacon - \$18

chilled Shellfish

FRESH SHUCKED OYSTER* - MKT

ALASKAN KING CRAB (½ LB.) - MKT

JUMBO SHRIMP COCKTAIL - \$18

MAINE CHIX LOBSTER COCKTAIL - \$28

COLOSSAL LUMP BLUE CRAB COCKTAIL - \$26

**Our kitchen handles milk, eggs, wheat, peanuts, treenuts, soy, fish and shellfish. Please inform your server of any allergies*

CONSUMER ADVISORY:
* THESE ITEMS MAY BE COOKED TO ORDER OR SERVED RAW OR UNDER COOKED.
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

HANDHELD

Served with old bay chips, side salad or cup of soup

BLACKENED GROUPER SANDWICH - \$28
Toasted pain de mie roll | LTO | Caper Tartar

LOUISIANA PO' BOY - \$19
*Cajun Remoulade | bibb Lettuce | Tomato | House Made Pickles
* Shrimp, Oyster, or Catch **

FISH TACO - \$19
Seasonal catch | Cilantro Aioli | Pickled Cabbage | Fresno peppers

PLATES

Center of the plate entrées paired with complimenting sides

LOW COUNTRY SHRIMP BOIL - \$24
Sweet Corn | Fingerling Potatoes | Smoked Sausage | Butter | Cocktail

LUNCH JUMBO LUMP CRAB CAKE - \$29
whipped yukon gold potatoes | french beans | caper tartar

GRILLED CHICKEN BUCATINI AMATRICIANA - \$16
fresh pasta | panchetta tomato sauce | buratta | basil

SOUTHERN STYLE FRY BASKET (CHOICE OF 1,2 OR 3) - \$23 / \$29 / \$34
buttermilk fried salt & pepper Shrimp, Oysters or Cod spicy cocktail | caper tartar | crispy fries

LUNCH STEAK FRITES* - \$26
6oz Steak Frites, Au Poivre sauce, house cut frites

FRESH MARKET SEAFOOD

choice of market seafood (grilled, broiled or blackened), seasonal side and sauce

BAY OF FUNDY SALMON* \$27 **CAROLINA BLACK GROUPER** \$29

STEAMED WHOLE MAINE LOBSTER - \$34
*drawn butter | grilled zucchini | smashed fingerling pots
Side Salad | Soup | French Beans | Broccolini | Asparagus
Whipped Potato | Rice | House Frites*

20% Gratuity Added to Parties of Six or More