

Starters

Mini Crab Crake \$12

Grilled crab cake bites over a bed of lettuce with roasted corn relish and sriracha aioli

Stuffed Mushrooms \$7

Sautéed spinach, red pepper, red onions, and bleu cheese stuffed in button mushrooms topped with panko broiled and drizzled with balsamic glaze

Edamame \$7

Bowl of freshly steamed Edamame dusted with Sea Salt

Hush Puppies \$7

Dozen sweet hush puppies served with whipped honey butter

BBQ Bacon Wrapped Wanchese Scallops \$11

4 grilled bacon wrapped scallops with our smoked apple bbq sauce

Calamari \$10

Crispy fried calamari topped with banana peppers served with marinara

Mozzarella Sticks \$6

Crispy mozzarella sticks served with Marinara

Seafood Chowder \$5/\$7

Cream based seafood chowder made with a homemade seafood stock loaded with corn, potatoes, fish, shrimp, and clams with a touch of sherry

Fresh Salad

House Salad \$5/\$8

Bed of romaine with onions, tomatoes, cucumbers, and shredded carrots served with your choice of dressing

Caesar Salad \$6/\$9

Romaine lettuce tossed in our house caesar dressing topped with grated parmesan cheese and croutons

Spinach Salad \$6/\$9

Bed of baby spinach with red onion, hard boiled egg, bacon, and bleu cheese crumbles served with your choice of dressing

Add Chicken 6, Shrimp 8, Tuna 9, Crab cake 10

Dressing options, balsamic vinaigrette, warm bacon dressing, wild berry, Ranch, Bleu cheese, and Italian

North Carolina Fried Seafood Baskets

All baskets served with seasoned fries, hush puppies and slaw

Fish & Chips \$14

Pub Style beer battered catfish

Fried Mahi \$16

Crispy mahi fingers fried golden brown

Oysters \$19

12 Fresh oysters breaded and fried golden brown

Shrimp \$19

12 large fried shrimp

Scallops \$22

8 Fried Wanchese scallops

Fisherman's Platter \$26

Mahi, 3 shrimp, 3 oysters, 3 scallops

Steamers

All served with lemon and Drawn Butter

Peel & Eat Shrimp tossed in Old Bay \$8/\$14

half or full pound

Snow Crab Legs \$9/\$17

half or full pound

Mussels \$7/\$11

half or full dozen

Oysters \$9/\$17

half or full dozen

Chef Creations

Served with your choice of two sides

Crab Cake \$18/\$23

Our House Crab Cakes broiled and topped with sriracha aioli 1 or 2

Blackened Mahi and Shrimp \$25

80z grill blackened mahi steak with a blackened shrimp skewer topped with pineapple salsa

Hot Mess \$16

Ground sirloin Burger topped with mushrooms and melted mozzarella finished with a red wine reduction.

Served over mashed potatoes and choice of 1 side

Ribs \$15/\$19

1/2 or full rack of our dry rubbed ribs finished on the grill with our homemade smoked apple BBQ sauce

Rib Eye \$19

120z Rib eye steak Grilled to your liking

Rice Bowls

Veggie Rice Bowl \$13

Sautéed sugar snap peas, mushrooms, roasted red peppers, onions and carrots tossed in our Asian glaze over rice. Served with wonton strips

Add

Chicken \$6 Shrimp \$8 Tuna \$9

The Chef's Sandwich Board

Served with fries and a pickle

Bacon Cheese Burger \$11

80z burger grilled to your liking with your choice of cheese, topped with smoky bacon

Philly \$11

Your choice of steak or chicken with roasted red peppers onions and mushrooms. Topped with your choice of cheese

Veggie Philly \$11

Sautéed spinach, onions, peppers, and mushrooms topped with your choice of cheese lettuce and tomatoes

Fish Tacos \$12

Blackened mahi with a green onion crema lettuce and fresh Pico de gallo

Crab Cake \$15

Grilled crab cake with corn relish, lettuce and tomatoes

Po' Boy \$13

Fried shrimp or oyster with tartar, lettuce and tomatoes

Mahi Sandwich \$14

Grilled or fried with tartar, lettuce and tomato

Chicken Club \$11

Grilled or fried with Swiss cheese and bacon