

FOR THE TABLE

To share. Or not.

JALAPEÑO HUSHPUPIES V - \$4.99

Sweet & spicy deep-fried hush puppies served w/ honey butter.

CALAMARI - \$10.99

Deep fried calamari & spicy cherry peppers, topped w/ sweet chili vinaigrette.

WINGS GF - \$9.99

[8] Fried jumbo wings fried & tossed in choice of Chipotle Buffalo | Old Bay Dry Rub

SHIPWRECK SHRIMP - \$10.99

Large shrimp lightly breaded and fried with our house made Shipwreck sauce.

SHE CRAB SOUP - \$5.99

Low country recipe, crab, cornbread croutons & scallions

THE DEVIL'S ANGEL EGGS - \$6.99 [For 3] / \$10.99 [For 6]

Deviled eggs w/ tasso-bacon yolk topped w/ fried oysters, sriracha & scallions.

CRAB DIP - \$11.99

Creamy blend of crab meat, corn & chilies Served with pita chips

SEARED SCALLOPS GFO - \$14.99

Pan seared scallops topped with bacon jam

SPICY TUNA NACHO * - \$15.99

Crab-cheese stuffed wontons topped with blackened yellowfin tuna, pickled vegetables, ponzu & sriracha aioli

FLATBREADS

 **MARGHERITA** V - Tomato base + sliced tomatoes + fresh basil + mozzarella.....\$8.99

BBQ CHICKEN & PINEAPPLE - BBQ base + grilled chicken + pineapple + red onions + mozzarella..... \$10.99

ARUGULA & PEACH V - Olive oil base + mozzarella + goat cheese + peaches + arugula + balsamic glaze..... \$9.99

SALADS

Add chicken \$4 | Shrimp \$6 | *Tuna \$8 | Salmon \$7 | MKT Catch \$mkt

CAESAR

Romaine lettuce w/ homemade cornbread croutons + parmesan cheese tossed in caesar dressing..... Half/\$5.99 or Full/\$8.99

HOUSE SALAD

Lettuce mix w/ tomato + candied pecans + cucumbers + cornbread croutons + red onions w/ choice of dressing.....Half/\$5.99 or Full/\$8.99

FARM TO FORK

Lettuce mix w/ avocado + corn salsa + tomato + red onions + tortilla strips + shaved Parmesan cheese tossed in chipotle vinaigrette.....\$11.99

SPINACH SUMMER SALAD

Spinach w/ strawberries + grilled peaches + carrots + cucumbers + candied nuts + goat cheese tossed in balsamic vinaigrette..... \$12.99

COBB SALAD

Greens w/ fried chicken + bacon crumbles + roasted corn & jicama + bleu cheese crumbles + avocado + grape tomatoes + egg tossed in white wine vinaigrette.....\$13.99

WRIGHTSVILLE SALAD

Lettuce mix w/ grilled chicken + raisins + apples + candied pecans + bleu cheese crumbles + cucumber tossed in white wine vinaigrette..... \$14.99

ASIAN INFUSED TUNA*

Lettuce mix w/ sesame seared tuna + carrots + scallions + crispy wontons + cucumbers + red peppers + red onion tossed in sweet chili vinaigrette..... \$15.99

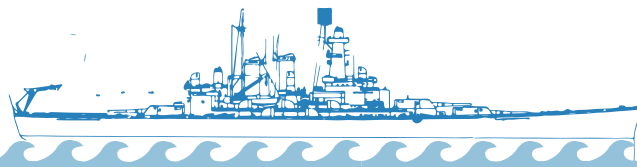
Dressings:

Ranch - Bleu Cheese - Honey Mustard - Sweet Chili Vinaigrette - Balsamic Vinaigrette - Chipotle Vinaigrette - White Wine Vinaigrette (House)

ENTREES

ADD A HOUSE OR CAESAR SALAD 3.50

FROM THE SEA



MARKET CATCH

Fresh locally sourced fish prepared by our chef, ask your server for detailsMKT PRICE

SHRIMP & GRITS ^{GF}

Gouda stone ground grits topped w/ sautéed shrimp, mushroom, tomato, pork belly in a tasso cream sauce.....\$20.99

CRAB STUFFED SALMON

Salmon stuffed with crab cake filling served over mashed potatoes, crispy brussels & topped w/ old bay hollandaise.....\$21.99

BLACKENED TUNA* ^{GFO}

Caught fresh, blackened & seared rare topped w/ ponzu sauce served over coconut rice and grilled asparagus.....\$23.99

SCALLOPS AND SHRIMP RISOTTO

Seared U10 scallops and jumbo shrimp over saffron crab risotto w/sautéed spinach & cherry tomatoes\$27.99

CRAB CAKES

Jumbo lump crab cakes topped with old bay remoulade served over coconut rice & chefs vegetables\$26.99

LOBSTER MAC N CHEESE

Cold water knuckle & claw meat, white cheddar & gouda mac & cheese topped with panko and baked.....\$27.99

FISHERMANS PLATTER

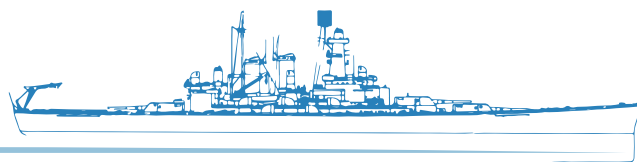
Choice of Shrimp, Fresh White Fish or Oysters (+\$2) w/ old bay aioli, house tartar served w/ fries, hush puppies & cole slaw

Pick 1 \$16.99

Pick 2 \$19.99

Pick 3 \$21.99

FROM THE LAND



HOT CHICKEN & GRITS

Deep-fried spicy chicken served over gouda stone ground grits w/ southern bacon-braised cabbage w/ a tasso cream sauce \$16.99

JERK CHICKEN ^{GFO}

Marinated chicken breasts topped w/ pineapple salsa served over coconut rice & roasted seasonal vegetables.....\$17.99

CENTER CUT CAULIFLOWER ^{V, GFO}

Chargrilled chimichurri marinated Cauliflower , served w/ coconut rice & crispy burssels.....\$15.99

BABY BACK RIBS ^{GF}

Charred Danish style ribs in a sweet BBQ sauce served w/ fries & house slaw..... \$17.99 [for 1] or \$25.99 [for 2]

STEAK FRITES* ^{GFO}

Marinated Certified Angus Beef® New York Strip served over garlic Parmesan fries topped w/ a house steak sauce..... \$22.99

FILET MIGNON *

Barrel cut Certified Angus Beef® Filet Mignon w/ horseradish compound butter served with house mashed potatoes

grilled asparagus & demi glace..... \$33.99

HANDHELDS

FRENCH DIP

Prime ribeye [slow roasted & shaved] served w/ provolone + caramelized onions + garlic horseradish on a french roll.....\$15.99

DOWNSOUTH CHICKEN SANDWICH ^{GFO}

Grilled chicken breast s+ bacon + lettuce + tomato + pickles + pimento cheese on a toasted potato bun.....\$14.99

DAVIE COUNTY BURGER * ^{GFO}

8oz Certified Angus Beef® patty w/ pimento cheese + bacon jam + lettuce + tomato + pickle on a potato bun.....\$15.99
[Substitute Meatless Beyond Burger served veggie style]

CRAB CAKE BLT

Grilled crab cake + old bay aioli + lettuce + tomato + crispy bacon on potato bun.....\$16.99

FRIED FISH SANDWICH

Fried locally sourced white fish served w/ old bay aioli + tomatoes + lettuce + house-made pickles on a potato bun.....\$14.99

LOBSTER ROLL ^{GFO}

Chilled knuckle + claw lobster meat + piled in a sweet hawaiian roll.....\$20.99

TACOS -(3) flour tortillas + cabbage + pineapple salsa + pickled red onions + cotija cheese + sriracha aioli [not served with a side item]

CALI FISH (beer battered white fish)..... \$13.99

SHIPWRECK SHRIMP (tossed in shipwreck)..... \$13.99

MARKET CATCH fresh locally caught (blackened or grilled).....\$MKT

Braised Cabbage
Coconut Rice
Mashed Potatoes
Gouda Grits
Chefs Vegetables

SIDES

French Fries Sweet
Potato Fries
House Chips
Grilled Asparagus +\$1
Crispy Burssels +\$1
Saffron Crab Risotto +\$2.50

DRINKS

(Coke, Diet Coke - Sprite - Root Beer - Mr. Pibb).....\$3

LEMONADE.....\$3

SWEET / UNSWEET TEA.....\$3

BOTTLED WATER.....\$3

PELLEGRINO SPARKLING WATER.....\$5

COFFEE (Reg & Decaf).....\$3

*These items can be cooked to order

CONSUMER ADVISORY - Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

—SUB GLUTEN FREE BREAD FOR \$2—