



FALL DINNER MENU

SOUP & SALAD

CRAB SOUP - 6
Local Crabmeat, Cream, Sherry

BEET SALAD - 6.50
*Kale, Roasted Beets, Toasted Walnuts
White Onion, Beet Vinaigrette*

WINTER SALAD - 6.50
*Mixed Greens, Toasted Pecans, Bacon, Bleu Cheese
Apple, Maple Vinaigrette*

GARDEN SALAD - 6 (V, GF)
*Baby Iceberg, Cucumbers, Cherry Tomato, Pickled Red Onion
Balsamic Dressing*

CAESAR SALAD - 6.50
Romaine, Grated Parmesan, Croutons, House Caesar Dressing

APPETIZERS

FRIED OYSTERS - 11
Local Oysters with Creamy Cocktail

BUFFALO BITES - 9
*Crispy Chicken, Sriracha Honey Glaze
Celery Shavings, Bleu Cheese Dressing*

FISH BITES - 10
Local Catch, Home Chips, Tartar Sauce, Malt Vinegar

SMOKED SALMON - 9
Capers, Boursin Cheese, Peppadew Peppers, Crostini

SEARED TIDBITS - 12
*Tenderloin, Asian Marinade,
Wasabi Mashed, Toasted Sesame Seeds*

LOADED BAKED POTATO - 7 (GF)
Broccoli, Bacon, Sour Cream, Cheddar, Truffle Oil

ENTREES

TENDERLOIN OR N.Y. STRIP - 28 (GF)
Brussels Petals, Baked Potato

CRAB CAKE DINNER
ONE CRAB CAKE - 16 | TWO CRAB CAKES - 29
Stone Ground Grits, Steamed Asparagus, Creamy Cocktail Sauce

GRILLED PORK LOIN - 19 (GF)
Green Apple Compote, Buttermilk Mashed Potato, Crispy Onions

STUFFED FLOUNDER - 25 (GF)
Potato hash, Garlic Spinach, Smoked Tomato Beurre Blanc

FRIED SHRIMP - 21
Cheddar Grit Cake, Carrot Slaw, Cocktail Sauce

TENDERLOIN STROGANOFF - 21
Homemade Noodles, Cremini Mushroom, Crispy Onions, Spinach

LEMON ROASTED CHICKEN - 19 (GF)
Rice Pilaf, Charred Broccoli, Smoked Tomato Beurre Blanc

We proudly feature local ingredients when possible on our menu.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

V = Vegetarian | GF = Gluten-Free