



appetizers & small plates

Calamari 16

Tomato jam roasted long hots, pan fried calamari, spicy aioli.

Ahi Tuna 18

Seared ahi tuna steak with poppy and sesame sees. Served over seaweed salad with cucumber wasabi sauce.

Spinach, Crab & Roasted Pepper Dip 14

Cheesy dip with crab, sauteed spinach, and roasted red peppers. Served with house fried tortilla chips.

Drunken Clams 17 with pasta 21

13 middle neck claims in a spicy summer shandy larger broth. Served with house made bread.

Bavarian Pretzel 12

Stone ground mustard and cheese sauce.

Bar Wings 15

Tossed in your choice of house made sauces - sticky whisky BBQ, herb hot sauce, or Carolina gold old bay sauce. Served with celery and pickled carrots, blue cheese or ranch.

Fried Green Tomatoes 14

Crispy fried green tomatoes served with fresh ricotta and balsamic glaze.

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Caesar Salad 12

Romaine tossed in house made Caesar dressing with croutons, parmesan and black pepper.

Add: Salmon 9 | Chicken 7 | Crab 8

Harvest Salad 14

Mixed greens, sweet potato, feta cheese, candied pecans, apples, apple cider vinaigrette.

Add: Salmon 9 | Chicken 7 | Crab 8

drinks

Coffee, Tea, Iced-Tea, Lemonade, soft drinks, milk & chocolate milk 2.50

20% Gratuity added to parties of 6 or more

Most menu items can be made gluten free.

handhelds

Lobster Roll 20

Toasted brioche split top bun, lobster, butter, chives and lemon.

Fried Scallops 20

Dusted and fried scallops served with fries, cocktail or tartar sauce.

Po' Boy Tacos 16

Fried oysters, remoulade, lettuce, tomato and pickles in flour tortillas. Served with fries.

Flounder Sandwich 18

Beer battered fried flounder filet, brioche roll, dill aioli, onion, micro greens. Served with fries.

Coconut Shrimp Tacos 16

Flour tortillas, wasabi slaw, pickled carrots, pineapple aioli. Served with tortilla chips & pico.

Classic Smash Burger Single 14 Double 19

Add sauteed lump crab 8

Special sauce, LTO, American Cheese. Served with fries.

Upgrade your fries to white truffle parmesan or sweet Potatoe +2

entrees

BBX Ribeye 35

Juicy 10 oz ribeye steak smothered in cowboy butter. Served with potato and vegetable.

Add lump crab 47

Seared Scallops 28

Seared scallops served over fresh cut pasta tossed in our most popular blush alfredo sauce.

Teriyaki Bowl 25

Basmati rice, edamame, pineapple, cucumber, carrot and onion. Served with teriyaki chicken.

Maple Glazed Salmon 25

Maple glazed Norwegian salmon with lemon orzo and vegetable.

Seafood Boil 30

Snow crab leg, little neck clams, jumbo shrimp, corn and red skin potatoes. Served with Cajun butter.

