



**appetizers & small plates**

**Spinach, Crab & Roasted Pepper Dip** 14  
 Cheesy dip with crab, sauteed spinach, and roasted red peppers. Served with house fried tortilla chips.

**Bavarian Pretzel** 12  
 Stone ground mustard and cheese sauce.

**BBQ Nachos** 14  
 House fried tortilla chips, queso cheese, shredded brisket, BBQ sauce, slaw, pickled jalapenos and onion rings.

**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.

**Shrimp Cocktail** 15  
 Classic shrimp cocktail served with cocktail sauce and lemon.

**Crabby Nachos** 15  
 House fried chips topped with queso, old bay, and lump crab.

**Fried Green Tomatoes** 14  
 Crispy fried green tomatoes served with fresh ricotta and balsamic glaze.

**Drunken Clams** 17 with pasta 21  
 13 middle neck clams in a spicy summer shandy larger broth. Served with house made bread.

**light Faire**

**Cobb Salad** 14  
 Mixed field greens, hardboiled egg, avocado, bacon, tomato, pickled onions. served with red wine vinaigrette.  
 Add: Salmon 9 | Chicken 7 | Crab 8

**Summer House Salad** 14  
 Arugula, apple, avocado, candied pecans, feta cheese, kalamata olives. Dressed in a lemon vinaigrette.  
 Add: Salmon 9 | Chicken 7 | Crab 8

*Most menu items can be made gluten free.*

*20% Gratuity added to parties of 6 or more*

**handhelds**

**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

**Pub Smash Burger** Single 16 Double 21  
 Cheddar, bacon, bacon fig jam, LTO, house fried onion rings, BBQ sauce on a pretzel bun.  
 Upgrade your fries to white truffle parmesan or sweet Potatoe +2

**Coconut Shrimp Tacos** 16  
 Flour tortillas, wasabi slaw, pickled carrots, pineapple aioli. Served with cilantro rice.

**Flounder Sandwich** 18  
 Beer battered fried flounder filet, brioche roll, dill aioli, onion, micro greens. Served with fries.

**entrees**

**Porterhouse Steak** 58  
 16 oz r T bone porterhouse steak with thyme butter. Served with mashed garlic potatoes and vegetable.

**Seared Scallops** 28  
 Seared scallops served over fresh cut pasta tossed in our most popular blush alfredo sauce.

**Chicken Margarita** 25  
 Chicken thighs, burrata cheese, braised tomatoes, pesto, penne pasta.

**Herbed Salmon** 25  
 Norwegian salmon with an oil dill dressing. Served over mashed sweet potato and vegetable.

**Seafood Boil** 30  
 Snow crab leg, little neck clams, jumbo shrimp, corn and red skin potatoes. Served with Cajun butter.

**drinks**

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

