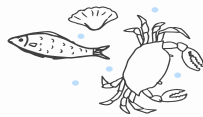


BaitBox



SMALL PLATES

CRAB BRUSCHETTA 15

Lump crab, jersey tomato, house made pesto. Served on toasted seeded bread.

BAR WINGS 15

Lightly breaded jumbo wings. Choice of: BBQ Honey Horseradish, Carolina gold mustard, or hot chili crunch. Blue cheese or ranch.

MOZZARELLA STICKS 12

Jersey founded Mad Mutz Nonna's Mozzarella sticks served with marinara sauce.

SAUTEED CALAMARI 16

Unbreaded calamari rings with hot peppers. Served with tomato jam and spicy aioli.

RIVER FRIES 14

Fries topped with shrimp and crab queso, topped with green onion.

HOUSE MADE PRETZEL 12

Topped with poblano pepper and cheddar cheese; served with bacon beer queso.

FIG & PROSCIUTTO FLATBREAD 13

Crispy flatbread with fig jam, arugula, prosciutto, blue cheese and balsamic.

SALAD

Add Curry Chicken salad +7 | Crab Cake +14 | Shrimp +8

FARRO HARVEST BOWL 15

Roasted sweet potato, brussel sprouts, beets, candied pecans, feta cheese, dried cherries, poppy seed dressing.

BABY ARUGULA & APPLE SALAD 16

Sliced apples, baby arugula, roasted sweet potato, purple cabbage, and prosciutto crisps with apple cider vinaigrette.

COFFEE, TEA, ICED-TEA, LEMONADE, SOFT DRINKS, MILK & CHOCOLATE MILK 2.50

Allergy? No problem. Ask your server for options.

HANDHELDS

September

CRAB CAKE SANDWICH 20

Lump crab cake sandwich with lemon aioli topped with lettuce, tomato, and onion. Served with fries and coleslaw.

SMASH BURGER Single 14 Double 19

Ground chuck all beef patty, cheddar cheese, chipotle aioli topped with lettuce, tomato, onion. Served with fries.

Thin, crispy edges with a juicy center - we do not take temperature specifications.

BLACKENED SALMON TACOS 16

(3) flour tortillas, blackened salmon, fresh mango salsa, pickled slaw, poblano garlic aioli. Served with fries.

ENTREES

ETOUFEE 26

Crawfish and shrimp Louisiana style seafood stew with Cajun spices, served over dirty rice.

CRAB CAKES 40

Two lump crab cakes served with mashed sweet potato and seasonal vegetable.

SHRIMP SCAMPI 28

Fresh cut fettuccine, jumbo shrimp tossed in a white wine garlic sauce with capers.

BBX STEAK & FRITES 40

Hidden Creek grass fed, locally sourced Ribeye topped with garlic butter. Served with parmesan fries and grilled seasonal vegetable.

SEARED SCALLOPS 30

Large scallops served over seaweed salad, crispy wontons and tobiko.

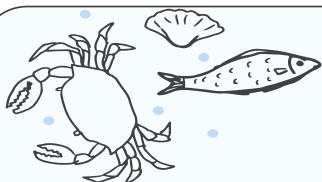
ROASTED CHICKEN 25

Confit chicken leg quarter in red wine served over creamy grits with seasonal vegetable.

Check out Daily Specials
Turf of the Day
Catch of the Day
Dessert!!

20% Gratuity added to parties of 6 or more





What's Special?

SOUPS Cup 8 Bowl 12

Lobster Bisque

Southwestern Chili with green chiles

Prosciutto & Pepper Burger 16

6 ounce smash burger with prosciutto and provolone cheese, cherry pepper relish, and garlic aioli.
Served with fries.

Buffalo Bang Bang Shrimp Flatbread 16

Crispy flatbread with fried shrimp tossed in ban bang sauce, mozzarella and cheddar cheese;
topped with buffalo sauce and shredded lettuce.

Turf of the Day 28

Roasted Fig & Cranberry Duck Breast. Served over mascarpone pumpkin ravioli in a brown butter
sage sauce.

Catch of the Day 25

Blackened cod served over creamy grits and etouffee sauce.

Dessert

Pumpkin & Biscoff Cheesecake
Apple Pie Bar served a la mode
Chocolate cake with roasted pear

Music!

FRIDAY: GENE SHEPHERD
SATURDAY: BURIED EDGE BAND
SUNDAY: JOE GRASSO