

Wednesday Dinner Specials

Cantaloupe Cooler Mocktail- Fresh NC Rocky Hock Cantaloupe cubes, house grown Basil simple syrup, fresh squeezed orange juice & ginger ale 6 add Mother Earth Gin 11

SPECIAL APPETIZERS

Special Salad- Mixed Green, Fresh Peaches, Craisins, Feta Cheese & Toasted Pecans with Balsamic Vinaigrette 12

Add Shrimp 7 Add Blackened Fish 9 Add Chicken 7

Crab Stuffed Mushrooms 12

stuffed w/ Crab Imperial

Steamed Spiced Shrimp - Half pound 14 - Full pound 23 (caught by Luke Midgett)

Bacon Wrapped Scallops with House-Made Pepper Jelly 15

Fresh Rare Seared Tuna served with Wasabi, Pickled Ginger, Pico de Gallo & Soy-Citrus Sauce 15
Caught by Boo Daniels

Caprese Salad- Fresh Mozzarella, Vine Ripened Tomatoes & Basil (House Grown) w/ Olive Oil & Balsamic Reduction 12

French Onion Soup topped with Mozzarella Cheese 9

Mattamuskeet Sweet Onion Straws served w/ Ranch Dipping Sauce 10

DINNER ENTRÉES

Fresh Whole Bone In Flounder & Shrimp 32

Fried or broiled flounder caught by Rip Rippons (pair w/ Nautilus Sauvignon Blanc gl..6....bt..22)
served w/ Baked Potato & Corn

Surf & Turf- Grilled Filet Mignon & Garlic Shrimp 40

served w/ Baked Potato & Roasted Carrots Pair w/ Robert Sinskey Red Blend gl..21....bt..81

Grilled Yellowfin Tuna w/ Grilled Peach Salsa served w/ Sweet Potatoes & Corn 28

Caught by Boo Daniels Paired w/ Cote de Brouilly Gamay (France) gl..11....bt..37

Fresh Pan Seared Tilefish 30

topped w/ Sautéed Sweet Corn, Pole Beans, Sungold Cherry Tomatoes & Okra in Buerre Blanc over Cheese Grits caught by Finn Huth

Pair w/ Nautilus Sauvignon Blanc gl..6....bt..22

Shrimp Primavera Pasta 23 (caught by Luke Midgett)

Sautéed Shrimp, Squash, Zucchini & Sungold Cherry Tomatoes tossed in White Wine Butter Sauce over Linguine Pair w/ Guy Fieri '21 Hunt & Ryde Chardonnay gl..8....bt..30

Grilled Caribbean Jerk Spiced Swordfish w/ Pineapple Salsa served w/ Sweet Potatoes & Roasted Carrots 28 Caught by Brandon Bancroft

Pairs nicely w/ Elk Cove Rose gl..7....bt..25

Slow Roast Prime Rib Of Beef w/ Au Jus 12oz. served w/ Baked Potato & Corn 30

Pairs great w/ Robert Sinskey '13 Red Blend Napa gl..21....bt..81

Blackened Red Drum w/ Pico de Gallo served w/ Sweet Potatoes & Roasted Carrots 28

Pairs great w/ Nautilus Sauvignon Blanc gl..6....bt..22)

Fried Chicken Sandwich topped w/ Far Out Pimento Cheese & Applewood Bacon Jam served w/ Fries 13 (Pairs great w/ Noda "Hop Drop n Roll" IPA 8)

VEGETABLE AND STARCH OF THE DAY

Baked Potato, Corn on the Cob, Roasted Carrots, Whipped Sweet Potatoes, French Fries, Pimento Cheese Grit Cake w/ Cheese Sauce & Cole Slaw

DESSERTS - HANDMADE BY STEPHEN, PEGGY, JULIE & LISA 8

Hershey Bar Cake, Key Lime Pie, Peanut Butter Pie, Creme Brulee, Lemon Blueberry Cheesecake,
White Chocolate Raspberry Cheesecake, Strawberry Cake

DRANKY DRANK SPECIALS

Weekend Lager, Terrapin Luau, Krunkles IPA and Daycation IPA cans 4

Adult Slushie- Tropical Punch or Cherry Coke n Rum 12

The Tiki 12

Bacardi, myers, coco lopez, oj, pineapple & cherry

Strawberry Basil Mojito 11

KDH Rum w/ house grown mint, house grown basil & lime muddled w/ house made mojito mix,
strawberry puree and topped w/ sprite

Cucumber Melon Margarita 11

Hornitos Tequila, cucumber & lime muddled and topped w/ Fresh NC Rocky Hock Cantaloupe
puree & sour w/ salted rim

Prickly Passion Tini 11

Waterman's Vodka, house made prickly pear syrup, passion fruit puree w/ sugar rim

Robert Sinskey Red Blend gl..21....bt..81

Guy Fieri '21 Hunt & Ryde Chardonnay gl..8....bt..30

Chappellet '21 Mountain Cuvee Proprietors Red Blend gl.. 14....bt..54

Drafts -Lost Colony Kitty Hawk "Blond", Red Oak "Amber Ale", Austin's East "Pina Colada Cider",
Noda "Hop Drop n Roll "IPA", Highland "Oatmeal Porter", 1718 "Ramp 72" Hazy session IPA