

**SAMPLE DINNER SPECIALS**

**SPECIAL APPETIZERS**

- JALAPENO CORN CHOWDER** cup 4 bowl 7  
**FRIED CALAMARI** tossed w/ Fresh Garlic & Red Pepper Flakes served w/ Sweet Chili Aioli 14  
Caught by Jimmy Rhule  
**SOFT CRAB BITES** w/ Pepper Jelly 18  
Caught by Ryan Peele & Vicki Basnight  
**BEER BATTERED FISH TACOS** on Homemade Corn Tortillas w/ Chipotle Slaw, Pico de Gallo & Pickled Radishes & Jalapeno Peppers 12  
Caught by Andrew Berry  
**FRESH MOZZARELLA, VINE RIPENED TOMATOES & BASIL WITH OLIVE OIL, & BALSAMIC REDUCTION** 10  
**ONION STRAWS** served with Ranch Dipping Sauce 8  
**STEAMED CLAMS** 1 Dozen in Garlic Parmesan Butter served w/ Toasted Garlic Bread 12  
From Sneads Ferry  
- **FRESH RARE SEARED YELLOWFIN TUNA** w/Wasabi & Asian Noodles & Soy-Citrus Dipping Sauce 15  
Caught by Barry Sawyer  
**HONEY-SIRACHI CHICKEN WINGS** 10

**DINNER ENTRÉES**

- FRIED SOFT CRABS** with Cole Slaw & Sweet Potato Fries **TWO CRABS** 23 **THREE CRABS** 30 (Pairing Suggestion MUMM)  
caught by Ryan Peele & Vicki Basnight  
**FRESH JUMBO CRAB STUFFED SOFTSHELL CRABS** 33 (Pairing suggestion Mumm)  
served with Fresh Green Beans & Baked Potato caught by Ryan Peele & by Vicki Basnight  
**SEAFOOD SAMPLER**-Tilefish, Shrimp, Scallops & Jumbo Crabmeat baked in Parmesan Garlic Butter 35 (Pairing Suggestion LVE Chardonnay)  
w/ Summer Medley & Baked Potato  
**KEY LIME COCONUT SHRIMP** w/ Orange Marmalade Served w/ Whipped Sweet Potatoes & Corn on the Cob 25 med 21  
Caught by Sammy Williams  
**OSSO BUCCO** Braised Pork Shank on Whipped Yukon Gold Potatoes & Green Beans Finished with Pork Jus 21  
**PAN SEARED DOLPHIN** topped with Sweet Corn, Roated Tomatoes & Fresh Spinach 28 (Pairing Suggestion Petit Manseng)  
served w/ Whipped Sweet Potatoes caught by Graham Alexander  
**SOFT SHELL PASTA**-- Sautéed Shrimp, Fresh Spinach, Fresh Tomatoes & Roasted Peppers in a Lemon Basil Pesto over Linguine topped w/ Fried Soft Shells 28  
**SLOW ROAST PRIME RIB OF BEEF au jus** 15oz. 28 12oz. 24 (Pairing Suggestion McRitchie Red Blend)  
served w/ Baked Potato & Corn on the Cob  
**GRILLED YELLOWFIN TUNA** topped w/ Chipotle Butter 27 med 23 (Pairing Suggestion Jones Von Drehle PETIT MANSENG)  
served w/ Summer Medley & Whipped Sweet Potatoes Caught By Barry Sawyer  
**FRESH BAKED WHOLE BONELESS FLOUNDER** w/ Crabmeat & Cornbread Stuffing & Dijon Buerre Blanc 29 (Pairing Suggestion LVE Chardonnay)  
served with w/Grit Cake & Summer Medley Caught by Andrew Berry  
**PAN BLACKENED RED DRUM** Lg 25 med 19 Pairing Suggestion Relax Riesling)  
served with Whipped Sweet Potatoes & Green Beans caught by Andrew Berry

**STARCH & VEGGIE OF THE DAY**

Baked Potato, Summer Medley, Spinach & Romano Cheese Grit Cake w/Pepper Jack Cheese, Cole Slaw, Corn on the Cob, Fresh Green Beans, Whipped Sweet Potatoes, Pickled Beets Vegetables Grown by Jimmy Burch

**DESSERTS Handmade by Delia, Stephen & Julie**

Key Lime Pie, Vanilla Crème Brulee, Peanut Butter Pie, Bourbon Pecan Pie 6  
Hershey Bar Cake, Raspberry Swirl Cheesecake, Nutella Swirl Cheesecake, Flourless Chocolate Torte w/ Grand Marnier Cherry Coulis 7

**SEASONAL BEER ON TAP 16oz**

**SPOATY OATY ALE, KDH BLONDE, BLUE MOON, CATAWBA "WHITE ZOMBIE" WHITE ALE, DUCK RABBIT "BLACK BUTTE PORTER", Foothills HOPPYUM IPA, NATTY GREEN "BUCKSHOT" AMBER ALE, GUINNESS & NEW BELGIUM "FAT TIRE"**

**WINE & DRINK FEATURES**

**BIG BOOTY TINI 8**

Parrot Bay Key Lime Rum, Pineapple, Cranberry and Sprite

**HOUSE MADE SANGRIA 8**

Merlot, Pinot Noir, Scuppernong, Patron and assorted juices and fruit

**MUMM PRIVILER CUVÉE** gl..\$14....\$53 ----- **CUSMANO "LUNES" MANGO MOSCATO 6**

**MOSCOW MULE 8** ----- **PINEAPPLE MOJITO 8**

**RAMBLIN ROOT KOMBUCHA "Blueberry" 5**

**GROTH '14 SAUVIGNON BLANC (NAPA)** gl.9....bt..35 ----- **LVE '14 CHARDONNAY (NAPA)** gl..10....bt..34

**ISLANDER "GINGER BEER" 5** ----- **KONA "BIG WAVE" 5**

**McRITCHIE '13 "RING OF FIRE" RED BLEND (NC)** gl..10....bt..34 ----- **McRITCHIE CIDERWORKS(wine based) "HARD CIDER" (NC)**  
gl..9....bt..24

**BALLAST POINT IPA** --- **CALIFORNIA KOLSH** --- **"GRAPEFRUIT"** --- **"PINEAPPLE" SCULPIN 5**

**JONES VON DREHLE '15 VIOGNIER or PETIT MANSENG (NC)** gl..7....bt..\$27-----**TREMONTÉ '10 MALBEC (Chile)** gl..7....bt..26

**BOOCH HOOCH 8**

**RAMBLIN ROOT KOMBUCHA "Blueberry" (STUMPY POINT, NC), TITO'S VODKA, MUDDLED STRAWBERRY'S & MINT SERVED ON THE ROCKS**

