

EAST

Oceanfront Dining

Lobster Bisque 9 Cup 7

Classic preparation served with lobster salsa crostini and Old Bay cream

Soup of The Evening 8 Cup 6

Made fresh daily

Blockade Runner Baby Mixed Greens 10 Small 6

Crisp baby mixed greens topped with vine ripe tomato, English cucumbers, carrot threads, shaved red onions and a choice of housemade dressings

Classic Caesar 10 Small 6

Hearts of romaine tossed with herbed focaccia croutons, parmesan and house made Caesar dressing

Mozzarella Caprice 12

Fresh buffalo mozzarella with vine ripened tomatoes, fresh house grown sweet basil and extra virgin olive oil

Grilled Romaine 12

Lightly oiled and grilled heart of romaine, topped with shaved red onions, marinated grape tomatoes, salt roasted pecans, blue cheese crumbles and white balsamic vinaigrette

Seafood Cocktails

Classic simplicity with bloody mary cocktail sauce and lemon wedge

Gulf shrimp 12 Jumbo lump crab 12 Maine lobster 14 Trio 19

Littleneck Clams 12

Local littleneck clams pan roasted with garlic, leeks, tomatoes, and herbs in a rich white wine lemon butter sauce

Day Boat Scallops 12

Herb seared served with pistachio whipped cream and Merlot syrup

Portobello Carpaccio 10

Marinated and grilled portobello steak sliced thin and served with balsamic marinated candystripe beets, arugula microgreens and goat cheese

Artichoke Française 9

Egg battered and sautéed golden brown in olive oil and finished with white wine lemon butter and Italian parsley

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Ashley Farms Chicken 24 Small Plate 15

Frenched organic breast pan roasted with artichokes and caramelized shallots served with Yukon Gold whipped potatoes, summer vegetable sautee and finished with a lemon herb pan jus

NC Pork Loin Chop 23 Small Plate 15

Bone-in center cut chop marinated, grilled and served with Yukon Gold whipped potatoes, summer vegetable sautee and a sour apple brandy demi-glace

Beef Shortrib 25 Small Plate 16

Boneless roulade braised in a rich red wine glaze with root vegetables and smashed potatoes

CAB Filet Mignon 38 Small Plate 21

Center cut tenderloin of beef skillet seared, served with Fontina potato gratinée, grilled asparagus and finished with a wild mushroom red wine demi-glace

Local NC Flounder and Shrimp 26 Small Plate 17

Local flounder and gulf shrimp lightly fried or broiled and served with petite baked potatoes, coleslaw, bloody mary cocktail sauce and tartar sauce

Yellowfin Tuna 26 Small Plate 17

Lightly blackened, served with romano risotto, garlic sautéed spinach, heirloom tomato concassee and herb oil

Jumbo Lump Crab Cake 27 Small Plate 17

All lump crab cake sautéed and served with herb risotto summer vegetable sautee and lemon beurre blanc

Chef's Duo 29

Petit filet mignon pan roasted, paired with a jumbo lump crab cake served with Fontina potato gratinée, grilled asparagus red wine demi-glace and lemon beurre blanc

Chef's Trio 39

Petit filet mignon, jumbo lump crab cake and pan seared day boat scallops served with Fontina potato gratinée, grilled asparagus and a trio of sauces

Vegan Plate 25

Chef's selection of fresh vegetables and preparations.

Locally sourced and quality ingredients are important to us. We make every effort to find food grown or harvested right here in North Carolina or the USA. Each dish begins with special selections such as Certified Angus Beef, fresh local seafood or lettuces and herbs grown right here in our own garden. We believe these efforts in turn make your meal the best possible while supporting our NC farming community!