

OYSTER BAR

Oysters Rockefeller (4 per order)* Spinach / Bacon / Pernod / Hollandaise	16
Each	
M&S Cali Kumo Oysters*	3.8
M&S Johnny Shuck's Oysters*	3
Nova Scotia Beau Soleil*	2.9
Virginia James River*	2

ICE IT

Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:
Cucumber Dill | Watermelon Mint | Yuzu Jalapeño
Add \$1.50 Half Dozen

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño
Aioli 14.3

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing 15

Chilled Jumbo Shrimp Cocktail 16

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings 14.5

Coconut Shrimp

Orange Horseradish Marmalade 12.8

Lump Crab Cake

Fire Roasted Corn Salsa 16.5

Steamed Mussels

Tomatoes / White Wine / Herbs 14

Crab Dip

Crisp Pita Chips / Pico de Gallo 13

Tableside Tartare*

Ahi Tuna / Dijon / Capers / Onions / Chopped
Egg 13

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon
Cup 6.7 | Bowl 8

Maine Lobster Bisque

Sherry Cream
Cup 8.7 | Bowl 14.8

Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons 9.5

10 Greens Chopped Salad

Bacon / Blue Cheese / Olives / Tomatoes 8.7

The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced
Tomatoes 8.5

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette 8.7

Grilled Chopped Salads

Chicken 14.5 | Salmon 16.5 | Shrimp 16.5

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado 24

Add Grilled Shrimp Skewer to any salad for 7

We are proud to support local and sustainable farms, ranches, fisheries and breweries:

- Chadwick Creek Oyster CO. Chadwick Creek, Bayboro NC
- Bodie Island Oysters, Roanoke Sound, NC
- Sunny Creek Farms, Tryon NC
- Browning Farms, Morganton NC
- Legion Brewery, NC
- Old Mecklenburg Brewery, NC (OMB)

CHEF'S CHOICE

Pan Seared Alaska Halibut

Served with Pancetta Risotto, Asparagus, Topped
with Roasted Wild Mushrooms, Truffle Butter.
40

Hawaiian Bigeye Ahi Tuna*

Sesame Crusted, Wasabi Mashed, Baby Bok
Choy, Mongolian Black Pepper Sauce 31
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and
shipped overnight from the Honolulu Fish Auction



SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables 32

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 25

Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers 41

Pan Seared Snapper* Mushroom Risotto / Tomato Confit / Fresh Herbs 33

Swordfish Casino* Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 29

Seared Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sushi Rice 31

Grilled Wild Isles Sustainable Salmon* Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce 32

Pan Sautéed Idaho Trout* Almond Crusted / Butternut Squash Orzo 21

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce 20

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 34

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 21

Seared Sea Scallops* Tomato Pesto / Crab Potato Hash / Sautéed Spinach 33

Salmon Pesto Rigatoni* Asparagus / Mushrooms / Artichoke / Cream Sauce 18

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 28.5

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes 35 (add a 3rd tail for 10)



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39
Steamed | Classic Scampi

MIXED GRILL SELECTIONS

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 31

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 37.5

Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails 55

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) 33.5 **(8oz)** 38

U.S.D.A. Choice New York Strip* (13oz) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (14oz) 39.5

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) 46

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute 27

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 17

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 17

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Au Poivre 5	Grilled Asparagus 8	Blue Cheese & Onion 8
Boursin Blue Cheese 5	Pan Roasted Mushrooms 9.5	Truffle Chive 8
Truffle Butter 4	Mushroom Spinach Saute 8	Red Pepper White Cheddar 7
Lobster Tail 12	Lobster Mashed Potatoes 12	

PRIVATE PARTIES AND CELEBRATIONS

THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more.
Our dedicated team is prepared to create a perfect event for you and your guests.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.