

# FOR THE TABLE

To share. Or not.

## **JALAPEÑO HUSH PUPPIES** [M] - \$5.99

Sweet & spicy deep-fried hush puppies.  
Served w/ honey butter.

## **CALAMARI** - \$11.99

Deep fried calamari & spicy cherry peppers,  
topped w/ sweet chili vinaigrette.

## **WINGS** [GF] - \$10.99

[8] Fried jumbo wings fried & tossed in choice of  
Chipotle Buffalo or Old Bay Dry Rub.

## **SHIPWRECK SHRIMP** - \$12.99

Large shrimp lightly breaded & fried with our house  
made Shipwreck sauce.


## **SHE CRAB SOUP** - \$8.99

Low country recipe, crab, cornbread croutons  
& scallions.

## **THE DEVIL'S ANGEL EGGS** - \$7.99 [For 3] / \$11.99 [For 6]

Deviled eggs w/ tasso-bacon yolk topped w/ fried  
oysters, sriracha & scallions.

## **CRAB DIP** - \$13.99

 Creamy blend of crab meat, corn & chilies.  
Served w/ pita chips.


## **SEARED SCALLOPS** [GFO] - \$14.99

Pan-seared scallops topped with bacon jam

## **SPICY TUNANACHOS** \* - \$15.99

Crab-cheese stuffed wontons topped with blackened  
yellowfin tuna, pickled vegetables, ponzu & sriracha aioli.

## FLATBREADS

-  **MARGHERITA** [M] - Tomato base + sliced tomatoes + fresh basil + mozzarella.....\$10.99
- BBQ CHICKEN & PINEAPPLE** - BBQ base + grilled chicken + pineapple + red onions + mozzarella..... \$11.99
- ARUGULA & PEACH** [M] - Olive oil base + mozzarella + goat cheese + peaches + arugula + balsamic glaze.....\$11.99

## SALADS

Add Choice of Protein: Chicken \$5 | Shrimp \$6 | \*Tuna \$9 | Salmon \$8 | MKT Catch \$MKT

- CAESAR**  
Romaine lettuce w/ homemade cornbread croutons + parmesan cheese tossed in caesar dressing.....Half/\$6.99 or Full/\$9.99
- HOUSE SALAD**  
Lettuce mix w/ tomato + candied pecans + cucumbers + cornbread croutons + red onions w/ choice of dressing.....Half/\$6.99 or Full/\$9.99
-  **FARM TO FORK**  
Lettuce mix w/ avocado + corn salsa + tomato + red onions + tortilla strips + parmesan cheese tossed in chipotle vinaigrette.....\$13.99
- SPINACH SUMMER SALAD**  
Spinach w/ strawberries + grilled peaches + carrots + cucumbers + candied nuts + goat cheese tossed in balsamic vinaigrette.....\$14.99
- COBB SALAD**  
Greens w/ fried chicken + bacon crumbles + roasted corn & jicama + bleu cheese crumbles + avocado + grape tomatoes + egg tossed in white wine vinaigrette.....\$15.99
-  **WRIGHTSVILLE SALAD**  
Lettuce mix w/ grilled chicken + raisins + apples + candied pecans + bleu cheese crumbles + cucumber tossed in white wine vinaigrette.....\$16.99
- ASIAN INFUSED TUNA\***  
Lettuce mix w/ sesame seared tuna + carrots + scallions + crispy wontons + cucumbers + red peppers + red onion tossed in sweet chili vinaigrette.....\$16.99

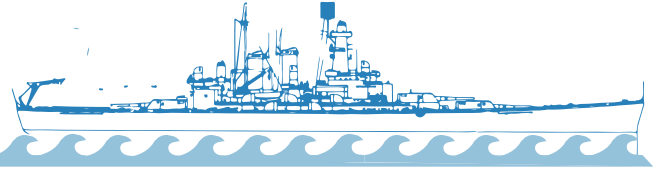
### DRESSINGS:

Ranch - Bleu Cheese - Honey Mustard - Sweet Chili Vinaigrette - Balsamic Vinaigrette - Chipotle Vinaigrette - White Wine Vinaigrette (House)

# ENTREES

ADD A HOUSE OR CAESAR SALAD \$3.50

## FROM THE SEA



### MARKET CATCH

Fresh locally sourced fish prepared by our chef, ask your server for details.....\$ MKT PRICE

### SHRIMP & GRITS [GF]

Gouda stone ground grits topped w/ sautéed shrimp, mushroom, tomato, pork belly in a tasso cream sauce.....\$21.99

### CRAB STUFFED SALMON

Salmon stuffed with crab cake filling served over mashed potatoes, crispy brussels & topped w/ old bay hollandaise.....\$23.99

### BLACKENED TUNA\* [GFO]

Caught fresh, blackened & seared rare topped w/ ponzu sauce served over coconut rice and grilled asparagus.....\$25.99

### SCALLOPS & SHRIMP RISOTTO

Seared U10 scallops and jumbo shrimp over saffron crab risotto w/sautéed spinach & cherry tomatoes .....\$28.99

### CRAB CAKES

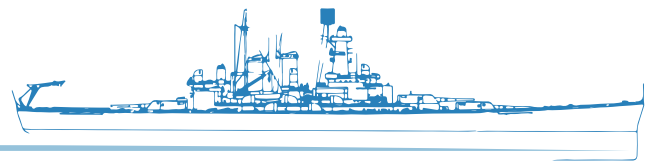
Jumbo lump crab cakes topped with old bay remoulade served over coconut rice & chefs vegetables.....\$29.99

### FISHERMANSPLATTER

Choice of shrimp, fresh white fish or oysters (+\$2) w/ old bay aioli, house tartar served w/ fries, hush puppies & cole slaw.

Pick 1 \$17.99  
Pick 2 \$20.99  
Pick 3 \$22.99

## FROM THE LAND



### HOT CHICKEN & GRITS

Deep-fried spicy chicken served over gouda stone ground grits w/ southern bacon-braised cabbage w/ a tasso cream sauce .....\$18.99

### JERK CHICKEN [GFO]

Marinated chicken breasts topped w/ pineapple salsa served over coconut rice & roasted seasonal vegetables.....\$19.99

### CENTER CUT CAULIFLOWER [V, GFO]

Chargrilled chimichurri marinated cauliflower, served w/ coconut rice & crispy brussels.....\$15.99

### BABY BACK RIBS [GF]

Charred Danish style ribs in a sweet BBQ sauce served w/ fries & house slaw.....\$18.99 [for 1] or \$26.99 [for 2]

### STEAK FRITES\* [GFO]

Marinated certified angus beef New York Strip served over garlic parmesan fries topped w/ a house steak sauce.....\$23.99

### FILET MIGNON \*

Barrel cut certified angus beef filet mignon w/ horseradish compound butter served w/ house mashed potatoes grilled asparagus & demi glaze.....\$34.99

# HANDHELDS

## FRENCH DIP

Prime ribeye [slow roasted & shaved] served w/ provolone + caramelized onions + garlic horseradish on a french roll.....\$16.99

## DOWN SOUTH CHICKEN SANDWICH [GFO]

Grilled chicken breast + bacon + lettuce + tomato + pickles + pimento cheese on a toasted potato bun.....\$16.99

## DAVIE COUNTY BURGER \* [GFO]

8oz Certified angus beef patty w/ pimento cheese + bacon jam + lettuce + tomato + pickles on a potato bun.....\$16.99

[Substitute Meatless Beyond Burger served veggie style]

## CRAB CAKE BLT

Grilled crab cake + old bay aioli + lettuce + tomato + crispy bacon on potato bun.....\$18.99

## FRIED FISH SANDWICH

Fried locally sourced white fish served w/ old bay aioli + tomato + lettuce + house-made pickles on a potato bun.....\$14.99

**TACOS** - (3) Flour tortillas + cabbage + pineapple salsa + pickled red onions + cotija cheese + sriracha aioli [not served with a side item]

**CALI FISH** (beer battered white fish)..... \$13.99

**SHIPWRECK SHRIMP** (tossed in our shipwreck sauce)..\$15.99

**MARKET CATCH** fresh locally caught (blackened or grilled).....\$MKT

Braised Cabbage  
Coconut Rice  
Mashed Potatoes  
Gouda Grits  
Chefs Vegetables

## SIDES

French Fries  
Sweet Potato Fries  
House Chips  
Grilled Asparagus +\$1  
Crispy Brussels +\$1  
Saffron Crab Risotto +\$2.50

## DRINKS

(Coke, Diet Coke - Sprite - Root Beer - Mr. Pibb).....\$3

LEMONADE.....\$3

SWEET / UNSWEET TEA.....\$3

BOTTLED WATER.....\$3

PELLEGRINO SPARKLING WATER.....\$5

COFFEE (Reg & Decaf).....\$3

\*These items can be cooked to order

CONSUMER ADVISORY - Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

—SUB GLUTEN FREE BREAD FOR \$2—