

FOR THE TABLE

To share. Or not.

Jalapeño Hushpuppies V \$8

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

Calamari -\$12

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

Wings GF-\$13

[8] Jumbo wings fried & tossed in choice of Chipotle Buffalo | Old Bay Dry Rub

Shipwreck Shrimp -\$13

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

She Crab Soup -\$9

Low country recipe, crab, cornbread croutons & scallions

Crispy Cracklins - \$14

Crispy fried pork belly tossed in a sweet chili sauce

Devil's Angel Eggs - \$18

4 Deviled eggs w/ tasso-bacon yolk topped w/ a fried oyster & sriracha

Crab Dip - \$17

Creamy blend of crab meat, corn & chilies Served with pita chips

Seared Scallops* GF - \$15

Pan seared scallops topped with candied pepper bacon

Spicy Tuna Nachos* - \$18

Fried wonton chips topped with fresh yellowfin tuna, avocado, pickled vegetables, ponzu & sriracha aioli

FLATBREADS

Dill Pickle V - Garlic oil base + mozzarella cheese + dill pickles + pickled red onions + pickled jalapenos +drizzled with ranch dressing + topped with fresh dill.....\$15

Peach & Arugula V - Olive oil base+ mozzarella+ goat cheese+ peaches+ arugula + balsamic glaze\$16

BBQ Chicken & Pineapple - BBQ base + grilled chicken + pineapple + red onions + mozzarella..... \$13

SALADS

Add chicken \$5 | Shrimp\$10| *Tuna \$12| Salmon \$9 | MKT Catch \$mkt

Caesar

Romaine lettuce w/ homemade cornbread croutons + parmesan cheese tossed in caesar dressing.....Half/\$8 or Full/\$11

House Salad

Lettuce mix w/ tomato + candied pecans + cucumbers + cornbread croutons + red onions w/ choice of dressing.....Half/\$8 or Full/\$11

Farm to Fork

Lettuce mix w/ avocado + corn + tomato + red onions + tortilla strips + shaved Parmesan cheese tossed in chipotle vinaigrette.....\$16

Cobb Salad

Greens w/ fried chicken + bacon crumbles + roasted corn + bleu cheese crumbles + avocado + grape tomatoes + egg tossed in white wine vinaigrette.....\$18

Wrightsville Salad

Lettuce mix w/ grilled chicken + raisins + apples + candied pecans + bleu cheese crumbles + cucumber tossed in white wine vinaigrette..... \$18

Asian Blackened Tuna*

Lettuce mix w/ sesame seared tuna + carrots + scallions + crispy wontons + cucumbers + red peppers + red onion tossed in sweet chili vinaigrette.....\$21

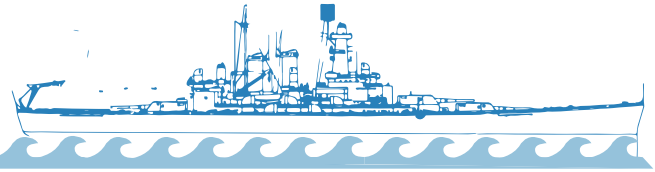
Dressings:

Ranch - Bleu Cheese - Honey Mustard - Sweet Chili 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 detailsMKT PRICE

Crab Legs ^{GF}

2 Alaskan snow crab clusters + corn on the cob + potatoes + andouille sausage.....MKT PRICE

Crab Stuffed Salmon

Salmon stuffed with crab cake filling served over mashed potatoes, crispy brussels & topped w/ old bay hollandaise..... \$25

Blackened Tuna* ^{GF}

Caught fresh, blackened & seared rare topped w/ ponzu sauce served over coconut rice and grilled asparagus..... \$29

Scallops and Shrimp Risotto*

Seared scallops and jumbo shrimp over saffron crab risotto w/sautéed spinach & cherry tomatoes \$31

Crab Cakes

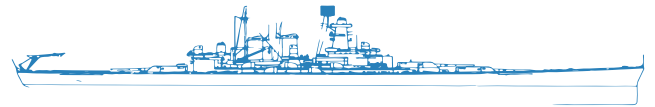
Jumbo lump crab cakes topped with old bay remoulade served over coconut rice & chefs vegetables MKT PRICE

Fishermans Platter

Choice of Shrimp, Flounder, or Oysters (+\$2) w/ old bay aioli, house tartar served w/ fries, hush puppies & cole slaw
Pick 1 \$19
Pick 2 \$22
Pick 3 \$24

Shrimp & Grits

Gouda stone ground grits topped w/ sautéed shrimp, mushroom, tomato, pork belly in a tasso cream sauce..... \$22



FROM THE LAND

Pork Chops

Tender pork chops served over scalloped potatoes + crispy brussels + topped with a rosemary mushroom gravy..... \$25

Jerk Chicken ^{GF}

Marinated chicken breasts topped w/ pineapple salsa served over coconut rice & roasted seasonal vegetables..... \$20

Filet Mignon *

Barrel cut Certified Angus Beef® Filet Mignon w/ horseradish compound butter served with house mashed potatoes
grilled asparagus & demi glace..... \$39

Center Cut Cauliflower ^{V, GF}

Chargrilled chimichurri marinated Cauliflower , served w/ coconut rice & crispy burssels..... \$16

Braised Short Ribs ^{GF}

Savory tender short rib covered in a sweet Kalbi sauce + braised baby carrots + gouda grits..... \$26

St Louis Style Ribs

Charred St. Louis style ribs in a sweet BBQ sauce served w/ fries & house slaw..... \$18/half rack or \$26/full rack

Steak Frites* ^{GFO}

Certified Angus Beef® Flatiron steak served over garlic Parmesan fries, and a choice of
bourbon demi glace, chimichurri, or blue cheese cream sauce..... \$31

HANDHELDS

French dip

Prime ribeye [slow roasted & shaved] served w/ provolone + caramelized onions + garlic horseradish on a french roll.....\$18

Down South Chicken Sandwich^{GFO}

Grilled chicken breast s+ bacon + lettuce + tomato + pickles + pimento cheese on a toasted brioche bun..... \$16

Boatyard Burger * ^{GFO}

8oz Certified Angus Beef® patty w/ pimento cheese + bacon + lettuce + tomato + pickle on a toasted brioche bun..... \$17

Crab Cake Blt

Grilled crab cake + old bay aioli + lettuce + tomato + crispy bacon on a brioche bun..... MKT PRICE

Shipwreck Tacos - flour tortillas + fried shrimp +cabbage + pineapple salsa + pickled red onions + cotija cheese + shipwreck sauce.\$17

SIDES

Coconut Rice
Mashed Potatoes
Gouda Grits
Chefs Vegetables

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

DRINKS

(Coke, Diet Coke - Sprite - Root Beer - Mr. Pibb).....	\$4
LEMONADE.....	\$4
SWEET / UNSWEET TEA.....	\$4
BOTTLED WATER.....	\$3
PELLEGRINO SPARKLING WATER.....	\$6
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—