

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

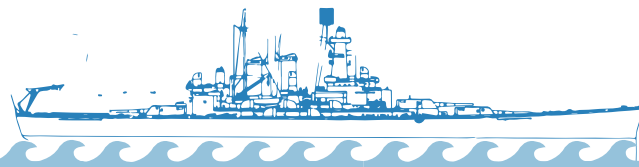
Dressings:

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

ENTREES

Add House or Caesar Salad \$3.50

FROM THE SEA



Jumbo Crab Stuffed Salmon

8 oz salmon steak stuffed with jumbo lump crab, served with lemon Parmesan risotto, broccolini, and lobster cream sauce.....\$32

Seared Tuna Chimichurri* GF

Marinated and seared tuna topped with fresh avocado, served over coconut rice, roasted corn, and cilantro chimichuri.....\$35

Scallop and Shrimp Linguini*

Seared scallops & jumbo shrimp over a bed of linguini tossed with spinach & roasted red peppers in a lemon caper cream sauce.....\$34

Fisherman's Platter

Crispy fried flounder & shrimp served with fries, coleslaw, jalapeno hush puppies, old bay aioli, and tartar sauce.....\$25

Shrimp & Grits

Gouda stone ground grits topped w/ sautéed shrimp, mushroom, tomato, pork belly in a tasso cream sauce.....\$24

Crab Cakes

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

Market Catch

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

Crab Legs GF

Two Alaskan snow crab clusters, corn on the cob, potatoes, and andouille sausage.....MKT PRICE

FROM THE LAND



Center-Cut Pork Chops GF

Two center-cut pork chops topped with peach and mango chutney. Served with garlic mashed potatoes & crispy brussels.....\$29

Caribbean Jerk Chicken GF

Half chicken marinated in a Caribbean jerk sauce. Served with coconut rice, sauteed green beans, topped with pineapple salsa.....\$26

Snow Cap Filet Mignon * GF

6 oz. filet topped with jumbo lump crab meat and bernaïse. Served with lemon Parmesan risotto & grilled asparagus.....\$44

St Louis Style Ribs

Fall off the bone St. Louis style ribs covered in sweet BBQ sauce, charred, served w/ fries & house slaw.....half rack/\$20 or full rack/\$28

N.Y. Strip GF

10 oz. Certified Angus Beef® N.Y. Strip grilled and topped with your choice of chimichurri or green peppercorn demi-glace. Served over garlic mashed potatoes and sauteed broccolini.....\$39

Certified Angus Ribeye* GFO

16 oz. Certified Angus Beef® Bone-In Ribeye, grilled and topped with cowboy butter. Served with beer battered onion rings, and sautéed green beans.....\$57

Make any Entrée Surf 'N' Turf!

Grilled or Fried Shrimp.....\$9

Seared Scallops.....\$15

Crab Legs.....MKT Price

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—