



*And if I had a boat, I'd go out on the ocean.
And if I had a pony, I'd ride him on my boat....
-Lyle Lovett*

*Welcome! We invite you relax and be nourished in body and soul with comforting classics old and new
made with fresh local ingredients simply prepared, and simply delicious.*

*Tommy Karole, owner
Kevin Edgerton, executive chef*

Starters

Cast Iron Skillet Tater Tot Poutine -white cheddar cheese curds, house pork belly, pan gravy 11~

Crab Dip-lump crab, artichokes, lemon zest baked with three cheeses, toasted pita 15~

Saint Louis Style Toasted Ravioli – crispy herb crust, side of marinara for dipping 11~

Korean Beef Eggrolls – shaved ribeye, housemade kimchi, teriyaki sauce 11~

Seafood Gazpacho -grilled heirloom tomatoes, summer squash, peppers, cucumbers topped with shrimp and crab 14~

House Corn Bread - two hunks freshly baked, honey butter 5~

Baked NC Oysters

five per order

Oysters Rockefeller -spinach, bacon, Parmesan cream 14~

Bayou Butter Oysters -roasted with Cajun spice butter \$13

Larry's Oysters -NC smoked sausage butter, breadcrumbs \$13

Salads

add chicken breast 7~ or grilled shrimp 9~

RomaCrunch - RomaCrunch lettuce, blue cheese, local heirloom tomatoes, creamy gorgonzola Parmesan dressing, applewood smoked bacon 11

Heirloom Caprese Salad -local heirloom tomatoes, fresh mozzarella, extra virgin olive oil, balsamic, patio grown basil 12~

Caesar Salad -RomaCrunch lettuce, Parmesan, caramelized onions, oven-dried tomatoes, garlic croutons 11~

House Salad

mixed greens, local heirloom tomatoes, cucumber, carrots, red onion, red wine vinaigrette 9~

Seafood Features

Wild Catch- pan seared fish, couscous, house-cured pancetta, heirloom tomatoes, broccolini, smoked tomato coulis -29

Carolina Low Country Boil -local shrimp, clams, crab claws, NC smoked sausage, potatoes, sweet corn, crusty bread 32~

Crab Stuffed Shrimp-(5) jumbo shrimp, blue crab stuffing, lemon butter sauce, green beans, heirloom carrots, corn bread 32~

Shrimp & Grits – (5) jumbo shrimp, NC smoked sausage, tomato, garlic butter, creamy fresh corn grits, green beans & heirloom carrots 26~

Fried Seafood Platters -hand breaded, served with coleslaw, cornbread, remoulade

Flounder -hand breaded fillets 23~

Shrimp -(8) jumbo shrimp 26~

Oysters -(8-10) cornmeal dusted 26~

Shrimp & Flounder Combo – (4) jumbo shrimp, flounder fillet 28~

Classic Entrees

Chicken Pot Pie- flakey crust, baked in cast iron skillet, tomato cucumber salad 18~

Fried Chicken – 1/2 bird, crispy and juicy, 4 pieces, potato salad, slaw 20~

Pot Roast-cooked low & slow, tender & moist, gravy, mashers, green beans & carrots 23~

House Mac and Cheese -three cheese cream sauce, crispy bacon 16~
add sliced chicken breast 7~ add shrimp skewer 9~ add 5oz lobster tail 16~

Vegetarian Mac and Cheese Skillet-three cheese cream sauce, fresh corn, summer squash, green beans, herb gratin 17~

Prime Rib- slow roasted with savory herbs & garlic, au jus, twice baked potato, green beans & heirloom carrots 34~ *(limited nightly -first come, first served!)*

Seafood Pasta -shrimp, scallops, clams, heirloom tomatoes, white wine, garlic herb butter sauce, bucatini pasta 32~

Sides

Twice Baked Potato 6~ Green Beans & Heirloom Carrots 4~ Cole Slaw 3~
Corn Bread 4~ Tomato Cucumber Salad 4~ Potato Salad 4~ Mashed Potatoes 4~
Three Sisters -fresh corn, squash & snap beans 4.5~

Sparkling & Champagne **gl/btl**

Mionetto Prosecco (split) (Veneto , Italy)	10
Octave Vinho Verde (Rias Baixas, Portugal)	8/27
Cavicchioli Prosecco (Veneto, Italy)	34
Terre de Villalongue Cremant de Limoux (Limoux, France)	35
Juvey & Champs Pinot Noir Cava Brut Rose (Cava, Spain)	39
Roederer Estate (Anderson Valley , CA)	59
Piper Heidsieck Cuvee 1785 (Champagne, France)	89
Laurent-Perrier Cuvee Rose Brut (Champagne, France)	129

North Carolina Draft Beer

Hopyyum IPA (Winston Salem) 6.25% ABV	7
Foothills Good Ship Wit (Winston-Salem, NC) 5.1% ABV	6
Highland Pilsner (Asheville) 5.5% ABV	6
Carolina Brewery Copperline Amber Ale (Chapel Hill) 5.2% ABV	6.5
Wicked Weed Coastal Love Hazy IPA (Asheville) 6.3% ABV	7.5
Seasonal Draft Special (<i>ask server</i>)	

Domestic Beer

Bud Light	4	Miller Lite	4
Corona	5	Michelob Ultra	4
Coors Light	4	Austin Eastcider	4.5

White & Rose **gl/btl**

Barone Fini Pinot Grigio (Valdadige , Italy)	8/30
Nautilus Sauvignon Blanc (Marlborough, New Zealand)	11/36
Hochart Rose (Cotes du Provence, France)	10/35
Wente Morning Fog Chardonnay (Livermore Valley, CA)	9/34
Fess Parker Riesling (Santa Barbara, CA)	30
Dom. Renaud Pouilly-Fuisse (Burgundy, France)	69
Jasnieres Cuvee du Silex (Chenin Blanc) (Coteaux de Loir, France)	55
Cakebread Chardonnay (Napa, CA)	85

Red **gl/btl**

Chasing Lions Pinot Noir (California)	10/30
Lyric Pinot Noir (Santa Barbara, CA)	11/34
Skyfall Merlot (Columbia Valley, WA)	11/34
Aquinas Cabernet Sauvignon (Sonoma , CA)	12/36
Benzinger Cabernet Sauvignon (Sonoma Coast, CA)	13/42
Monte Antico Toscana (Tuscany, Italy)	34
Dom. Serene Pinot Noir Yamhill Cuvee (Willamette Valley, WA)	69
Colomé Malbec (Salta, Argentina)	43
Seghesio Zinfandel (Sonoma, CA)	40
Stag's Leap Merlot (Napa, CA)	65
Daou Vineyards 'The Pessimist' (Paso Robles, CA)	49
Peju Cabernet Sauvignon (Napa, CA)	99