



*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 - 2 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 -crisp romaine, 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 17~
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 5~ Tomato Cucumber Salad 4~ Potato Salad 4~ Mashed Potatoes 4~
Three Sisters -fresh corn, squash & snap beans 5~