

LUNCH

STARTERS

FRIED GREEN TOMATOES \$14
pickled okra, smoked pimento
cheese

CRISPY CAULIFLOWER \$14
lemon, tahini, harissa

SHRIMP COCKTAIL \$18
tequila-lime cocktail sauce

HUMMUS \$10
sumac, olive oil, pepperoncini,
flatbread

CHIPS AND QUESO \$12
hand-cut tortilla chips, house-made
pico de gallo, guacamole

HOT PRETZEL \$12
beer mustard sauce

SALADS

RUNNER \$9
arugula, bibb, napa cabbage,
fennel, asparagus, radish, spring
onion, honey-cider vinaigrette
GF V

GREEK \$9
romaine, olives, pepperoncini,
red onion, cucumber, tomato,
oregano, creamy feta dressing

SALAD ADD-ONS
grilled chicken \$8
NC grilled shrimp \$11

ENTREES

SHRIMP ROLL \$18
buttered new england roll, NC
shrimp salad, fries

SMASH BURGER*
\$18 single \$24 double
6 oz braveheart certified beef,
american cheese, grilled onion,
comeback sauce, brioche, fries

SEASIDE TACOS \$17
choice of mahi-mahi, NC shrimp,
or crispy cauliflower, napa slaw,
pico de gallo, cilantro, chili-lime
crema, queso fresco,
corn chips

PO BOY \$16
shrimp or mussels, lettuce,
tomato, pickle, remoulade, fries

SIDES

FRESH FRUIT \$8

FRIES \$5

Please note that a 20% gratuity will automatically be added to parties of 8 or more.

** Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.*