

BLOCKADE RUNNER

BEACH RESORT

STARTERS AND SALADS

SHRIMP COCKTAIL \$18
eight NC shrimp,
tequila-lime cocktail sauce

HUMMUS \$14
pita bread, sumac, olive oil,
pepperoncini

HOT PRETZEL \$12
beer mustard

NACHOS \$16
tortilla chips, queso, blackened chicken,
pico de gallo, pickled jalapeños

CHIPS & DIP \$12
tortilla chips, salsa, guacamole, queso

WEDGE \$13
iceberg, pancetta, blue cheese, crispy
onions, tomatoes, buttermilk dressing

GREEK \$11
romaine, olives, cucumber,
red onion, tomato, oregano,
creamy feta dressing

ADD-ONS

GRILLED CHICKEN \$8
NC GRILLED SHRIMP \$9

HANDHELDS

SMASH BURGER*
\$18 single \$24 double
certified angus beef, american cheese,
grilled onion, comeback sauce, fries

SEASIDE TACOS \$17
choice of NC shrimp or grouper, napa slaw,
salsa, chili-lime crema, cilantro, tortilla chips

CRISPY CHICKEN SANDWICH \$16
“hot or not”, choice of classic or spicy
creamy slaw, pickled chilis, potato bun, fries

‘BLT’ \$14
nueske bacon, bibb lettuce,
heirloom tomatoes, herb mayo,
sourdough bread, fries

ENTREES

AVAILABLE AFTER 4PM

LINGUINE & CLAMS \$27
NC clams, pancetta, tomato, white wine, chili-garlic

STEAK FRITES* \$38
bistro steak, shoestring fries, bearnaise

PORK CHOP PORTERHOUSE* \$28
braised greens, bacon

CHICKEN PAILLARD \$26
arugula, lemon, anchovy, capers

FLOUNDER PICCATA \$30
capers, white wine, lemon, sautéed broccolini

ROASTED SCOTTISH SALMON* \$32
‘late summer creamed corn’, blueberries, tomatoes

* 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.

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

WHITE WINE

BACARO Pinot Grigio, Friuli, Italy	11	42
VILLA WOLF Pinot Gris, Pfalz, Germany	12	46
SINGLE POST Riesling, Mosel, Germany	13	50
DOMAINE LA COLOMBE Provence Rosé, Provence, France	13	50
LA CLOSERIE DES LYS Chardonnay, Languedoc-Roussillon, France	14	54
DUCK HUNTER Sauvignon Blanc, Marlborough, New Zealand	14	54
CATACLYSM Chardonnay, Columbia Valley, Washington	14	54
BACCHUS Chardonnay, Central Coast, California	14	54
FOLK MACHINE White Blend, Santa Rosa, California	15	57

RED WINE

EL BURRO NATURAL MAIPÚ Malbec, Medoza, Argentina	12	46
COOPER HILL Pinot Noir, Willamette Valley, Oregon	17	65
ANCIENT PEAKS Cabernet Sauvignon, Paso Robles, California	17	65
JOHAN 2022 Pinot Noir, Willamette Valley, Oregon		115
MATTHIASSEN 2020 Cabernet Sauvignon, Napa Valley, California		195
DAOU 2018 Cabernet Sauvignon, Paso Robles, California		275

SPARKLING

ZARDETTO Prosecco Brut, Veneto, Italy	9	35
LOS DOS Cava, Catalonia, Spain	11	42
RAVENTÓS i BLANC Blanc De Blancs, Conca del Riu Anoia, Spain		70
NICOLAS FEUILLATTE Brut, Chouilly, France		115

COCKTAILS

WATERMELON MOJITO	12
Rum, Mint Simple Syrup, Fresh Lime Juice, Watermelon	
ST GERMAIN SPRITZ	14
St Germain, Prosecco, Club Soda, Fresh Cucumber	
BLOOD ORANGE OLD FASHIONED	15
Blood Orange Simple Syrup, Bitters, Jim Beam Rye	
XPRESSO TINI	16
Patron XO, Kahlua, Baileys, Cold Brew	

BEERS & MORE

LOCAL DRAFTS	9
DOMESTIC	6
IMPORTED	8
NON-ALCOHOLIC	6
CIDERS & SELTZERS	8