

- Appetizers -

- Carolinian Fried Calamari** 9.5
Fresh tender calamari fried in a light batter. Served with Thai chili sauce.
- Clam Strips** 7.5
Hand breaded and fried to a golden brown.
- Hot Crab Dip** 10
Our most popular appetizer. Blue crab meat delicately blended with aged Parmesan and cream cheese. Served with garlic herb toast points.
- Oysteronymus** Mkt
Six oysters on the half shell baked with crab dip and spinach.
- Blackened Chicken Quesadilla** 9
Two flour tortillas stuffed with blackened chicken, cheese and onions, then grilled and served with a sweet pepper cream sauce.
- Shrimp Cocktail** 9
One third pound chilled shrimp accompanied with house cocktail sauce.

- Fresh From the Shucker -

- Peel & Eat Shrimp** 11
One half pound of steamed shrimp seasoned with Old Bay.
- Oysters***
Half Dozen Mkt Full Dozen Mkt
Steamed or raw on the half shell.
- Clams*** Half Dozen 6 Full Dozen 11
Steamed or raw on the half shell.
- Alaskan Snow Crab Legs** Mkt
One cluster of steaming crab legs served with drawn butter.

- A La Carte -

- Hand cut Fries 2.5
- Starch of the Day 2.5
- Vegetable of the Day 2.5
- Coleslaw 2.5
- Side Salad 5



- Soup & Salad -

- Soup of the Day or She Crab Soup** Cup 5
- Garden Mixed Salad** 8
Fresh greens topped with tomatoes, cucumbers, carrots, onions, and croutons. Served with your choice of our house made dressings.
This salad can be topped with
Chicken 7 Shrimp 8 Oysters 9
- Classic Caesar Salad*** 9.5
Fresh romaine lettuce tossed with generous amounts of Parmesan cheese, garlic-baked croutons and our house Caesar dressing.
This salad can be topped with
Chicken 7 Shrimp 8 Oysters 9
- House Greek Salad** 9
A classic medley of artichoke hearts, red bell pepper, hearts of palm, kalamata olives, capers, and feta cheese tossed in our house Greek Vinaigrette with garden fresh basil, mint, and light hints of citrus. Served on a bed of romaine.
This salad can be topped with
Chicken 7 Shrimp 8 Oysters 9
- Fresh Catch Salad** Mkt
Top any of our large salads with an 8 ounce portion of our daily fresh fish.

** Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

An 18% gratuity may be added to checks on parties of 6 or more.

- Fresh Catch Specials -

Since 1972, our chefs have been creating recipes to enhance the flavor of fresh fish. Fresh fish selections are posted around the dining room. Some days are luckier than others, so quantities are limited. All of our fresh catch entrees are served with your choice of two sides: starch of the day, vegetable of the day, or side salad.

- Carolina** Broiled with wine and butter and topped with balsamic glaze and bruschetta that includes spinach, tomatoes, basil, and red onion.
- Lemon Caper** Grilled with salt and pepper, then brushed with lemon caper butter.
- Blackened** A spicy, full-bodied blend of dried peppers, seared on cast iron, and topped with fresh salsa.
- Herb Grilled** Our own blend of fresh lemon and basil, grilled to perfection.
- Nut Crusted** Coated in coconut, almonds, pecans, a dash of cinnamon, then grilled and topped with our homemade lobster cream sauce.

- Beef & Chicken -

- Filet Mignon*** 26
Eight ounces of fresh Black Angus beef, seasoned only with salt and pepper. Served with starch of the day and side salad.
- Surf & Turf*** Mkt
Turn your steak into a Surf & Turf with your choice of shrimp, oysters, flounder, scallops or crab legs. Served with starch of the day and side salad.
Shrimp 8 Oysters 9 Scallops 10 Crab Legs 12
- Grilled Chicken Breast** 16.5
Ten ounces of boneless chicken breast. Choose your recipe from the fresh catch menu above. Served with starch of the day and side salad.
- Chopped Angus Burger*** 11
Enjoy a six ounce Angus steak and short rib burger seasoned with salt and pepper, grilled and topped with American cheese and bacon. Accompanied with lettuce and tomato. Substitute bleu cheese, feta or cheddar for an additional .50.

- Local Favorites -

- Fried Captain's Platter** 25
For the seafood connoisseur who wants to indulge in all our local favorites. NC fresh fish, shrimp, oysters, scallops, and clam strips. Served with hand cut fries and coleslaw.
- Shrimp & Grits** 20
Southern style grits topped with sautéed shrimp, onions, tomatoes and house made lobster cream sauce. Served with a side salad.

- Seafood Entrees -

- Shrimp** 18.5
Hand peeled large shrimp grilled or blackened to perfection. Served with your choice of two sides: starch of the day, vegetable of the day or side salad.
- Scallops (seasonal)** 23
Fresh and tender sea scallops grilled or blackened. Served with your choice of two sides: starch of the day, vegetable of the day or side salad.
- Alaskan Snow Crab Legs** Mkt
A pound of steaming crab legs served with drawn butter. Served with your choice of two sides: starch of the day, vegetable of the day or side salad.

- Combination Platter**
Choose 2 19 Choose 3 22
Your choice of shrimp, NC fresh fish, or scallops (seasonal), blackened or grilled. Served with your choice of two sides: starch of the day, vegetable of the day or side salad.

- Fried Seafood Entrees -

- Fried Oysters** Mkt
Freshly shucked oysters lightly breaded and fried. Served with hand cut fries and coleslaw.
- Fried Shrimp** 18.5
Large shrimp lightly fried. Served with hand cut fries and coleslaw.
- Clam Strips** 16.5
Hand breaded clam strips fried to a golden brown. Served with hand cut fries and coleslaw.
- Combination Platter**
Choose 2 19 Choose 3 22
Your choice of shrimp, NC fresh fish, clam strips, or scallops (seasonal). Served with hand cut fries and coleslaw.