- Appetizers -**Carolinian Fried Calamari** 9.5 Served with Thai chili sauce. 7.5 Clam Strips Hand breaded and fried to a golden brown. 10 **Hot Crab Dip** Crab meat delicately blended with aged Parmesan and cream cheese. Served with garlic herb toast points. Mkt Oysteronymus 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 and salsa. 9 **Hickory Smoked Wings** In-house hickory smoked wings served with celery and your choice ranch or blue cheese dressing. - Soups -5 Soup of the Day A specialty soup that changes seasonally. 5 She Crab Soup A long time house special. - Dinner Salads -Mkt Fresh Catch Salad Top any large salad with an 8 ounce portion of our fresh fish (fried, grilled or blackened). **Garden Tossed Salad** 8 Choice of house made dressings. **House Greek Salad** 9 Classic Caesar Salad* 9.5 Top any of our salads with Chicken 7 Shrimp 8 Oysters 9 - Fried Small Plates -**Shrimp or Flounder** 9.5 **Calamari or Clam Strips** 7.5 Mkt **Oysters** 7.5 **Chicken Tenders** -Sandwiches -Served with hand cut fries or coleslaw. 9.5 Shrimp Burger Handmade shrimp patty with pimento peppers, onion, panko, and house seasoning. **Blackened or Grilled Chicken** 8 9 **Bacon Cheeseburger*** Flounder Sandwich Mkt **Buffaloed Oyster PoBoy Wrap** 9.5 Lightly fried oysters tossed in Buffalo sauce with red slaw and tartar in a wrap. - A La Carte -**Hand Cut Fries** 2.5 Starch of the Day 2.5 **Vegetable of the Day** 2.5 Caesar Side Salad* 5

5

5

2.5

Garden Tossed Salad

House Greek Salad

Coleslaw



- Shellfish From the Shucker -

Peel & Eat Shrimp

1/2 lb.

Oysters*

Clams*

12 count **11** 6 count **6**

Alaskan Snow Crab Legs

6 count, 12 count, or Peck

Mkt

Mussels

6 count **5** 12 count **9**

Mkt

Steamer Platter Shrimp, clams, oysters, mussels,

and a half pound of crab legs.

Mkt

25

23

- Fresh Catch Specials -

Starch of the day, vegetable of the day, or side salad.

Nut Crusted Coated in coconut, almonds, and pecans, with a dash of cinnamon.

Topped with our homemade lobster cream sauce.

Lemon Caper Grilled with salt and pepper, then brushed with lemon caper butter.

Blackened A spicy, full-bodied blend of spices and dried peppers. Topped

with fresh salsa.

Herb Grilled Our own blend of fresh lemon and basil.

Carolina Broiled with white wine and butter and topped with balsamic

glaze and our own bruschetta that includes spinach, tomatoes,

basil, and red onion.

- Seafood Entrees -

Fried Oysters Mkt Served with hand cut fries and coleslaw. Fried Shrimp 1/2 lb. Served with hand cut fries and coleslaw. 18.5 Clam Strips Served with hand cut fries and coleslaw. 16.5

Choice of 2 19 Choice of 3 24 **Fried Combination Platter**

Your choice of shrimp, oysters, scallops (seasonal), NC fish, calamari or clam strips. Served with hand cut fries and coleslaw.

Fried Captain's Platter

For the seafood connoisseur who wants to indulge in all our local favorites.

NC fish, shrimp, scallops (seasonal), oysters and clam strips. Served with hand cut fries and coleslaw.

Blackened Scallops (seasonal)

Blackened on cast iron and served with starch of the day and vegetable of the day.

Grilled Combination Platter Choice of 2 19 Choice of 3 24

Your choice of NC fish, shrimp, or scallops (seasonal), blackened or grilled.

Served with starch of the day and vegetable of the day.

Shrimp & Grits petite 12 full **20** Shrimp sautéed in lobster cream sauce cascaded over our special

stone-ground grits. Served with a side salad.

- Beef & Chicken Entrees -

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 a choice of shrimp, oysters, scallops or crab legs. Shrimp 8 Oysters 9 Scallops 10 Crab Legs 12

Grilled Chicken Breast 16.5

Choose your recipe from the fresh catch menu above.

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