SUNDAY, FUN–DAY MENU
Sunday, July 5, 2020

STARTERS & SUCH
FRIED CHICKEN LIVERS Buttermilk Herb Dressing $9

COCKTAILS
Classic Shrimp-Cocktail Sauce $14 | Lobster Cocktail, Lemon Aioli $21

CHICKEN WINGS (6) Buffalo, Thai Style or Plain, Celery & Blue Cheese $13

OYSTERS HALF SHELL Half Dz. $15 DZ $27

PIMENTO CHEESE STUFFED DATES WRAPPED IN BACON $8

SMOKED SALMON Arugula, Capers, Red Onion, Lemon-Basil Aioli, Crostini $13

FRANK M. COPELAND III, EXECUTIVE CHEF

COLD FEATURES*

SOUTHWEST SALAD Mixed Greens, Black Beans, Corn, Guacamole, Cherry Tomatoes, Cotija Cheese, Grilled Onions, Cucumber, Flour Tortilla Basket Poblano-Cilantro Dressing $13

PEACH & BURATTA SALAD Fresh Peaches, Marcona Almonds, Heirloom Tomatoes, Buratta Cheese, Peach Vinaigrette, Bibb Lettuce $14

STEAK WEDGE
Iceberg Lettuce with Grilled 4oz. Filet Mignon, Cucumber, Cherry and Heirloom Tomatoes, Basil Croutons, Grilled Red Onions, Stilton Blue Cheese Crumbles, Stilton Dressing $20

CLASSIC CAESAR $9

SALAD ENHANCEMENTS
Grilled or Fried Chicken $5 | Grilled or Fried Shrimp $7 | 3 oz. Filet Mignon $10

SUNDAY FEATURES

BARBECUE BEEF BRISKET Coleslaw, Baked Beans, Corn on the Cob, Coca-Cola BBQ Sauce $17

RAINBOW TROUT Grilled Trout, Sautéed Summer Vegetables, Hushpuppies, Lemon Honey-Pecan Butter $20

THAI GREEN CURRY LOBSTER Corn & Summer Vegetables, Jasmine Rice, Coconut Thai Green Curry $29

WAGYU BEEF COULOTTE Garlic Green Beans, Mashed Potatoes, Mushroom Sauce $31

FRIED OYSTERS & SHRIMP Hushpuppies, Corn on The Cob, Cocktail and Remoulade Sauce $21

PULLED PORK STUFFED BAKED POTATO Coleslaw, Hushpuppies, Coca Cola BBQ Sauce $17

BURGERS, SANDWICHES + MORE
Burgers & Sandwiches Served with Choice of Side

CHICKEN SANDWICH*
Grilled or Fried Chicken Breast, Pimento Cheese, Smoked Bacon, Garlic Aioli, Vine Ripe Tomato, Arugula with your choice of side $15

CLASSIC BURGER *
American, Cheddar, Swiss or Blue Cheese $18, add Bacon $19, add Fried Egg $19 (Temporary Price Increase)

SOUTHERN TENDER SALAD
Fried Chopped Chicken Tenders with Tomato, Tillamook Cheddar, Dried Cranberries, Spiced Pecans, Boiled Egg, Bacon Cucumber, Croutons, Mustard-Honey Dressing $15

LOBSTER ROLL Butter Poached Fresh Maine Lobster on Griddled Hotdog Bun with Lemon Aioli & Choice of Side $25

MARKET FISH
Pan Roasted or Blackened Fish, Sautéed Summer Vegetables, Mashed Red Potatoes, Lemon-Caper and Heirloom Tomato Pan Sauce

Norwegian Salmon or NC Rainbow Trout or Jumbo Scallops $24 | Maine Halibut $30

BY the QUART, PINT or BOX

SHE CRAB SOUP Pint $14 Quart $24

SOUPS: TOMATO BASIL BISQUE Pint $11 Quart $21

CORRIANDER CHICKEN SALAD Pint $12 Quart $20 GREEN APPLE TUNA SALAD Pint $12 Quart $20

HEIRLOOM TOMATO CAPRESE with Fresh Mozzarella and Basil $9

CORNBREAD 4 squares $4

PEACH SHORTCAKE $7 | KEY LIME PIE $5 | COCONUT CREAM PIE $7 | BANANA PUDDING $7 | TAKE & BAKE CHOCOLATE CHIP COOKIES $2ea

All food & beverage purchases are subject to an automatic 20% service charge & all state & local taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs my increase your risk of food borne illnesses, especially if you have certain medical conditions.