

DINNER

SMALL PLATES

DAILY OYSTERS (EA)*	mignonette, cocktail sauce	3.5
BAKED OYSTERS (6)*	fermented chili butter, bread crumbs, lemon	21
LOBSTER ROLL SLIDER	house brioche, remoulade	12
HUSH PUPPIES	whipped honey butter, jalapeño, gouda	11
TARAMASALATA	creamy smoked fish dip, roe, chives, sourdough lavash	12
FRIED SHRIMP	confit garlic aioli, lemon	15
OLIVE OIL POACHED TUNA	blanched asparagus, tonnato, rye crouton, celery, trout roe	16
TODAY'S CRUDO*	raw local fish, blood orange, ginger, olive oil	17

SANDWICHES

BAJA STYLE FISH TACOS	tempura flounder, salsa verde, jalapeño aioli, cilantro, beet slaw, lime	18
BEEF BURGER*	brasstown beef, b&b pickles, caramelized onions, american cheese	19
HOT CHICKEN SANDWICH	fried chicken, sullivan's hot sauce, aioli, shredded lettuce, pickles	20
MAHI MAHI SANDWICH	jerk seasoning, baby gem lettuce, fennel slaw, garlic aioli	20

LARGE PLATES

SHRIMP FRIED RICE	carolina gold rice, napa cabbage, peas, egg, cilantro, XO, chili crisp	24
FISH & CHIPS	beer battered flounder, hand cut fries, green tomato tartar sauce, lemon	26
SWORDFISH MILANESE	breaded swordfish cutlet, local lettuce, caesar dressing, parmesan	27
PUMPKIN CURRY	cobia, carolina gold rice, curry leaf	29
SPRING LINGUINE & CLAMS	fresh linguine, local littlenecks, spring onion, green garlic, fresno, lemon	24
TUNA FRITES	seared tuna, hand cut fries, parisian steak sauce	32

SIDES & SALADS

HAND CUT FRIES	rosemary salt	8
BRUSSEL SPROUTS	brown butter vinaigrette, verjus, honeycrisp apple	12
SIMPLE CAESAR	cured yolk, breadcrumb, parmesan	14
BRADFORD FARM BEETS	labneh, za'atar, mint	15
HOUSE SALAD	local lettuces, avocado, feta, tomato, garlic seeds, red wine vinaigrette	16
BUY THE KITCHEN A BURGER	the best way to show the kitchen some love	5

JOIN US FOR

NEIGHBORHOOD NIGHT MONDAYS

\$10 burgers,
1/2 off Wines under \$60 per bottle

LOBSTER NIGHT FRIDAYS

1/2 & Whole Lobster Specials