



RAW BAR

CHILLED SHELLFISH

Mignonette, Horseradish, Cocktail

Select NC Oysters \$1.75

Select Oysters \$2.25

Select Clams \$1.50

Jumbo Shrimp \$2.00

Lobster Claws \$7.00

Market Ceviche \$4.00

STANDARD PLATTER \$30

6 Oysters, 6 Clams, 4 Shrimp, & Ceviche

GOLD STANDARD PLATTER \$56

Doz. Oysters, Doz. Clams, 8 Shrimp, & Ceviche

OLD MONEY SHELLFISH TOWER \$68

Doz. Oysters, Doz. Clams, 8 Shrimp, Ceviche, & 2 Lobster Claws

BAKED OYSTERS

Six Chargrilled & Baked Oysters

ROCKEFELLER \$12

BOURBON BACON JAM \$12

PIMENTO FRIED OYSTER \$12

BAKED SAMPLER (2 of Each) \$14

STEAMED SHELLFISH

Butter, Horseradish, Cocktail, Kale Cole Slaw

Includes 1 Setup of Sauces & Slaw

FRESH OYSTERS MP

FRESH SHRIMP \$12/\$18

FRESH MIDDLENECK CLAMS \$12/\$18

ALASKAN SNOW CRAB LEGS MP

LOW COUNTRY BOIL \$46

Enough for Two [No Substitutions]

Crab Legs, Shrimp, Oysters, Corn,

Potatoes, Andouille Sausage

Add Whole Maine Lobster MP

SIDES

Red Potatoes | Corn on the Cob | Kale Cole Slaw
Seasonal Vegetable | Grit Cakes | Lobster Mac +\$2

*Ask your server for daily sides

SALADS & SOUPS

CHOPPED KALE SALAD \$7

Kale, Grape Tomatoes, Edamame, Green

Cabbage, Nuts, Cranberry, Blueberry

Pomegranate Vinaigrette

STANDARD SALAD \$7

Spring Mix, Carrots, Cucumber, Tomato, Red

Onion, Almonds & Choice of Dressing

CHARGRILLED ROMAINE \$8

Open Flame Romaine, Shaved Parmesan,

Chopped Bacon, Lemon Chive Vinaigrette

SOUP OF DAY MP

ADD PROTEIN

Salmon \$8 | Fried Oysters \$8 | Ahi Tuna \$9

Daily Catch MKT

SMALL PLATES

POKE [po-kay] PADDLE \$12

Ahi Tuna, Sesame Soy Glaze, Fresh Greens,
Crisp Wonton Strips

CLASSIC CRAB CAKE \$10

Panko Crusted Blue Crab Cake, Carolina

Remoulade

CRAB DIP \$10

Creamy, Cheesy & Piping Hot

TACO TRIFECTA \$16

Smoked Salmon, Blackened Shrimp, Flakey

Whitefish

OYSTER PO'BOY \$13

Golden Fried Oysters & Fixings on a Baguette

SESAME AHI TUNA \$12

Pan Seared & Served Rare, Wasabi Aioli

FRIED BACON OYSTERS \$11

Oyster Skewers, Bacon Wrapped & Golden Fried

PEI MUSSELS \$10

Sauteed Mussels, Heavy Cream, Garlic, Bread

FRESH CATCH

Chargrilled, Blackened or Broiled

ATLANTIC SALMON \$18

LIVE MAINE LOBSTER MP

Hand Split, Chargrilled, Drawn Herb Butter

CATCH OF THE DAY MP

THE STANDARDS

BLACKENED PASTA \$18

Tiger Shrimp or Chicken, Asparagus, Scallions,
Capelini, Cajun Parmesan Cream

CAJUN SHRIMP & GRITS \$16

Shrimp, Andouille, Pepper Jack Cheese, Yellow
Stone Grits

RIBEYE \$25

Open Flamed Choice Beef, Herb Butter

SCALLOPS \$22

Pan Seared, Asian Citrus Reduction

SEAFOOD RISOTTO \$26

Tiger Shrimp, Sea Scallops, Herbed Spinach
Risotto

BONE IN CHICKEN \$14

Pan Seared, Oven Roasted Breast

SURF & TURF MP

Chargrilled Maine Lobster, Drawn Herb Butter,
Bacon Wrapped Medallions, Cabernet Reduction

*Foods can be cooked to order - Consuming raw or
undercooked meats, poultry, seafood, shellfish or eggs
may increase the risk of foodborne illness.

BEVERAGE MENU

OYSTER SHOOTERS


CLASSIC

Flying Pepper Vodka, Cocktail,
Lemon Juice \$9

RHODHISS


Busch Light, Cocktail,
Lemon Juice \$5

COCKTAILS


 STRAWBERRY LEMONADE
Stoli Citros, House made
Strawberry Lemonade, Sierra
Mist \$8

 ROSE' SANGRIA
Rose', Brandy, Scratch Mix,
Seasonal Fruit \$9

 KICKIN' MULE
Seventeen Twelve Moonshine,
Lime Juice, & Ginger Beer \$9

 DILLIONARE
Hendricks, Luxardo, Lillet Blanc,
Bitters, Dill, Cucumber \$10

 CONOVER JEWEL
Seventeen Twelve Bourbon,
Pomegranate Juice, Lemonade,
Orange Bitters \$10

 BLOODY BEAST
Tito's Vodka or Cardinal Gin,
Bloody Mix, 2 Jumbo Shrimp,
Bacon, Pickled Okra, Pickle, \$12

DRAFT BEER

BUSCH LIGHT 4.1%
Anheuser-Busch (Saint Louis, MO) \$2.5

OMB FRUH BOCK 6.0%
Olde Mecklenburg Brewery (Charlotte, NC) \$5

PEARL NECKLACE OYSTER STOUT 5.5%
Flying Dog Brewery (Frederick, MD) \$5

THALLO IPA 7.0%
Olde Hickory Brewery \$5.5

SWEET JOSIE BROWN ALE 6.1 %
Lonerider Brewery (Raleigh, NC) \$5

SHOTGUN BETTY HEFEWEIZEN 5.8%
Lonerider Brewery (Raleigh, NC) \$5

HUMMIN' BIRD MUNICH LAGER 4.5%
Red Oak Brewery (Whitsett, NC) \$5.5

PISGAH PALE ALE 5.5%
Pisgah Brewing (Pisgah, NC) \$5.5

PERNICIOUS IPA 7.3%
Wicked Weed Brewing (Asheville, NC) \$6

LE TERRIOR DRY-HOPPED SOUR 7.5%
New Belgium Brewing (Asheville, NC) \$7

PACKAGED BEER

DOMESTIC

Coors Banquet \$3
Miller Light \$3
Bud Light \$3
Michelob Ultra \$3.5
Yuengling \$3.5

CRAFT

WHITE ZOMBIE 5.1%
Catawba Brewing (Morganton, NC)
\$5

FARMER TED'S CREAM ALE 6.0%
Catawba Brewing (Morganton, NC)
\$5

LUNATIC BLONDE ALE 6.5%
Wicked Weed Brewing (Asheville, NC)
\$5

HOPPALACHIA IPA 6.7%
Granite Falls Brewing (Granite Falls, NC)
\$5.5

GAELIC ALE 5.5%
Highland Brewing (Asheville, NC)
\$5.5

IMPORTED

Amstel Light \$4
Corona Light \$4
Red Stripe \$4
Stella Artois \$5

GREEN MAN PORTER 6.0%
Green Man Porter (Asheville, NC)
\$5.5

BOLD ROCK CAROLINA CIDER 4.7%
Mill River Cidery (Mills River, NC)
\$5.5

BASKING IN BOURBON 11.4%
Saranac Brewing (Utica, NY)
\$7

FUNKATORIUM BOTTLES
Wicked Weed Brewing (Asheville, NC)
Mkt

OLDE HICKORY BARREL AGED BOTTLES
Olde Hickory Brewery (Hickory, NC)
Mkt

Ask your Server about other Rotating Local Beers

WINE

WHITE

LUNA NUDA PINOT GRIGIO
Alto Adige, Italy \$7/\$26

UMBERTO FIORE MOSCATO
Asti, Italy \$7/\$26

KONO SAUVIGNON BLANC
Marlborough, New Zealand \$8/\$29

CHARLES & CHARLES CHARDONNAY
Columbia Valley, WA \$8/\$29

LOUIS LATOUR DUET CHARD-VIOGNIER
Burgandy, France \$8/\$29

GARZON ALBARINO
Maldonado, Uruguay \$9/\$32

LOUVETRIE MUSCADET
Loire Valley, France \$10/\$36

POMELO SAUVIGNON BLANC
Napa Valley, CA \$28

2014 RAEBURN CHARDONNAY
Russian River Valley, CA \$38

2014 GIRARD CHARDONNAY
Russian River Valley, CA \$46

2014 SANTA MARGHERITA PINOT GRIGIO
Alto Adige, Italy \$52

2012 RAMEY CHARDONNAY
Russian River Valley, CA \$112

RED

19 CRIMES CABERNET SAUVIGNON,
Southeast Australia \$7/\$26

OYSTER BAY PINOT NOIR,
Marlborough, New Zealand \$8/\$29

SKYFALL MERLOT
Columbia Valley, WA \$9/\$32

CHARLES & CHARLES CABERNET
BLEND, Columbia Valley, WA \$9/\$32

2013 Z. ALEXANDER BROWN UNCAGED
PROPRIETARY RED
Russian River Valley, CA \$38

2012 CONCRETE OLD VINE ZINFADEL
Lodi, California \$42

2015 DIORA PINOT NOIR
Monterey \$48

2013 CHERRY PIE PINOT NOIR
Napa Valley, CA \$90

2012 RAMEY CABERNET SAUVIGNON
Napa Valley, CA \$110

SPARKLING & ROSE

MASCHIO PROSECO
Veneto, Italy \$7

POMELO ROSE'
Napa Valley, CA \$8/\$29

VALDO PROSECO BRUT
Veneto, Italy \$38

ROEDERER ESTATE BRUT
Anderson Valley, CA \$48

2006 DOM PERIGNON
Champagne, France \$300