



## BROILED OYSTERS

three or six chesapeake bay oysters topped & broiled; choose from...

**[3] FOR \$9 // [6] FOR \$16**

**ROCKEFELLER  
FRENCH ONION  
GARLIC PARMESAN  
SAMPLER / \$9 OR \$16**

## SALADS

**STANDARD / \$9**

spring mix, tomato, red onion, cukes, carrot, almonds, choice of dressing

**GRILLED ROMAINE / \$11**

bacon lardons, red onion, parmesan, chives, cukes, tomatoes, bread crumbs, cleopatra dressing

**STRAWBERRY SPINACH / \$12**

candied walnuts, blue cheese, red onion, sweet onion vinaigrette

**SALMON COBB / \$14**

spring mix, cured lox, tomato, pickled onion, bagel croutons, chopped eggs, blue cheese, everything bagel vinaigrette

**COMPLIMENT IT:**

grilled chicken (\$6), grilled shrimp (\$8), fried oysters (\$12), salmon\* (\$12), ahi tuna\* (\$14), three scallops (\$16)

# SHELLFISH

## RAW BAR

view chalkboards for today's oyster selection accompanied with mignonette, horseradish, cocktail, & lemon.

RAW OYSTERS*	\$1.75-3.5
JUMBO SHRIMP	\$2.25
JONAH CRAB CLAW	\$4
SHRIMP CEVICHE*	\$8
SPICY TUNA TARTARE	\$12

## STEAMED

steamed shellfish seasoned in old bay, lemon garlic pepper, nashville hot, or asian spice accompanied with cole slaw.

OYSTERS* (PECK)	MP
MIDDLENECK CLAMS*	\$12/18
OLD BAY SHRIMP	\$14/20
ALASKAN SNOW CRAB	MP
MAINE LOBSTER	MP



**OLD MONEY SHELLFISH TOWER\***  
oysters, tartare, jumbo shrimp, ceviche, poke, trout deviled eggs & jonah claws

**\$82**



**LOW COUNTRY BOIL\***  
(ENOUGH FOR TWO)  
old bay steamed crab legs, oysters, shrimp, andouille, corn, & potatoes  
ADD a whole maine lobster / MP

**\$56**

## SMALL PLATES

**BAY SCALLOP CRUDO\* / \$13**

raw scallops, shallots, pepper, ginger, herbs, & citrus with tortilla chips

**HUMMUS / \$10**

butterbean, evoo, crudités, & pita chips

**BAYOU LETTUCE WRAPS / \$13**

gator tail, leeks, shallots, spiced walnuts, pickled onion

**CRAB DIP / \$15**

cast iron skillet, creamy lump crab, pita points & 'tater chips

**FRIED OYSTERS / \$16**

pepper jelly, cajun remoulade, & cole slaw

**TUNA TATAKI\* / \$18**

fresh ahi, sesame seared rare, ginger sauce, wasabi aioli, sweetened ponzu, sriracha

**DEVILED EGGS\* / \$9**

smoked trout custard, citrus tobiko

**TUNA POKE\* / \$13**

seaweed, sesame, sriracha, red onion

**SCALLOP TOSTADA / \$13**

bay scallops, pineapple salsa, citrus slaw, feta, cilantro crema, fried tortilla

**PORK WINGS / \$16**

memphis dry, korean hot, al pastor, or smoked buffalo, with ranch or blue cheese

**LOBSTER SLIDERS / \$30**

three buttery sliders, herb aioli, warm lobster, drawn butter, charred lemon

## FROM THE PIER

choice of blackened, grilled, & broiled served garlic mash & chefs vegetable.

**SCALLOPS \$28**

**SIXTY SOUTH SALMON \$26**

**FRESH CATCH (MP)**

## STANDARDS

**CRAB CAKE / \$30**

maryland style, spiced potatoes, sauteed spinach, remoulade

**SHRIMP & FRIED GRITS / \$26**

eight jumbo shrimp, fried grit cakes, tasso, tomato, creamy cajun sauce

**GATOR PASTA / \$28**

fennel and herb alligator sausage, peppers, onions, blistered tomatoes, lemony pesto, linguine

**SCALLOPS / \$30**

pan seared scallops, smashed new potatoes, snap peas, bacon, smoked buttermilk and mint chutney

**SURF & TURF\* / \$38**

blackened new york strip & shrimp skewer, cowboy butter, garlic mash, chefs vegetables

## SIDES / \$6

asparagus  
garlic mash  
corn on the cob  
chefs vegetable

grit cakes  
mac & cheese  
lattice fries  
side salad



**OYSTER STEW \$6/10**

oysters, red potatoes, herbed cream, bacon

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

DRINKS



DRINKS

## COCKTAILS



**SMOKED MANHATTAN / \$12**  
City Walk Bourbon, Sweet Vermouth, Aperol, Angostura.

**MANGO MARG (N.A.) / \$10**

Ritual 'Zero Proof' Tequila, Mango Sour, Simple

**WATERFALLS / \$10**

White Sangria, Mango OJ, Brandy, Fruit, Prosecco

**CHAMPAGNE SUPERNOVA / \$11**

City Walk Vodka or Gin, Grand Marnier, Simple, Lemon, Prosecco

**BITTER SWEET SYMPHONY / \$11**

Seventeen Twelve NC Bourbon, Saint Germain, Orange Bitters, Grapefruit

**ISLAND IN THE SUN / \$11**

Bacoo 8 year Rum, Cinnamon Simple, Orange Juice, Lemon Juice, Candied Ginger

**BLOODY BEAST / \$13**

City Walk Vodka or Gin, Zing Zang, Lemon, Lime, Pickled Veggies, 2 Jumbo Shrimp, Bacon, Spicy Rim



## BUBBLES & ROSÉ

**N.V. CARLETTO | \$8**

TAP PROSECCO - Veneto, Italy

**'22 FLEURS DE PRAIRIE | \$10 (\$36)**

ROSÉ - Alto Adige, Italy

**'23 YES WAY ROSÉ | (\$36)**

ROSÉ - South of France

**N.V. ROEDERER ESTATE | (\$52)**

BRUT - Anderson Valley, CA

**'12 DOM PERIGNON | (\$325)**

CHAMPAGNE - Champagne, France

## OYSTER SHOOTERS

**RHODISS / \$6**

pontoon party lager, cocktail, lemon juice

**SOUTH OF THE BORDER / \$8**

pepe lopez, zing zang, lime juice

**CLASSIC / \$9**

flying pepper vodka, cocktail, lemon juice

## DRAFT BEER

**PONTOON PARTY, LAGER / \$5.5**

(4.9%) City Walk Brewing - Hickory, NC

**LAKELAND, HONEYSUCKLE WHEAT / \$6**

(3.8%) City Walk Brewing - Hickory, NC

**REASONABLY IN SHAPE, VIENNA / \$6**

(5.6%) City Walk Brewing - Hickory, NC

**BLACKBERRY CIDER / \$6**

(5.5%) Austin Eastciders - Austin, TX

**TANGERINE BLONDE SOUR / \$6**

(5.6%) City Walk Brewing - Hickory, NC

**FANNY PACK, HAZY IPA / \$7**

(6.7%) City Walk Brewing - Hickory, NC

**FALLEN ARCHES, WC IPA / \$7**

(6.7%) City Walk Brewing - Hickory, NC

**ROTATING TAPS / MP**

Ask your server for today's two rotating selection.

## RED WINE

**'21 19 CRIMES | \$8 (\$29)**

CABERNET SAUVIGNON - Australia

**'19 SKYFALL | (\$32)**

MERLOT - Columbia Valley, WA

**'21 TORTOISE CREEK | \$9 (\$32)**

PINOT NOIR - Oakville, California

**'21 FILON | \$9 (\$32)**

GARNACHA - Aragon, Spain

**MAS DE JANINY, C'EST BIEN COMME CA! | (\$36)**

SYRAH CARIGNAN - Aragon, Spain

**'21 Z. ALEXANDER BROWN | \$12 (\$38)**

PROPRIETARY RED - Russian River Valley, CA

**'21 OYSTER BAY | \$12 (\$38)**

PINOT NOIR - Marlborough, New Zealand

**'20 MICHAEL DAVID LODI | (\$42)**

OLD VINE ZINFANDEL - Lodi, CA

**'22 KATHERINE GOLDSCHMIDT | (\$44)**

CABERNET SAUVIGNON - Alexander Valley, CA

**'19 DIORA LA PETITE GRACE | (\$48)**

PINOT NOIR - Loire Valley, France

**'21 CHERRY PIE TRI COUNTY | (\$54)**

PINOT NOIR - California

**'18 HONIG | (\$96)**

CABERNET SAUVIGNON - Napa Valley, CA

## BOTTLED BEER

**PBR / \$3.5**

**MILLER LIGHT / \$3.75**

**BUD LIGHT / \$3.75**

**COORS LIGHT / \$3.75**

**MICHELOB ULTRA / \$4**

**YUENGLING / \$4**

**BLUE MOON / \$4.5**

**CORONA LIGHT / \$4.5**

**MODELO ESPECIAL / \$4.5**

**STELLA ARTOIS / \$5**

**GUINNESS / \$6**

DOMESTIC

IMPORTS

## WHITE WINE

**'22 UMBERTO FIORE | \$8 (\$29)**

MOSCATO - Asti, Italy

**'21 MERF | \$8 (\$29)**

CHARDONNAY - Columbia Valley, WA

**'22 WENTE RIVERBANK | \$8 (\$29)**

REISLING - Arroyo Seco, Monterey

**'23 KONO | \$9 (\$32)**

SAUVIGNON BLANC - Marlborough, New Zealand

**'22 RAIMAT SAIRA | (\$32)**

ALBARINO - Costers Del Segre, Spain \$32

**'21 CLAUDE BRANGER | \$11 (\$36)**

MUSCADET - Loire Valley, France

**'22 RAEBURN | \$12 (\$38)**

CHARDONNAY - Russian River Valley, CA

**'21 MAZ CAZ | (\$39)**

BLANC - Rhone Valley, France

**'22 ALTANUTA | (\$42)**

PINOT GRIGIO - Alto Adige, Italy

**'21 GIRARD | (\$46)**

CHARDONNAY - Russian River Valley, CA

**'23 HONIG | (\$48)**

SAUVIGNON BLANC - Napa Valley, CA

**'22 SANTA MARGHERITA | (\$56)**

PINOT GRIGIO - Alto Adige, Italy

## PACKAGED CRAFT

**GRAPEFRUIT OR LEMON / \$5**

CIDER SPRITZER (4%) Noble Cider - Asheville, NC

**FAT TIRE / \$5**

(5.2%) New Belgium Brewing - Asheville, NC

**VANILLA LATTE / \$5**

(5%) Rebel Hard Coffee Neenah, WI

**GAELIC ALE / \$5.5**

(5.2%) Highland Brewing - Asheville, NC

**GREEN MAN PORTER / \$5.5**

(6%) Green Man Brewing - Asheville, NC

**BOLD ROCK CIDER / \$5.5**

(4.7%) Mills River Cider - Mills River, NC

**WHITE ANGEL / \$22**

(6.8%) Wicked Weed Funkatorium - Asheville, NC