



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

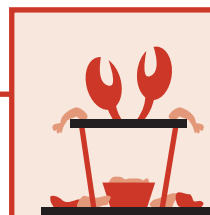
view chalkboards for today's selection accompanied with mignonette, horseradish, cocktail, & lemon.

RAW NC OYSTERS*	\$1.75-2.75
RAW SELECT OYSTERS*	\$2.25-3.5
JUMBO SHRIMP	\$2
JONAH CRAB CLAW	\$4.5
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 **\$56**
ADD a whole Maine lobster / MP

THE STANDARDS

STEAK & EGGS / \$18

steak tips, peppers, spinach, and onion on spiced potatoes, fried egg, tomato hollandaise

accompanied with lattice fries or side salad.

SHRIMP & GRITS / \$14

four jumbo shrimp, fried grits cakes, creamy tasso ham sauce

SCALLOP TOSTADA / \$15

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

NOT SO STANDARD BURGER / \$15

brioche bun, butchers blend beef, parm, bacon jam, runny eggs, lettuce, tomato

CRAB CAKE SAMMY / \$16

maryland style with lettuce, tomato, and remoulade (top with egg! +\$2)

SMALL PLATES

DEVILED EGGS* / \$9

smoked trout custard, citrus tobiko

HUMMUS / \$10

butterbean, evoo, crudites, & pita chips

BAY SCALLOP CRUDO* / \$13

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

crispy oysters, pepper jelly, cajun remoulade, shredded slaw

PORK WINGS / \$16

memphis dry rub, al pastor korean hot, or smoked buffalo

TUNA TATAKI* / \$18

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

LOBSTER SLIDERS / \$30

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

SIDES / \$6

asparagus
boursin 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

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COCKTAILS

- 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



OYSTER SHOOTERS

- RHODHISS / \$6**
pontoon party lager, cocktail, lemon juice
- SOUTH OF THE BORDER / \$8**
pepe lopez gold, zing zang, lime juice
- CLASSIC / \$9**
flying pepper vodka, cocktail, lemon juice

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

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.

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 Valey, 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

BOTTLED BEER

DOMESTIC

- PBR / \$3.5
- MILLER LIGHT / \$3.75
- BUD LIGHT / \$3.75
- COORS LIGHT / \$3.75
- MICHELOB ULTRA / \$4
- YUENGLING / \$4
- BLUE MOON / \$4.5

IMPORTS

- AMSTEL LIGHT / \$4.5
- CORONA LIGHT / \$4.5
- MODELO ESPECIAL / \$4.5
- STELLA ARTOIS / \$5
- GUINNESS / \$6

BUBBLES & ROSÉ



BOTTOMLESS MIMOSA / \$22
Carletto Tap Prosecco, Orange, Mango-Orange, or Grapefruit Juice

- 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

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 Cidery - Mills River, NC
- WHITE ANGEL / \$22
(6.8%) Wicked Weed Funkatorium - Asheville, NC