

SHAREABLES

TUNA WONTONS

SASHIMI TUNA, SPICY AIOLI, CHIVES, PICKLED GINGER, SWEET SOY
GLAZE ON A BITE-SIZE CRISPY WONTON
6 FOR 6 OR 8 FOR 8

PETITE CRAB CAKES/14

BITE SIZE LUMP CRAB CAKES, MEYER LEMON AIOLI AND DRESSED
FIELD GREENS

CALAMARI LIMON/10

FRIED CALAMARI, CHERRY PEPPERS, & LEMON, TOPPED WITH PESTO
AIOLI

SPINACH & ARTICHOKE DIP/13

FRESH SPINACH, ARTICHOKE HEARTS, FETA, PARMESAN & CREAM
CHEESES, WARM NAAN CHIPS

BEEF WELLINGTON BITES/13

BEEF, BOURSIN CHEESE, DUXELLE, PUFF PASTRY, BAKED WITH
BOURSIN DIPPING SAUCE

BEGINNINGS

CRAB BISQUE/ 7/9

BLUE CRAB, SHERRY CAYENNE BUTTER, CHIVES

PRIME RIB CHILI /7/9

HOUSE MADE CHILI WITH PRIME RIB, SOUR CREAM, CHEESE, CHIVES
TORTILLA CHIPS

MARKET SOUP/ 7/9

THE WEDGE/9

ICEBERG SLICE, BLEU CHEESE DRESSING, HEIRLOOM TOMATOES,
BACON, CHOPPED EGG

RANCH HOUSE/7.5

FIELD GREENS, HEIRLOOM TOMATOES, RED ONION, CROUTONS,
RANCH DRESSING

CAESAR SALAD/8.5

CRISP ROMAINE, HOUSE-MADE CROUTONS, PARMESAN,
ANCHOVIES, CAESAR DRESSING

PECAN & GORGONZOLA/9.5

FIELD GREENS, CANDIED PECANS, GORGONZOLA, SLICED GRAPES,
POMEGRANATE VINAIGRETTE

CHEF FEATURES

SEA BASS MUSHROOM RISOTTO/24

BLACKENED SEA BASS, MUSHROOM & PEA RISOTTO, ROMESCO
SAUCE

BALSAMIC FLAT IRON PASTA/30

5OZ FLAT IRON, ANGEL PASTA, CREAMY ALFREDO SAUCE,
SPINACH, SUN-DRIED TOMATOES, BALSAMIC GLAZE

FISHERMAN’S PLATTER/26

FLOUNDER & SHRIMP, SEASONED, BATTERED & DEEP-FRIED WITH
CAPER TARTAR SAUCE, SLAW, FRIES

BLACKENED TUNA COBB SALAD/17

BLACKENED TUNA, FIELD GREENS, CHOPPED EGG, AVOCADO
TOMATOES, BACON, HONEY MUSTARD DRESSING AND CRACKERS

LOBSTER ROLLS

BUTTER GRIDDLED SPLIT SIDED BUN
COLD WATER LOBSTER, FRIES AND SLAW
CHOOSE CHILLED SALAD OR WARM & BUTTERY
ONE ROLL/23 TWO ROLLS/38

THANK YOU FOR JOINING US, WE'RE GLAD YOU'RE HERE!
AS THE MARKET FLUCTUATES, WE STAY COMMITTED TO
OFFERING THE BEST, FAIR PRICING TO OUR GUESTS

COMPOSED

SALMON MOJITO/23

GRILLED SALMON WITH LIME AND RUM MOJITO
SAUCE, BROWN RICE, BROCCOLI
WITH GRILLED SHRIMP/30

BOURBON CHICKEN/16

CRISPY PECAN-COATED CHICKEN, SWEET BOURBON
CREAM SAUCE, MASH, BLISTERED BRUSSELS
TWO FILET/23

CRAB CAKE /25

BLUE CRAB CAKE, MEYER LEMON AIOLI, MASH,
ASPARAGUS
TWO CAKES/35

BUTTERCRUMB TROUT/16

NC TROUT, CAPER TARTAR, LEMON BEURRE BLANC,
BROWN RICE, BROCCOLI
TWO FILET/26

BBQ BABY BACK RIBS/22

SLOW-ROASTED RIBS, HOUSE-MADE
TANGY BBQ SAUCE, SLAW, FRIES
FULL RACK/ 34

PARMESAN CRUSTED CHICKEN/ 21

GRILLED CHICKEN, TOPPED WITH GARLIC
CREAM SAUCE & PARMESAN CRUST, SERVED
WITH RICE AND BROCCOLI
TWO BREAST/27

GREAT STEAKS

CHOICE OF TWO SIDES

6 OUNCE RED WINE DEMI FILET/39

CHOICE CENTER CUT FILET, RED WINE DEMI
9OZ/49

12 OZ RIBEYE/39

12OZ ANGUS BEEF, BONE MARROW BUTTER

CAB NY STRIP/39

12OZ PRIME CENTER CUT STRIP, HOUSE STEAK
SAUCE

BAR NONE PRIME RIB

SLOW ROASTED, AU JUS, CREAMY HORSERADISH
8OZ/35 12OZ/45 16OZ/52

STEAK AND SHRIMP/32

10OZ RIBEYE, GARLIC CREAM SAUCE, GRILLED
SHRIMP

MORE GREAT BEEF

BLACK & BLUE/25

SEARED, LIGHTLY BLACKENED FILET MEDALLIONS,
LUMP CRAB CAKES, ON TOAST POINTS, TOPPED
WITH BEARNAISE, MASH, ASPARAGUS
THREE MEDALLIONS/35

SMOTHERED BEEF/25

CHOICE FILET TAILS, HUNTER SAUCE, MASH AND
TUMBLEWEED ONIONS
THREE TAILS/32

DELISH ADD ONS

SHRIMP SKEWER/9	GARLIC CREAM SHRIMP/9
OSCAR/12	BLEU CHEESE PESTO/3
MUSHROOMS/4	BOURBON CARAMELIZED ONIONS/3

SIDES

HOUSE FRIES/ MASH/ BLISTERED BRUSSELS/
BROCCOLI/ ASPARAGUS/ BAKED POTATO/
BROWN RICE/ FRIED OKRA/ RISOTTO/
SPINACH/ SWEET POTATO/ BAKED MAC & CHEESE