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## STARTERS

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**SANDERLING BLUE CRAB AND CORN CHOWDER CS** Smoked Bacon and Potatoes 7/9

**MIXED LOCAL GREENS CS** ☒ Heirloom Grape Tomatoes, Cucumbers, Toasted Pine Nuts, Golden Raisins, Goat Cheese, White Balsamic Vinaigrette 8/12

**CAESAR SALAD** Shaved Parmesan, Garlic Croutons, Fried Capers, White Anchovies 7/10

**SHRIMP COCKTAIL CS** ☒ Poached Jumbo Shrimp, Spicy Horseradish Cocktail Sauce 16

**NC LUMP CRAB CAKE CS** Mixed Local Greens, Pickled Red onion, Smoked Paprika Aioli 20

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## MAINS

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**SOUTHERN FRIED BONELESS CHICKEN CS** 29  
Warm Currituck Potato Salad,  
Grilled Baby Carrots

**PAN SEARED SCALLOPS \*CS** ☒ 35  
Heritage Rice Pilaf, Charred Broccolini,  
Blood Orange and Rosemary Butter

**SOUTHERN BRAISED SHORT RIBS** ☒ 36  
Rustic Mashed Potatoes, Grilled Baby Carrots, Red  
Wine Demi

**SEARED TUNA** ☒ \* CS 34  
White Truffle and Shoepeg Corn Risotto, Fresh  
Asparagus, Lemon Romesco

**FILET MIGNON** ☒ 42  
Béarnaise Compound Butter, Rustic Mashed  
Potatoes, Broccolini

**FRESH SAFFRON FETTUCCINI** 26  
Vegetable Bolognese, Artichokes, Fried Capers,  
Black Olives, Heirloom Tomatoes, Pistachio Pesto

**GRILLED LAMB LOIN\* CS** ☒ 36  
Fried Fingerling Potatoes, Asparagus,  
Mint Chimichurri

**SHRIMP CARBONARA CS** 32  
Bucatini, Pancetta, Green Peas, Parmesan,  
Fresh Cream

\*Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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## SIDES

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SEARED ASPARAGUS - BROCCOLINI – WHITE TRUFFLE & SHOEPEG CORN RISOTTO  
GRILLED BABY CARROTS – RUSTIC MASHED POTATOES – RICE PILAF