



SHRIMP HUSHPUPPIES Sweet and savory shrimp stuffed corn fritters fried golden with a drizzle of hot honey	6
PORK BELLY BURNT ENDS Crispy pork belly bites in a delightful teriyaki bbq sauce	11
FRIED BRUSSELS SPROUTS Cooked to perfection with just enough color and drizzled with sesame-ginger soy glaze	9
BAKED OYSTERS* With creamed spinach, bacon, toasted breadcrumbs, and Mothers brand chow chow relish	18
STEAMED MUSSELS With white wine, lemon, butter, and herbs. Served with toasted baguette slices	12
LOBSTER MAC & CHEESE Cavatappi pasta and tender bites of lobster meat in a parmesan cream sauce	14
SHRIMP COCKTAIL Four jumbo citrus and herb poached shrimp served with zesty cocktail sauce	16
KOREAN FRIED CHICKEN WINGS Unbelievable crispy wings with a sticky, spicy, and slightly sweet yangnyeom sauce	11
BAKED BRIE and BAGUETTE With caramelized onions, Springs Farms apples, and walnuts	12
TEMPURA SWEET POTATOES In a light crispy batter served with a delicate dashi based sauce for dipping	6
HOT CRAB DIP Blue crab in a warm creamy dip with Old Bay and cheddar cheese. Served with tortilla chips	9

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness; especially if you have certain medical conditions





MARKET GREEN SALAD With goat cheese, pickled red onion, spiced pecans, apples, and a champagne vinaigrette
KALE CAESAR SALAD Chopped kale with house made dressing, shaved croutons, parmesan, and dried cranberries
CHOPPED ITALIAN SALAD Mixed greens, pepperoni, salami, chickpeas, peppadew peppers, olives, red onion, tomatoes, bell peppers, and
romano cheese with Italian vinaigrette dressing
ICEBERG WEDGE House made blue cheese dressing, bacon, tomatoes, and toasted pecans

Add: Chicken \$6 Shrimp \$9 Salmon \$14 Crab Cakes \$16 4 oz Filet \$24