

STARTERS

One pound locally caught peel + eat shrimp
old bay seasoning, cocktail sauce, lemon (GF) \$26

Fried pickles + hot cherry peppers
dill salt, ranch dip \$12

Pimento cheese dip
corn tortilla chips, crudité (GF) \$14

Lashandra's fried chicken wings
texas pete glaze, crudite (GF) \$16

SALADS

SALAD EMBELLISHMENTS

Grilled Salmon \$14 | Togarashi Tuna Tataki \$12
Chilled Shrimp \$12 | Jerked Chicken Breast \$8

Mixed greens
mixed greens, strawberry vinaigrette, Persian cucumbers, heirloom tomato, fennel, radish, almonds, goat cheese (GF) \$16

Greek Salad
mixed greens, olives, feta, Persian cucumber, tomato, red onion, peppadews, fennel, hard cooked egg, herb vinaigrette (GF) \$16

Soba noodle salad
mixed greens, pickled ginger vegetables, peanut sauce, mandarin oranges \$17

Kale salad
quinoa, sunflower seeds, pickled apples, grapes, oranges, raisins, burrata, honey vinaigrette (GF) \$19

SIDES

Basket of fries \$7
Basket of plantain + sweet potato chips \$8
Pasta Salad \$6
Fresh Fruit \$6

BASKETS

served with slaw, cocktail sauce, lemon wedge, old bay fries

Calabash style half-pound NC shrimp \$26

Calabash style flounder "always fresh, local when possible" \$28

Chicken tender basket \$17

HANDHELDS

Blackened mahi bun
remoulade sauce, vegetable slaw, lettuce, tomato \$24

Smash burger
comeback sauce, shredded iceberg, tomato, dill pickles \$17
"make-it a double" \$22

Jerk marinated chicken sandwich
comeback sauce, lettuce, tomato, vegetable slaw \$17

Falafel "burger"
avocado mash, tomato, alfalfa sprouts, whipped curry spiced feta \$18

House roasted turkey stack
whole grain toast, Swiss cheese, bacon, alfalfa sprouts, tomato, roasted peppers, remoulade sauce \$19

KIDS

served with fries

Chicken Tender basket \$13
Grilled Cheese \$12
Smashburger with cheese \$14
Fried flounder basket \$22

