

FIRSTS

CALAMARI 18

Lightly Battered, Cherry Peppers, Horseradish Crema

GRILLED WINGS 18

Jerk Spice, Cilantro Sour Cream, Mango Achaar (GF)

SOFT PRETZEL 12

Peach Butter, Curry Mustard, and Beer Cheese (V)

NC CHARCUTERIE 18

Smoked Trout, Pastrami, Local Salami, Cheese, Cajun Peanuts, Pickled Egg, House Crackers (GF)

TUNA CARPACCIO* 14

Kiwi Hot Sauce, Chili, Avocado, Melon, Cilantro, Pickled Ginger (GF)

ONION STRINGS 12

Fried Onions, Horseradish Crema

SALADS

CHOPPED SALAD 14

Romaine, Cajun Peanuts, Corn Relish, Heirloom Tomato, Cucumber, Pickled Egg, Cheddar, Jalapeno Ranch (GF/V)

WEDGE SALAD 14

Bibb Lettuce, Candied Pecans, Tomato, Cucumber, Fried Onion, Chevre, Prosciutto, Tomato Vinaigrette

MAINS

FISH AND CHIPS 18

Beer Battered Grouper, House Chips, Green Pea Tartar

FLATBREAD 14

Cauliflower Crust, Grilled Eggplant, Ricotta, Cola Pickled Onions, Spinach (GF/V)

RICE NOODLE BOWLS

Thai Beef | Sirloin, Carrot, Cucumber, Cilantro, Peanuts | 18 Tuna Poke | Plaintain, Edamame, Ponzu, Sesame | 16

COCKTAILS

ASK YOUR SERVER ABOUT OUR SPECIALTY COCKTAILS WHICH WE CRAFT WITH FRESH SQUEEZED FRUIT JUICES AND THE HIGHEST QUALITY MIXERS. ENJOY THE PRISTINE VIEWS AND RELAX. YOU ARE ON ISLAND TIME.

Items marked with "*" are cooked to order or may contain raw or undercooked foods. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

