



Chalkboard Specials

Small Plates

Carolina Shrimp – Cracked black pepper bacon wrapped shrimp served over grilled pineapple with a bourbon & Cheerwine BBQ sauce. 14 **GF**

Fried Okra Bites – Locally grown okra lightly fried and served with a chipotle ranch dipping sauce. 8

Summer Scallops – Pan seared Atlantic sea scallops served atop fresh watercress lettuce with a mango herb puree. 14

Green Tomatoes – Cornmeal crusted and lightly fried topped with house made pickled red onions and pimento cheese. 11

Entrees

Sea and Land – Hand cut USDA choice filet mignon blackened to order, topped with backfin lump crab, finished with a spicy tasso ham compound butter and served with creamy gorgonzola risotto. 32

High Cotton Chicken – Boneless breast of chicken stuffed with brie cheese, granny smith apples and fresh herbs, grilled and served with an andouille sausage and cornbread dressing, sautéed brussel sprouts. 21

Local Black Drum – Fresh Black Drum from Cedar Island NC, chili rubbed and pan seared finished with blistered vine on cherry tomatoes, sautéed swiss chard and a fresh lemon infused oil. 26



Fresh Catch – Black Drum Cedar Island, NC

Black drum named for the loud drumming noise they make by contracting muscles connected to their bladders. have a sweet, mild flavor and firm, moist flesh, similar to snapper in texture. Demand has shifted to the more plentiful black drum, found from Virginia to the northern Gulf of Mexico, though restrictions on commercial fishing have tightened supplies of this species as well. It is an excellent source for Omega-3 and protein. AKA - Sciaenops ocellatus

Ask your Server about Chef Nick's "Mile High" Cake