



Chalkboard Additions

Small Plates

Catfish Bites 9.5

Local farm raised Catfish from Ayden, NC lightly fried and served with a spicy creole ranch dipping sauce.

Iceberg Wedge 8

Crisp iceberg lettuce, creamy feta dressing, oven roasted cherry tomatoes, pickled red onions, and smoked bacon.

Uptown Tuna Salad 14

Fresh local yellowfin Tuna, marinated & seared rare, baby greens, red radishes, sesame seeds and a spicy wasabi dressing.

Coastal Clam Stew 14

Littleneck clams sautéed in a rich cream sherry infused sauce with tasso ham and caramelized onions, finished with sweet peruvian peppers and grilled baguette.

Entrees

Atlantic Swordfish 25

Local grilled Swordfish, tarragon citrus cream, jasmine rice and sautéed vegetables.

Makers Mark Pork 21

NC pork tenderloin wrapped in hickory smoked bacon, bourbon & whole grain mustard glaze, roasted garlic mashed potatoes, and sautéed tri-color baby carrots.

Shrimp Scampi 20

Sautéed with white wine, lemon, capers, butter, cherry tomatoes, green onions, asiago cheese over linguini pasta.

Steak Au Poivre 19

Petite tenderloin tips, cremini mushrooms, tri-colored sweet bell peppers, caramelized onions, andouille sausage, in a rich cracked black pepper and brandy demi glaze over skin on mashed potatoes with crispy fried onion haystack.



Fresh Catch – Swordfish, Murrells Inlet, South Carolina

Swordfish is moist and flavorful with a slightly sweet taste. Steaks have a moderately high oil content and a firm, meaty texture. The flesh color can vary from white and ivory to pink orange. Color variation does not indicate quality, and all swordfish turns beige after cooking. High in protein and Omega-3. AKA - Xiphias gladius