



Chalkboard Additions

Small Plates

Catfish and Okra 14

Local farm raised Catfish from Ayden, NC and local Okra lightly fried, house pickled spring vegetables, roasted red bell pepper aioli, local Thai basil.

Low Country Hummus 8

Creamy black-eyed pea hummus, tortillas, radish, house pickles, carrots, celery, local micro greens.

Littleneck Clams 14

Fresh Clams, andouille sausage, smoked tomato broth, sweet bell peppers, Terra Vita Farms baby red rubin basil, toasted baguette.

Entrees

Southern Soft Shells 32

Twin local fresh soft shell crabs, lightly "chicken fried", butterbean chow chow, tasso ham, corn and tomato succotash, roasted pepper aioli.

Atlantic Swordfish 25

Local grilled Swordfish, root vegetable hash, orange jicama slaw, sweet potato puree.

Chipotle Mahi 24

Blackened local Mahi, spicy chipotle butter and wine sauce, roasted summer corn, fresh arugula, over linguini pasta.

Filet Mignon 30

Filet of beef tenderloin, grilled to order, gorgonzola and caramelized onion risotto, sautéed asparagus, herb butter, Terra Vita Farms micro greens.

Dessert

Chef Mark's Big Finish 8

House made lemon curd, macerated local blueberries, buttered graham cracker crumble, fresh mint.

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

