

# SOUND SIDE SNACKS (2:30 – 4)



## SOUP & SALAD

### NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth **10**

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### THE BABY BEET

Roasted red beets, mandarins, pickled red onion, goat cheese, dusted pistachios over twisted greens; creamy avocado dressing (VEG) (GF) **14**

### CAPRESE BURRATA SALAD

Heirloom cherry tomatoes, field greens, with lemon oil & balsamic vinaigrette, finished with burrata cheese (GF) **16**

### SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, salt & vinegar chicharrons; house creamy Caesar dressing (GF) **14**

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## STEAMERS\*

(served with cocktail sauce & drawn butter)

- Crab Legs {lb} **38**
- Shrimp {lb} **25**
- Dozen Clams **20**
- Dozen Oysters **21**  
{raw or steamed}

## SMALL PLATES

### MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca (GF) **15**

### “GO-GHO” CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house- Gochujang Korean sweet chili sauce (VEG) (V) **14**

### NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house- pickled jalapeño (GF) **16**

### CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips topped with pico de gallo (GF) **16**

### TUNA PATRON\*

Seared rare tuna served on an avocado, mango salsa & corn tortilla matchsticks; Patron gastrique to finish (GF) **16**

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## ADD ANYWHERE

- Tofu **7**
- Chicken | Bulgolgi Beef **10**
- Shrimp | Fish of the Day **12**
- Salmon | Crab Cake | Scallops **15**

Gratuity will be added to parties of six or more

\*Items contain ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.