

SOUNDSIDE SNACKS {3-4}

SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage & NC Coast seafood in a rich tomato broth **9**

BUTTERNUT SQUASH BISQUE

Sweet crema, freshly chopped chives **8**
(VEG)(V)

THE BABY BEET

Roasted red beets, mandarins, pickled red onion, goat cheese, dusted pistachios over twisted greens; creamy avocado dressing (VEG) (GF) **12**

WINTER SALAD

Roasted butternut squash, candied walnuts, sliced granny smith apples, pickled red onions, blue cheese, mixed greens; fig balsamic vinaigrette **13**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, salt & vinegar chicharrons; house creamy caesar dressing (GF) **11**

ADD ANYWHERE

Tofu **7**

Chicken | Bulgogi Beef **9**

Shrimp | Fish of the Day **10**

Salmon | Scallops | Crab Cake **13**



SMALL PLATES

MEXICAN POUTINE

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

“GO-GHO” FRIED CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house Gochujang Korean sweet chili sauce (VEG) (V) **12**

NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeño (GF) **15**

CAROLINA CRAB DIP

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

TUNA PATRON*

Seared rare tuna served on avocado, mango salsa, & corn tortilla matchsticks; Patron gastrique (GF) **15**

UNDERBOARD **125**

2 lbs. crab legs

2 lb. shrimp

Dozen clams

Dozen oysters

Chef's veggies

STEAMERS*

{Served with cocktail sauce & drawn butter}

Crab legs {lb} **28**

Shrimp {lb} **22**

Dozen clams **16**

Dozen oysters **18**

{raw or steamed}



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