# SOUND SIDE SNACKS (2:30-4)

## SOUP & SALAD



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

## SWEET POT BISQUE

Creamy sweet potato & butternut bisque (Maritza Style) finished with jumbo lump crab (GF) 10

## THE FRENCH BEET

Field greens, slivered red onion, crispy chickpeas, croutons & gorgonzola cheese tossed in a French vinaigrette & roasted beets 14

## SWEET POTATO GOAT

Field greens tossed with candied pecans a balsamic fig vinaigrette, crispy sweet potato finished with pickled red onion, sweet cranberries & finished with crumbled goat cheese **16** 

## SEXY SOUTHERN CAESAR

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

## **STEAMERS\***

(Served with cocktail sauce & drawn butter)

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

## SIDES 7

Salt & Vinegar Fries
Sweet Potato Waffle Fries
Mac 'n Cheese

# ADD ANYWHERE

Tofu 7
Chicken | Chimichurri Bistro Steak 10
Shrimp | Fish of the Day 12
es Salmon | Crab Cakes 15
Scallops | Tuna Poke 17

(V) Vegan (VEG) Vegetarian (GF) Gluten Free (T.F.) Tastefully Fit

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



# TO SHARE

## MEXICAN POUTINE

Sweet potato waffle 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

## LOBSTER TOP

Local oysters with a signature lobster bomb topping roasted on the half shell with a brie cheese au gratin (GF) 16

## CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips 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