

lunch offerings

weekdays 11:30am - 4:00pm
by Executive Chef DJ Ivey



oyster happy hour

weekdays 2:00pm - 6:00pm
featuring Sea Level Salts

for the table

Sweet & Spicy Calamari 21
sweet and spicy chili sauce, fresno, peanuts, chili, micro cilantro

Cast Iron Seafood Dip 17
salmon, shrimp, white fish, Boursin, Parmesan, corn tortilla chips

Southern Corn Bread 10
local honey maple butter

Chargrilled Oysters 19
garlic butter, Parmesan, Romano, parsley, oregano and pepper blend, charred lemon

bowls and greens

New England Clam Chowder 10
clams, potatoes, cream, onion, celery, thyme, parsley

Tuna Poke Bowl* 30
SC Tuna, sticky rice, red cabbage, edamame, pineapple, wakame, fresno, avocado, Japanese aioli

Seasonal Salmon Salad* 25
grilled Atlantic salmon, mixed greens, spiced pecans, tomato, carrot, cucumber, feta, peach vinaigrette

Lobster & Shrimp Bisque 16
Maine lobster, East Coast shrimp, sherry, cilantro oil

Smoked White Fish Caesar* 19
romaine, smoked Carolina white fish, Parmesan, garlic butter croutons, housemade Caesar dressing

House Salad 9
local greens, cucumber, carrot, cherry tomato, onion, choice of dressing
---add salmon*, chicken, shrimp, fried oysters +mkt

house favorites

Atlantic Salmon* garlic mascarpone mash, poblano creamed corn, French green beans, almonds 27

East Coast Shrimp & Grits andouille sausage, Creole spice, onions, peppers, garlic, cream 27

Fried NC Catfish shell pea succotash with bacon, corn, bell peppers, poblano peppers, cherry tomatoes rotating shell pea, green tomato relish, tartar sauce 27

handhelds served with choice of house cut fries or slaw / gluten-free buns upon request

Catfish Rueben 17
Carolina catfish, Swiss, house slaw, remoulade

Carolina Fish Sandwich 19
Carolina catfish, pimento cheese, tartar, lettuce, house-made pickles

The Waterman Hot Chicken 16
fried Springer Mountain chicken, spicy glaze, lettuce, tomato, house pickle, mayo

All American Burger* 18
American cheese, lettuce, tomato, onion, house pickle, Thousand Island
--- add bacon, egg*, or avocado +3/ea

East Coast Shrimp Po' Boy 17
fried shrimp, tomato, house pickle, romaine, Cajun remoulade
--substitute crispy oysters +3

Lobster Roll 30
Maine (mayo) or Connecticut style (butter)

Asian Chicken Wrap 16
grilled chicken, spinach & flour tortilla wrap, peanut chili sauce, Asian slaw, pickled fresno, cilantro

a la carte tacos

Blackened Shrimp 6
jalapeño aioli, red cabbage, pineapple salsa

Grilled NC Catfish 6
pickled onion, greens, corn salsa

Fried East Coast Oyster 6
mixed greens, jalapeño aioli



GLUTEN-FREE



CONTAINS NUTS



DAIRY FREE



VEGETARIAN

*These foods may be undercooked - consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

craft cocktails *by Azure Cassidy*

Smoked Old Fashioned ✨ 16

Elijah Craig Small Batch Bourbon, Burllesque Bitters, demerara, hickory smoke



Ghost Pepper Pommarita ✨ 13

Lunazul Blanco Tequila, triple sec, ghost pepper, pomegranate juice, lime



129 Mule ✨ 9

Jim Beam Peach Whiskey, vanilla simple, ginger beer, lime



Opal Ocean ✨ 14

HpnotiQ, Mezcal Union Uno, Peach Schnapps, agave, lime



Kentucky Sting ✨ 17

Beeswax-infused Yellowstone Bourbon, Amaro Nonino, local honey



Seasonal G&T ✨ 14

Sutler's Gin, Limoncello, housemade tonic, lavender, Earl Grey tea



Barrel-Aged Vieux Carre ✨ 17

Hennessy, George Dickel Bourbon, Cocchi Torino, Benedictine, Angostura and Peychaud's Bitters



Damn Fine Espresso Martini ✨ 16

Ketel One Vodka, Damn Fine Coffee Liqueur, cold brew, vanilla, nitro-infused



Charcoal & Cinder ✨ 21

Jack Daniel's single barrel pick, port reduction, Carpano Antica, Crude Bitterless Marriage Bitters, barrel stave smoke



Hawaiian Delight ✨ 16

RumHaven, Malibu Passion Fruit Rum, pineapple, lime, hibiscus, demerara, passion fruit flakes



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featured libations

RISING TIDE Starry Rye ✨ 16

Southern Star Double Rye, kalamansi, ginger, simple, Lenny Boy Ginger Kombucha
\$2 from each donated to Giving Kitchen



Executive Wing ✨ 21

Stagg Bourbon, Aperol, Amaro Nonino, lemon



sailor delights

Meow Mule (Draft) ✨ 12

Cathead Honey Suckle Vodka, strawberry, chamomile tea, ginger beer, local honey



Fish House Punch (Draft) ✨ 9.5

Deep Eddy Peach Vodka, Goslings Rum, white rum, brandy, unsweet tea, lemon, lime
--- make it a pitcher 36



on draught

Armored Cow Bang Bang IPA	9
Wicked Weed Pernicious IPA	8
OMB Copper	7
Birdsong Pink Robots Sour Ale	8
Sloop Juice Bomb Hazy IPA	9
Wooden Robot Miso Magic Rice Lager	8
Fullsteam Paycheck Pilsner	7

canned beers

Narragansett Lager	3.5
Allagash White Ale	5.5
Birdsong Rewind Lager	8.5
Dogfish Seaquench Ale	5.5
Sycamore Tropical Cider	8.5
Bud Light	4.5
Michelob Ultra	5

spirit-free sips

Lenny Boy Ginger Kombucha	7
Passion Star Martini	9.5
<i>Lyre's N/A Dry London 'Spirit', passionfruit, vanilla simple, lime</i>	
Purple Sea Urchin	8
<i>pineapple, lime, hibiscus, demerara, passion fruit flakes</i>	
Buzz Kill	8.5
<i>Lyre's N/A Italian Spritz, house-made tonic, club soda</i>	
Heineken 0.0 N/A Beer	4.5
Athletic Brewing Hazy 'IPA'	5.5