

# 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**

### SWEET POT BISQUE

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

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### THE FRENCH BEET

Winter mixed greens, slivered red onion, crispy chick peas & croutons tossed with a French gorgonzola vinaigrette & roasted beets **14**

### SWEET POTATO BURRATA

Winter mix topped with candied pecans finished with a balsamic fig vinaigrette crispy sweet potato & 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}

## 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**  
Salmon | Crab Cakes **15**  
Scallops | Tuna Poke **17**

## 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**

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(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