

Ask your server about today's lunch specials

DELI FAVORITES on fresh baked rosemary sea salt ciabatta bread with seasoned fries (sub sweet potato fries \$1)

Country Ham The real deal –from Smithfield NC; slow cooked in our kitchen and shaved thin with honey mustard, lettuce, & tomato \$8.99

House Roast Beef & Cheddar Our own prime roast beef perfectly slow cooked and shaved thin with aged cheddar, tomato, balsamic vinaigrette, aioli & arugula \$9.99

Roast Turkey & Brie Our house roasted turkey breast shaved thin with double crème brie, honey mustard, lettuce & tomato \$8.99

Maple Bourbon Ham & Swiss Our maple bourbon glazed smoked ham with swiss cheese, dijon mustard, lettuce & tomato \$8.99

Tomato Motz Vine ripe tomatoes with our handmade fresh mozzarella, basil pesto, aioli & balsamic vinaigrette \$8.99

Ultimate Brie LT Double crème brie, thick sliced peppered bacon, mayo, lettuce & tomato \$8.99

The Salumeria Cappicola, Genoa Salami & Mortadella with provolone, hot pepper relish, aioli, balsamic vinaigrette, lettuce & tomato \$8.99

HOT SANDWICHES with seasoned fries (sub sweet potato fries \$1)

CPM Crab Cake Sandwich Our award-winning 'Best on the Beach' crab cake with homemade remoulade sauce, lettuce & tomato on a soft roll \$15.99

Pork Belly Pastrami Sandwich Our BBQ award-winning pork belly pastrami with swiss cheese, dijon mustard & pickle slices on a soft pretzel roll \$11.99

Carolina BBQ Sandwich Eastern style pulled pork with our bluegrass mustard slaw on a soft roll \$8.99

La Playa Grilled Chicken Wrap Grilled chicken breast with jack cheese, lettuce, pico de gallo, guacamole, & chili lime mayo on a whole wheat wrap \$9.99

BASKETS & SIDES

Crab Bites & Chips Our award-winning crab cakes in bite size served with remoulade sauce & seasoned fries \$15.99

Fish & Chips Today's fresh catch and preparation \$market

Shrimp & Chips Lightly dusted fried shrimp with our special cocktail mayo & seasoned fries GF \$15.99

Fried Oysters Crisp shucked oysters served with tartar sauce & seasoned fries GF \$16.99

Basket of Seasoned Fries \$2.99

Basket of Sweet Potato Fries \$3.99

Hushpuppies & Honey Butter \$3.99

Bluegrass Mustard Slaw GF \$1.50

Red Bliss Potato Salad GF \$1.50

Split Plate Charge \$1

*Consuming raw or undercooked meats, seafood and shellfish may increase the risk of foodborne illness.

GF denotes gluten free

Menu & pricing subject to change

SALADS

Caesar Salad with garlic toast croutons \$6.99

Howard's Craving Grilled chicken, fresh mozzarella & tomatoes over arugula with balsamic vinaigrette GF \$11.99

Salad Caprese Our handmade fresh mozzarella, tomatoes & arugula with balsamic vinaigrette GF \$9.99

Triple B Salad Beets, brussels sprouts, blue cheese crumbles & spiced walnuts over mixed greens with balsamic vinaigrette GF \$9.99

Mixed Greens Tomatoes & cucumbers with balsamic vinaigrette GF \$5.99

Salad Add Ons- make your own lunch salad by adding:

Grilled Shrimp (5) \$12

Crab Cake (4oz) \$12

Fried Oysters (5) \$10

Seared Scallops (4) \$15

Fresh Catch (5oz) \$market

Sesame Tuna Skewers (2) \$8

TACOS (2)

Fish Tacos Today's local catch, blackened, with jicama slaw, chili lime mayo & mango salsa on corn tortillas GF \$8.99

Sesame Tuna Tacos Sesame crusted seared tuna bites with wasabi mustard and nappa, snow pea & pickled ginger slaw on flour tortillas \$9.99

Greentail Shrimp Tacos Chili dusted local shrimp with jicama slaw, chili lime mayo, and roasted corn & tomato salsa on corn tortillas GF \$10.99

Oyster Po'Boy Tacos Crispy fried oysters, lettuce, tomato & old bay tartar sauce on flour tortillas \$11.99

SEAFOOD

Oysters on the Half* GF \$market

Oysters served with your choice of 2 accompaniments:

*Cocktail Sauce

*Raw Horseradish

*Hog Island Mignonette

*Pickled Ginger Ice

*Cucumber Horseradish Mignonette

(75¢ each additional)

Oysters Rockefeller Half a dozen baked on the half shell with fresh spinach, peppered bacon, gorgonzola & white wine cream sauce \$14.99

Steamed Spiced Shrimp One pound peel-and-eat local shrimp steamed with old bay seasoning & served with cocktail sauce GF \$16.99

Snow Crab One pound of steamed snow crab clusters served with drawn butter GF \$18.99

Steamed Clams One dozen middleneck clams steamed in white wine & garlic butter with grilled ciabatta (GF without) \$10.99

Steamed Mussels One and a half dozen fresh black mussels steamed in white wine & garlic butter with grilled ciabatta (GF without) \$9.99