

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	\$9.99
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	\$16.99
Baked Oysters Half a dozen baked on the half shell with three butters	\$11.99
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