

# 1618

seafoodgrille

## COCKTAILS

CLASSICS CRAFTED  
FOR YOU

### OLD FASHIONED 12

templeton rye, bitters, turbinado sugar, orange twist

### COSMO 11

stoli oranj, cointreau, cranberry, lime

### PALOMA 11

sauza blue, citronage, agave, grapefruit, lime

### PAPER PLANE 13

maker's cask strength, aperol, amaro montenagro, lemon

### DIRTY EFFEN 12

effen, olive brine, blue cheese stuffed olives

## WEST ORIGINALS

### MR. ALABAMA 11

carriage house apple brandy, cointreau, lime

### THE DRESS CODE 10

lillet blanc, elderflower syrup, bitters, sugar cube, bubbles

### THE GREEN ROOM 12

knob creek rye, espresso infused punt e mes, b&b, bitters

### LA FEMME NIKITA 11

sutler's, lillet blanc, contratto dry, lemon twist

### DAQURI NO. 4 11

cruzan, luxardo, lime, simple

### NO COUNTRY 12

high west american prarie, luxardo cappelletti, walnut bitters, salt rinse

### ST. COLLINS 12

sutlers, st. germain, lemon, soda

### MULE 46 12

maker's 46, canton, mango-habanero shrub, lime, ginger beer

### SAGE ADVICE 12

corralejo reposado, citrónage, simple syrup, lime, sage, alderwood smoked sea salt rim

## S T A R T E R S

### calamari tossed with wasabi glaze 12

red bean salsa, chipotle remoulade, micro greens and fresh basil oil

### \*pan seared angel hair wrapped sea scallops 15

cucumber chip topped beef tartar, curry yogurt sauce, roasted garlic molasses, thai pepper pineapple confit

### cheese board 14/ 22

artisanal cheeses, cured meat, housemade jam, mixed olives, candied nuts, crackers

### \*blackened ahi tuna 17

lump crab rangoons, stir fried vegetables, seaweed salad, spicy peanut sauce, miso drizzle

### bacon wrapped blackened shrimp 15

jalapeno poppers, creamy balsamic tomato basil sauce.

### prosciutto wrapped crab cake 14

gazpacho, marinated and crispy cauliflower, horseradish crema, red pepper coulis

### \*grilled lamb chops 17

brisket lentil pan sauce, crispy carrot, mint coulis

### \*crispy shrimp and oyster sliders 15

creamy coleslaw, sriracha aioli, balsamic glaze

### mongolian chicken and endive tacos 15

red pepper, butternut squash, arugala, caramelized onion, honey drizzled maytag blue cheese

### dinner salad 6

goat cheese, fire roasted peppers, red onions, mixed greens and crostini tossed in choice of:

*lemon vinaigrette, creamy blue cheese, ginger soy, balsamic bacon, or honey mustard dressing*

### caesar salad with crostini 5

### thai coconut curry soup 7

sushi rice, sautéed spinach, sautéed shrimp

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## RULES OF ENGAGEMENT

due to our preparation and culinary methods, dishes will be delivered to the table as they are prepared

for your convenience, reservations made for parties of 7 or more will have an included gratuity of 20% added to their final bill. we're happy to split payment equally between multiple guests.

*\*these items may be cooked to order. according to the government, consuming raw or undercooked meats, poultry, seafood (which also includes tuna), shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

# ENTRÉES

<b>*pan seared beef tenderloin</b>	38
scalloped potatoes, asparagus, arugula and pepper salad, crispy oyster, tobasco aioli, peach chutney, demi glacé	
<b>*pan seared corvina</b>	34
smoked salmon wrapped crispy heriot verts, roasted vegetable, spinach and brie quiche, sautéed lobster, spicy mushroom cream sauce, blackberry compote	
<b>*seafood trio</b>	36
blackened corvina bites, coconut crusted chili glazed shrimp, scallops, fried tomatoes, goat pimento cheese, shiitake mushroom napoleon, acorn squash, spinach and beet salad, succotash	
<b>*panko crusted stuffed chicken</b>	27
stuffed with feta and spinach, an andouille sausage, red bean and rice jambalaya, rosemary shrimp skewer	
<b>*blackened grouper</b>	34
korean beef spring rolls, crispy onion rings, maytag blue cheese slaw, cauliflower purée, chipotle sauce, sherry emulsion	
<b>*five-spice dusted carolina flounder</b>	34
asian pesto, prosciutto, kuri squash puree, chilled soba noodles, tempura vegetables, ginger reduction	
<b>*sesame seed crusted ahi tuna</b>	36
wasabi mashed potatoes, sesame oil sautéed cabbage, feta, and toasted almonds, balsamic glaze, chipotle oil	
<b>*oven roasted cured salmon</b>	32
chipotle, blackened crab and brie puff pastry, sautéed chili flake asparagus, braised red cabbage, demi	
<b>*grilled rosemary pork chop</b>	31
jalapeño poppers, sautéed spinach, stuffed red pepper, asparagus white gravy, pearl onion glaze	
<b>*pan seared chilean seabass</b>	39
roasted brussels sprout cake, swiss chard stuffed with sautéed shrimp, corn, fingerling potatoes and poblano peppers, avocado salsa, pickled carrots and citrus caper cream sauce	

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# COLD BEERS

## LIGHT, GOLDEN AND EASY

bohemia pilsner	4
founders solid gold lager	4
ncb scrimshaw pilsner	5
pilsner urquell	4.25

## WHEAT, WHITE AND FRUIT SPICE

allagash belgian white	6
ncb blue star wheat	5
coronado orange ave wheat	5

## MALTY, SMOOTH AND CARAMEL

sam smith nut brown ale	6.25
double barley abby's amber ale	4.5
gibb's hundred brewing the guilty	
party esb amber ale	4.25

## COMPLEX, EFFERVESCENT AND FRUITY

duvel belgian golden ale	9.25
bull city cider orange you a hippie	4.5
d9 systema naturae	5.5
d9 brewers day off gose	5
coronado island vibes passion	
fruit sour	4.50

## HOPPY, CRISP AND BITTER

foothills jade ipa	5.25
bells two hearted ale	5.5
wicked weed pernicious ipa	5.75
ballast point aloha hazy ipa	5.25
wiseman moutian calling ipa	6

## CHOC, DARK, RICH AND STRONG

sam smith organic chocolate stout	7.25
guinness draught	5
great lakes ohio city oatmeal stout	4.5
deschuttes black butte porter	4.5

## NC DRAFTS\*\*

four saints potters clay amber	6.00
birdsong respect double ipa	6.25
new serum blood orange wheat	5.25
foothills torch pilsner	5.25
hi-wire low pitch juicy ipa	5
gibb's hundred blind man's pale ale	6.5
birdsong lazy bird brown ale	5.25
bull city cider cherry tart	5.75
greenman porter	5.5

\*\*selections subject to change