

1618

seafoodgrille

COCKTAILS

CLASSICS CRAFTED
FOR YOU

OLD FASHIONED 12

templeton rye, bitters, turbinado sugar, orange twist

COSMO 11

stoli oranj, cointreau, cranberry, lime

PAPER PLANE 13

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

DIRTY EFFEN 12

effen, olive brine, blue cheese stuffed olives

MULE 46 12

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

WEST ORIGINALS

RUINA DE MADRE 12

montelobos mezcal, strega, cinnamon simple, lime, bitters

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

DAQUIRI NO. 4 11

cruzan, luxardo, lime, simple

NO COUNTRY 12

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

ST. COLLINS 12

sutlers, st. germain, lemon, soda

SAGE ADVICE 12

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

STARTERS

calamari tossed with wasabi glaze 12

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

*almond crusted sea scallops 14

honey goat cheese stuffed dates, chipotle mango cremé, spinach salad, crispy butternut squash

cheese board 14/ 22

artisanal cheeses, cured meat, housemade jam, accoutrements, housemade cracker

bacon wrapped blackened shrimp 15

artisanal bacon, house-made jalapeño poppers, tomato basil sauce, balsamic glaze

petit crab cakes 15

sashimi tuna roll, crispy pancetta, pear chutney, cucumber dill, spicy mustard

*grilled lamb chops 17

duck lentil pan sauce, creamy potato cake, crispy carrot, mint coulis

*crispy shrimp and oyster sliders 15

creamy coleslaw, sriracha aioli, balsamic glaze

mongolian shrimp and endive tacos 12

red pepper, butternut squash, arugula, caramelized onion, blue cheese crumbles, honey drizzle

beef sliders 16

open face, pepper jack cheese, tomato confit, sautéed lump crab, micro greens, poblano pepper relish

dinner salad 6

goat cheese, fire roasted peppers, red onions, mixed greens and crostini tossed in choice of: *lemon vinaigrette, ginger soy, balsamic bacon, blue cheese, or honey mustard dressing*

ceasar salad with crostini 5

seafood chowder 4/7

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

*seared beef tenderloin and tuna	39
blackened tuna, butternut squash cake, sautéed asparagus tips, bell pepper relish, blue cheese foam, potato crisp, spicy mushroom bordelaise	
*seafood cioppino	38
mahi, scallops, clams, mussels, risotto cake, garbanzo beans, eggplant, zucchini, mushrooms, rich tomato broth, charred french bread with herb lemon butter	
*seafood trio	39
pan seared chilean seabass, seared scallops, grilled mahi, garlicky spinach with havarti, crispy portobella, tuna tartare stuffed mini peppers, adobo sauce, pineapple chutney	
*pan seared chicken pinwheel	27
stuffed with spinach and sundried tomato, blackened artichoke and crab dip stuffed crispy zucchini, romesco sauce, cauliflower bites, marinated blasamic red onion, basil oil	
*blackened grouper	38
asian brisket spring rolls, mushroom and leek polenta cake, crispy szechuan verts, jalapeño cream sauce, thai basil and cilantro slaw, mango chutney	
*paprika scented nc stuffed flounder	36
stuffed with lump crab, bell peppers, tomatoes, spinach and feta, broccoli and cheddar risotto cake, arugula salad, crab stuffed brussels sprouts, lemon, dill and roasted tomato mornay sauce, pesto	
*sesame seed crusted ahi tuna	36
wasabi mashed potatoes, sesame oil sautéed cabbage, feta, and toasted almonds, balsamic glaze, chipotle oil	
*oven roasted cured salmon	32
winter squash and sweet onion quiche, sautéed spinach with feta and roasted peppers, duck confit demi, pesto drizzle, mustard fusion	
*braised rosemary lamb shank	37
goat cheese and pound cake mashed potatoes, harissa haricots verts, red pepper coulis, demi glace	
*pan seared chilean seabass	39
roasted brussels sprout cake, swiss chard stuffed with sautéed shrimp, corn, fingerling potatoes and poblano peppers, avocado salsa, pickled carrots, 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
peroni italian pilsner	4.25

WHEAT, WHITE AND FRUIT SPICE

allagash white	6
fonta flora whipporwil wheat	6
ncb blue star wheat	5
coronado orange ave wheat	5

MALTY, SMOOTH AND CARAMEL

four saints potters clay amber	5
carolina brewing company brown ale	5
great lakes elliot ness amber	5

COMPLEX, EFFERVESCENT AND FRUITY

duvel belgian golden ale	9.25
bull city off main cider	4.5
d9 systema naturae	5.5
d9 brewers day off gose	5

HOPPY, CRISP AND BITTER

foothills jade ipa	5.25
bells two hearted ale	5.5
fonta flora yes yes ya'll ipa	6
wiseman mountain calling ipa	6
burial brewing hawkbill ipa	6
new sarum ipa	5.25

CHOC, DARK, RICH AND STRONG

birdsong mexicali stout	5
guinness draught	5
foothills peoples porter	4.5
burial skillet donut stout	7

NC DRAFTS**

burial brewing shadow clock pilsner	6
birdsong hazy sexy cool IPA	5
prairie standard ale	6
foothills hoppyum ipa	5.25
four saints omie blonde ale	5
gibb's hundred blind man's pale ale	6
foothills sexual chocolate	8oz/6
bull city cherry tart	4
four saints stout one	5.5

**selections subject to change