

1618

seafoodgrille

COCKTAILS

CLASSICS CRAFTED FOR YOU

OLD FASHIONED 12
templeton, bitters, turbinado sugar, orange twist

COSMO 11
stoli oranj, cointreau, cranberry, lime

PAPER PLANE 13
maker's cask, aperol, 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, strega, cinnamon simple, lime, bitters

MR. ALABAMA 11
carriage house, cointreau, lime

THE DRESS CODE 10
lillet blanc, elderflower syrup, bitters, sugar cube, bubbles

DOMO SPAGLIATO
MR. ROBATO 10
roku gin, aperol, strawberry-black pepper shrub, bubbles

DAQUIRI NO. 4 11
rum, luxardo, lime, simple

NO COUNTRY 12
high west, luxardo, cappelletti, bitters, salt rinse

ST. COLLINS 12
sulter's, st. germain, lemon, soda

EL ABUELO 13
corralejo reposado, jack rudy tonic, fresh lemon

STARTERS

calamari tossed with wasabi glaze 14
red bean salsa, chipotle remoulade, micro greens, fresh basil oil

***almond crusted sea scallops** 14
honey goat cheese stuffed dates, chipotle mango créme, arugula salad, crispy butternut squash

cheese board 14/19
artisanal cheeses, cured meat, housemade jam, accoutrements, housemade cracker

bacon wrapped blackened shrimp 16
artisanal bacon, housemade jalapeño poppers, tomato basil sauce, balsamic glaze

petit crab cakes 16
sashimi tuna roll, crispy pancetta, pear chutney, cucumber dill, spicy mustard

black sesame seed crusted ahi tuna 18
fresh spring roll, seared lobster and sweet chili glazed calamari ring, cilantro butter sauce, soy drizzle

***grilled lamb chops** 18
couscous stuffed baby bell pepper, creamy tomato sauce, crispy carrot, mint coulis,

***crispy shrimp and oyster sliders** 15
creamy coleslaw, sriracha aioli, balsamic glaze

***blackened shrimp and skirt steak tacos** 14
sautéed mushrooms, spinach, spicy avocado chipotle crema, tempura yellow squash, grilled pickle relish

***lightly blackened beef tips** 16
scallop ceviche stuffed fried zucchini, pineapple habanero chutney, sautéed corn, black-eyed pea and roasted tomato pan sauce, cucumber relish

dinner salad 7
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 6

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
tempura fried shrimp, seared scallops, grilled mahi, garlicky kale 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 eggplant, romesco sauce, cauliflower bites, marinated balsamic red onion, basil oil	
*blackened grouper	38
asian brisket taquitos, 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 shrimp, 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, demi, pesto drizzle, mustard fusion	
*pan seared chilean seabass	39
creamy risotto cake, grilled asparagus, crab mousse stuffed cherry tomatoes, beef tenderloin bites, reggiano, portabella relish, basil oil	

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COLD BEERS

LIGHT, GOLDEN AND EASY

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

WHEAT, WHITE AND FRUIT SPICE

allagash white	6
fonta flora whipporwil wheat	6
ncb blue star wheat	5

MALTY, SMOOTH AND CARAMEL

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

COMPLEX, EFFERVESCENT AND FRUITY

duvel belgian golden ale	9
bull city off main cider	4
d9 systema naturae wild sour	6
four saints thats the way it GOSE	5

HOPPY, CRISP AND BITTER

foothill's jade ipa	5
bell's two hearted ale	5
wiseman body electric dbl ipa	6
bandwagon new england ipa	6
burial brewing hawkbill ipa	6
great lakes ipa	5

CHOC, DARK, RICH AND STRONG

birdsong mexicali stout	5
guinness draught	5
foothills peoples porter	4
gibb's hundred cherchez la femme stout	4

NC DRAFTS**

burial brewing shadowclock pilsner	5
birdsong gravity rides double ipa	5
new serum pink cheeks rose' gose	4
foothills biome ipa	5
four saints omie blonde ale	5
four saints saint luke honey ginger pale ale	6
carolina brewing company spring bock	5
bull city cherry tart	4
four saints stout one	5

**selections subject to change