

APPETIZERS	
CRAB DIP with sea salt flatbread crackers	
PEEL + EAT SHRIMP ½ lb. chilled with drawn butter + cocktail sauce	
PIMENTO CHEESE house-made with pickled seasonal vegetables, sea salt flatbread crackers	
WINGS buffalo or bbq	
CALAMARI fried, with sweet chili sauce	
SHRIMP TOAST red curry, lime, ginger on toasted baguette	
BAJA SHRIMP COCKTAIL chilled tomatillo with cucumbers, avocado and tortilla chips	

SALADS	
OCEAN GRILL SALAD mixed greens, seasonal vegetables, shaved asiago, citrus vinaigrette, with toasted flatbread	
ICEBERG WEDGE smoked bacon, tomato, blue cheese crumbles, ranch dressing	
KALE + BLACK BEAN TOSTADA kale in lime vinaigrette, avocado, radish on corn tortillas with black beans and white cheddar	
<i>Salad Extras</i>	
chilled or grilled shrimp 8	
grilled chicken 7	
grilled or blackened mahi 10	
fried oysters 10	

CALABASH	
Southern fried with fries and slaw	
SHRIMP	
OYSTERS	
FLOUNDER	

*Burgers, steaks, eggs, and tuna may be prepared undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE.
GRATUITY OF 20% ADDED TO PARTIES OF 10 OR MORE.

SANDWICHES + TACOS	
FISH TACOS grilled, blackened or fried mahi on corn tortillas with guacamole, pickled onions, cabbage, chips + salsa	
SHRIMP OR OYSTER ROLL choice of 1 fried, topped with coleslaw, old bay aioli on soft hoagie roll, fries	
BUTTERMILK FRIED CHICKEN SANDWICH with lettuce, tomato, fries	
NC BBQ SANDWICH slow roasted pork shoulder with fries, slaw	
MAHI MAHI SANDWICH grilled, blackened or fried with lettuce, tomato, fries	
CRAB CAKE SANDWICH fried with lettuce, tomato, fries	
BLACK BEAN BURGER topped with pickled cabbage slaw, guacamole with chips and salsa	
FRIED BOLOGNA + PIMENTO CHEESE SANDWICH with fries	
CRAB + SHRIMP BLT crab, shrimp, swiss cheese melt with bacon, lettuce, tomato on ciabatta with fries	
*OCEAN GRILL BURGER 5oz chargrilled on bun with lettuce, tomato, fries	
<i>Burger Add Ons</i>	
american cheese 1 / pimento cheese 2 / bacon 1 / guacamole 2	

ENTREES (after 5pm)	
CALABASH PLATTER large combination platter of fried oysters, shrimp and flounder with fries, coleslaw	
CRAB CAKE PLATTER two pan seared crab cakes with mango chili aioli and chef's choice of side	
*RIB EYE 12oz served with chef's choice of side	
*FRESH CATCH chef selection of local seafood prepared with seasonal ingredients	

SODAS + SUCH	
IZZE SPARKLING JUICE	
TRIBUCHA KOMBUCHA	
TOPO CHICO MINERAL WATER	
SLINGSHOT COLD BREW COFFEE	
ICED TEA / COKE / DIET COKE / SPRITE / LEMONADE	