

STARTERS

SHE CRAB SOUP	11/15
Lump Crabmeat- Fresh Dill- Cream	
SOUP OF THE DAY	MP
Ask your server for details	
SHRIMP CAKE	12
Shrimp- Ritz- Special Seasonings- Broiled- Old Bay Tartar	
CRAB CAKE	23
Our Famous Special Blend - Broiled - Corn Salsa	
MUSSELS	19
Prince Edward Island Mussels - Sautéed - Ginger, Lime, & Cilantro Butter Sauce	
PICKLED SHRIMP	15
Half Pound Select Shrimp- Cooked and Marinated in Our Own Pickling Spice Blend- Served over a Bed of Mixed Greens with Celery, Capers and Onions	

SALADS

HOUSE SALAD	10
Mixed Greens - Fresh Vegetables - Pickled Carrots- Honey Citrus Vinaigrette or Ranch or Creamy French <i>gf</i>	
GRILL ROOM WEDGE	15
Iceberg- Tomato- Grill Room's Creamy Blue Cheese- Bacon Crumbles	
SEABIRD FARMS SALAD	16
<i>Fresh Produce from a Local Farm</i> Mixed Greens- Local Watermelon Radishes - Local Golden Beets- Tomatoes - Cucumbers - Pickled Corn - Feta - Creamy Sherry Vinaigrette	
GRILL ROOM SALAD	15 ADD CHICKEN 24
Mixed Greens- Grilled Pineapple- Tomatoes- Cucumbers- Pickled Red Onions- Blue Cheese Crumbles- Honey Citrus Vinaigrette	
SALMON POWER SALAD	25
Hardwood Grilled Salmon- Pickled Red Onions- Tomatoes- Cucumbers- Pickled Local Beans - Pickled Peppers- Feta Cheese Crumbles- Chia Seed White Balsamic Vinaigrette	
Add Chicken 10 , Salmon 15 Pickled Shrimp. 15 or Herb and Garlic Marinated Filet Mignon Kabob 20 to any Salad	

SHAREABLES

BASKET OF FRIES	15
Hand Cut- Honey Mustard- Our Famous Ranch-Ketchup <i>gf</i>	
GRILLED GREEN ONION DIP	14
Grilled Green Onions - Fresh Spinach - Mixed Cheeses - Ritz Crackers	
FOXXY LOXXY	18
House Cured Salmon- Whipped Cream Cheese- Pickled Veggies- Tomato- Capers- Toasted English Muffin	
MEATBALLS	17
Half Pound of House Ground USDA PRIME Beef and Local Pork - Tomato Sauce- Parmesan Cheese	
CUCUMBER SAMPLER - Dill - Bread and Butter - Sour - Sweet Mustard- Korean Spicy <i>gf</i>	17
PICKLISH DELIGHT	18
Excite your Palate with 9 Different Pickled Items Strawberries- Peaches- Fiddlehead Ferns- Local Asparagus- Peas - Peppers- Giardineira- Okra- Garlic Dill Green Beans <i>gf</i>	

SANDWICHES

BBQ SANDWICH	15
Eastern NC House Smoked Pork Barbeque- Cole Slaw- Buttered Kaiser- Hand Cut Fries	
GRILLED CHICKEN SANDWICH	19
Chicken Breast- Country Ham- Swiss Cheese- Buttered Kaiser- Hand Cut Fries	
SHRIMP CAKE BLT	19
Broiled Shrimp Cake- Leidy's Bacon- Lettuce- Tomato- Texas Toast- Old Bay Tartar Sauce- Hand Cut Fries CRABCAKE BLT 29 BLT 15	
STEAKHOUSE BURGER *	20
Angus Beef - Half Pound- Hand Pattied- Hardwood Grilled-Cheese- Buttered Kaiser- Hand Cut Fries	
GR MELT	19
Griddled 6.5 Ounce Angus Beef Patty- American Cheese- Grilled Onion- Basil Mayo- Texas Toast- Hand Cut Fries	
MEATBALL HOAGIE	19
Beef/Pork Meatballs- Tomato Sauce- Mozzarella Giardineira- Hand Cut Fries	
BLACK BEAN BURGER	15
Black Beans- Grill Room Spices- Pickled Red Onion- Tomato- Lettuce - Buttered Kaiser- Side Salad	
GRILLED TUNA SANDWICH *	22
Hardwood Grilled Tuna- Pickled Vegetable Slaw - Buttered Kaiser- Hand Cut Fries	

ENTREES

FEATURED WHITE WINE

HUBER SPARKLING ROSE, AUSTRIA NV
14/48

*Vegan- Certified Sustainable- Sassy and
Sophisticated Rose*

SOUP - SALAD- SIDE 18

House Salad- Soup of the Day- Choice of One Side

SHRIMP CAKE 20/32

Our Special Blend - Broiled - Old Bay Tartar - Black and White Rice - Roasted Vegetables

BEST OF BOTH WORLDS 39

One Broiled Shrimp Cake- One Broiled Crabcake- Old Bay Tartar- Corn Salsa- Black and White Rice - Roasted Vegetables

SHRIMP AND GRITS* gf 24/33

Select Shrimp- Country Ham- Peppers- Spinach- Meg's Famous Sauce- Stone Ground Grits

NORTH ATLANTIC SALMON * gf 28/36

Hardwood Grilled - Grilled Peach Salsa - Roasted Vegetables- Black and White Rice

YELLOWFIN TUNA * GF 27/33

Black and White Sesame Seed Encrusted - Pan Sauteed - Grilled Corn, Local Radish, Cucumber, and Basil Salad - Black and White Rice- Roasted Vegetables

FRIED FISH 17/26

Lightly Fried Flounder- Cole Slaw- Hand Cut Fries- Grilled Lemon- Spicy Remoulade

SEAFOOD PASTA 36

Fresh Fish - Select Shrimp - Mussels Spinach - Cioppino Sauce- Fusilli - Parmesan

CRAB CAKE 27/47

Our Special Blend - Broiled - Corn Salsa - Black and White Rice - Roasted Vegetables

TOMATO PIE 18

Vine Ripe Tomatoes- Mozzarella- Fresh Basil- Side Salad with Honey Citrus Vinaigrette

STEAKS - CHOPS

ALL OUR MEATS ARE HAND SELECTED, AGED AND CUT IN HOUSE, MARINATED, SEASONED AND GRILLED OVER NATIVE HARDWOODS AND ARE AVAILABLE WITH YOUR CHOICE OF OUR HOMEMADE SAUCES AND BUTTERS.

FEATURED RED WINE

Morgan, Cotes de Crow's, Monterey, 2021
15/60

*Grenache, Syrah, Mourvedre, Tempranillo...Simply
Lovely*

PORK LOIN * gf 25

Twice Grilled- Sliced- Stone Ground Mustard Cream Sauce- Mashed Potatoes- Roasted Vegetables

FILET MIGNON 6 OUNCES * 10 OUNCES 42/55

Hand Cut- Very Tender- Mashed Potatoes- Roasted Vegetables

RIBEYE 16 OUNCES * gf 68

USDA PRIME- Extremely Flavorful - Mashed Potatoes - Roasted Vegetables

NY STRIP - 12 OUNCES * gf 58

USDA PRIME- Certified Black Angus - Mashed Potatoes - Roasted Vegetables

SURF AND TURF* 43

Herb and Garlic Marinated Filet Mignon Kabob- Broiled Shrimp Cake- Old Bay Tartar- Mashed Potatoes - Roasted Vegetables

COMPLIMENTARY SAUCES

CREAMY HORSERADISH- GRILL ROOM STEAK SAUCE

ADDITIONS

\$4- BEARNAISE BUTTER- BLUE CHEESE BUTTER - ROASTED GARLIC BUTTER- MUSTARD CREAM SAUCE

\$6- SAUTEED MUSHROOMS- SAUTEED ONIONS

GRILL ROOM PICKLES TOGO

DILL PICKLES SLICES... 7/12/16

BREAD AND BUTTER PICKLES...7/12/16

GIARDINIERA...9/18/28

PICKLED STRAWBERRIES...10/16/22

PICKLED RED ONIONS...5/8/12

PICKLED PEACHES...10/16/22

PICKLED CARROTS...5/8/12

GARLIC DILL GREEN BEANS...8/14/20

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.