

## STARTERS

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<b>SHE CRAB SOUP</b>	<b>11/15</b>
Lump Crabmeat- Fresh Dill- Cream	
<b>SOUP OF THE DAY</b>	<b>MP</b>
Ask your server for details	
<b>SHRIMP CAKE</b>	<b>12</b>
Shrimp- Ritz- Special Seasonings- Broiled- Old Bay Tartar	
<b>TOMATO PIE</b>	<b>14</b>
Vine Ripe Tomatoes- Fresh Basil- Mozzarella Cheese	
<b>CRAB CAKE</b>	<b>23</b>
Our Famous Special Blend - Broiled - Corn Salsa	

## SALADS

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<b>HOUSE SALAD</b>	<b>10</b>
Mixed Greens - Cucumbers - Tomatoes - Pickled Carrots- Honey Citrus Vinaigrette or Ranch or Creamy French <i>gf</i>	
<b>GRILL ROOM WEDGE</b>	<b>15</b>
Iceburg- Tomato- Grill Room's Creamy Blue Cheese- Leidy's Bacon Crumbles	
<b>SEABIRD FARMS SALAD</b>	<b>16</b>
Mixed Greens- Pickled Red Onions- Tomatoes-Local Pickled Pepperoncini- Cucumbers- Honey Citrus Vinaigrette	
<b>GRILL ROOM SALAD</b>	<b>15 ADD CHICKEN 24</b>
Mixed Greens- Grilled Pineapple- Tomatoes- Cucumbers- Pickled Red Onions- Blue Cheese Crumbles- Honey Citrus Vinaigrette	
<b>SALMON POWER SALAD</b>	<b>25</b>
Hardwood Grilled Salmon- Pickled Red Onions- Tomatoes- Cucumbers- Pickled Local Peas- Pickled Peppers- Feta Cheese Crumbles- Chia Seed White Balsamic Vinaigrette	

Add Chicken \$10, Salmon \$15 or Herb and  
Garlic Marinated Filet Mignon Kabob \$18  
to any Salad

## SHAREABLES

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<b>BASKET OF FRIES</b>	<b>15</b>
Hand Cut- Honey Mustard- Our Famous Ranch-Ketchup <i>gf</i>	
<b>GRILLED GREEN ONION DIP</b>	<b>14</b>
Grilled Green Onions - Fresh Spinach - Mixed Cheeses - Ritz Crackers	
<b>MUSSELS</b>	<b>19</b>
Prince Edward Island Mussels- Tomatoes- Local Thai Basil Pesto Cream Sauce	
<b>FOXXY LOXXY</b>	<b>18</b>
House Cured Salmon- Whipped Cream Cheese- Pickled Veggies- Tomato- Capers- Toasted English Muffin	
<b>MEATBALLS</b>	<b>17</b>
Half Pound of House Ground USDA PRIME Beef and Local Pork - Tomato Sauce- Parmesan Cheese	
<b>CUCUMBER SAMPLER</b>	<b>17</b>
- Dill - Bread and Butter - Sour - Salty Slices <i>gf</i>	
<b>PICKLISH DELIGHT</b>	<b>18</b>
Excite your Palate with a wide Variety of Different Pickled Vegetables and Fruits <i>gf</i>	

## SANDWICHES

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<b>BBQ SANDWICH</b>	<b>14</b>
Eastern NC House Smoked Pork Barbeque- Cole Slaw- Buttered Kaiser- Hand Cut Fries	
<b>GRILLED CHICKEN SANDWICH</b>	<b>18</b>
Chicken Breast- Country Ham- Swiss Cheese- Buttered Kaiser- Hand Cut Fries	
<b>STEAKHOUSE BURGER *</b>	<b>20</b>
Half Pound- Hand Pattied- Hardwood Grilled- Cheese- Buttered Kaiser- Hand Cut Fries	
<b>MEATBALL HOAGIE</b>	<b>19</b>
Beef/Pork Meatballs- Marinara- Mozzarella Giardineira- Hand Cut Fries	
<b>GRILLED TUNA SANDWICH *</b>	<b>19</b>
Hardwood Grilled Tuna- Pickled Vegetable Slaw - Buttered Kaiser- Hand Cut Fries	
<b>FEATURED BURGER</b>	<b>22</b>
Half Pound- Hand Pattied- Swiss- Mushrooms- Spicy Remoulade- Hand Cut Fries	

## ENTREES

### FEATURED WHITE WINE

Figuiere " Valerie" Signature Cotes de Provence  
2023 11/38  
*Crisp, Straight Forward, Generous on the Palate*

### SHRIMP CAKE 20/32

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

### SHRIMP AND GRITS\* gf 24/31

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

### NORTH ATLANTIC SALMON \* gf 25/32

Pan Sauteed - Thai Sweet Chile Glaze-  
Black and White Rice

### GRILL ROOM VEGGIES 20

Squash- Zucchini- Onions- Peppers- Corn on  
the Cob- All Hardwood Grilled- Ginger Scallion  
Glaze- Black and White Rice gf

### SEAFOOD PASTA 25/32

Fresh Fish - Mussels - Andouille Sausage -  
Spinach- Creole Tomato Sauce- Fusilli -  
Parmesan

### FRESH CATCH\* MP

Ever Changing- Always Delicious

### CRAB CAKE 27/47

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

### SURF AND TURF\* 38

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

## 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 21

Twice Grilled- Sliced- Stone Ground  
Mustard Cream Sauce

### FILET MIGNON 6 OUNCES \* gf 42

Hand Cut- Very Tender- Mashed Potatoes-  
Roasted Vegetables

### FILET MIGNON 10 OUNCES \* gf 55

Center 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

1USDA PRIME- 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 OKRA...8/14/20

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.\*