

Sunday Night
1/2 off Hi Balls and
\$3 off Standards All Night



Monday Night
\$2 Drafts and
\$5 1/2 # Burgers All Night

Eat Drink Lounge

Appetizers

Soup of the Day \$4/\$6

House Made Pickle Plate \$6

Homemade deLux Chips \$5
ranch or blue cheese dressing

Truffle Fries \$7
topped with asiago cheese

Hummus Platter \$8
roasted red pepper-cucumber-onion
sambal, olives and toasted pita bread

Bruchetta \$8
grilled focaccia, fresh tomatoes,
mozzarella, basil and balsamic reduction

Crispy Mozzarella Raviolis \$8
spicy marinara sauce

Fried Calamari \$8
Tzatziki sauce

Lobster Dip \$9
artichokes, roasted peppers and lobster
meat with fried flour tortilla chips

Captain Crunch Fried Shrimp \$9
honey, lime, garlic and rum sauce

Crispy Fried Oysters* \$9
three pepper hot sauce

Crab Cakes \$10
smoked tomato tartar sauce

Seared Rare Tuna* \$10
seaweed salad, pickled ginger, wasabi, soy
mustard glaze

Blue Crab Nachos \$10
tomatoes, black beans, pickled jalapenos,
cilantro and Monterey jack cheese with salsa
and sour cream

Chicken, Pork or Avocado Quesadilla \$9
corn relish, salsa and lime cilantro sour cream

Hot Wings \$9
with ranch or blue cheese sauce

Kobe Beef Sliders* \$9
white cheddar and tomato onion relish

Salads

House Salad \$5

Traditional Caesar Salad* \$7

Chicken, Shrimp or Calamari Caesar* \$10

Spinach Salad \$8
goat cheese, grapes, apples, candied walnuts and
balsamic vinaigrette

Grilled Shrimp Salad \$10
mixed greens, pickled vegetables, olives, banana
peppers and feta cheese with roasted red pepper
vinaigrette

Grilled Chicken Salad \$10
mixed greens with mandarin oranges, dried
cranberries, toasted almonds, smoked gouda and
roasted red pepper vinaigrette

Blackened Tuna Salad* \$12
mixed greens, corn relish, avocado, cucumbers,
pico de gallo and chipotle ranch

Steak Salad* \$12
spinach, blue cheese, roasted mushrooms and
sun dried tomatoes with balsamic vinaigrette

Sandwiches

Served with slaw, pasta salad, sweet potato fries, herbed
fries or chips. Substitute a cup of soup or side salad \$2

Avocado and White Cheddar BLT \$9
roasted garlic mayonnaise, multi-grain

Roasted Turkey \$10
brie, bacon, avocado, roasted red peppers,
spinach and garlic mayonnaise, multi-grain

Chicken Panini \$10
spinach, apple, roasted onions, pesto and brie

Short Rib Grilled Cheese \$12
pulled short ribs, Swiss, caramelized onions,
garlic mayonnaise

The deLux Burger* \$9
½ lb. seasoned fresh ground beef with cheddar,
Swiss or Gouda cheese, Challah roll

Black Bean Burger \$8
jack cheese, spicy pepper mayonnaise, Challah roll

Ground Chicken Burger \$8
provolone cheese and pesto, Challah roll

deLux Standards

Served with two side dishes: Macaroni and cheese, Byrd's Mill grits, mashed potatoes, house fries, homemade chips,
sweet potato fries, grilled asparagus, braised greens, cole slaw, baked apples, red pepper rice or cucumber salad
...add a third side for \$3

Fried Flounder malt vinegar aioli \$13

Fried Oysters* cocktail sauce \$14

Crab Cake smoked tomato remoulade \$15

BBQ Tuna* mustard BBQ and fried oysters \$20

Seared Scallops warm tomato Bruchetta \$20

Homemade Meatloaf wild mushroom gravy \$13

Boneless Fried Chicken* orange marmalade \$14

Roasted Pulled Pork North Carolina style, \$15
with pineapple corn salsa

Grilled Skirt Steak* Chimmichuri sauce \$18

House Specialties

Lobster Macaroni and Cheese Vermont white cheddar, bacon, chopped chives \$19

Fish Tacos blackened mahi, lettuce, vegetables, and chipotle aioli, with black beans and pepper rice \$15

Low Country Shrimp and Grits Byrd's Mill grits, Surry county sausage, charred tomato and fennel sauce \$18

Seafood Pasta shrimp, scallops, crab, lobster and linguine with wine, lemon, garlic and herb butter \$19

Blackened Chicken Pasta fettuccine, sun dried tomatoes and parmesan cream sauce \$16

Grilled Petit Filet Mignon herb smashed potatoes, grilled asparagus, red wine reduction \$22

Baked Macaroni and Cheese Vermont white cheddar, ham, peas and chives \$14

*Notice: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness,
especially if you have a medical condition.

An 18% gratuity will be added to parties of 6 or more or parties requesting separate checks.