

DINNER FEATURES

AUGUST 5, 2026

SOUPS

POTATO LEEK

CUP

BOWL

5.99

7.99

HATTERAS CLAM CHOWDER

6.99

8.99

APPETIZERS

15.99 BUFFALO WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN BUFFALO SAUCE. SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

15.99 FRIED CALAMARI

SERVED WITH A SIDE OF MARINARA SAUCE.

FEATURES

26.99 CHICKEN AND ITALIAN SAUSAGE LINGUINI

GRILLED CHICKEN BREAST, ITALIAN SAUSAGE, MUSHROOMS, ONIONS, ROASTED RED PEPPERS, ROASTED GARLIC, AND BASIL SAUTEED IN A RED WINE MARINARA SAUCE. TOSSED WITH LINGUINI AND TOPPED WITH PARMESAN CHEESE.

32.99 CHARGRILLED SIRLOIN

CHARGRILLED 10 OUNCE SIRLOIN SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD.

26.99 SHRIMP & GRITS

SHRIMP AND ANDOUILLE SAUSAGE SAUTEED IN A CAJUN WHITE WINE LEMON BUTTER SAUCE WITH FRESH SCALLIONS AND TOMATOES. SERVED OVER CREAMY STONE GROUND GRITS. SERVED WITH A HOUSE SALAD

44.99 SCALLOPS NORFOLK

FRESH SEA SCALLOPS TOPPED WITH BREAD CRUMBS BAKED IN WHITE WINE WITH BUTTER, GARLIC, LEMON, OLD BAY SEASONING, AND PARSLEY. SERVED WITH A SIDE AND A HOUSE SALAD.

40.99 CHARGRILLED DUCK WITH WILD MUSHROOM RAVIOLI

CHARGRILLED DUCK BREAST SLICED THIN SERVED OVER A WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL. SERVED WITH A HOUSE SALAD.

25.99 WILD VIRGINIA CATFISH AND SHRIMP JAMBALAYA

BLACKENED FRESH RAPPAHANNOCK RIVER CATFISH, SHRIMP, ANDOUILLE SAUSAGE, AND RICE SIMMERED IN A JAMBALAYA SAUCE WITH BELL PEPPERS, ONIONS, CELERY, TOMATOES, AND MUSHROOMS. SERVED WITH A HOUSE SALAD.

30.99 BLACKENED TUNA WITH SUNDRIED TOMATO BUTTER

PAN-SEARED CAJUN SPICED FRESH OUTER BANKS YELLOWFIN TUNA TOPPED WITH A SUNDRIED TOMATO HERB BUTTER. SERVED WITH A SIDE AND HOUSE SALAD.

38.99 NORTH CAROLINA MOUNTAIN TROUT STUFFED WITH ALABAMA CRAB

PAN-FRIED FRESH RAINBOW TROUT STUFFED WITH FRESH ALABAMA CRAB IMPERIAL. SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

DRINK SPECIALS

8.99 FRICO SANGIOVESE

CRISP TUSCAN RED WINE WITH BRIGHT FLAVORS OF TART CHERRY, PLUM, CRANBERRY, AND SAVORY DRIED HERBS.

6.99 THREE NOTCH'D WATERMELON GOSE

SOUR ALE WITH WATERMELON PUREE.

10.00 TERRY'S SANGRIA

A BLEND OF CHILLED RED WINE AND FLAVORED BRANDIES MIXED WITH JUICE AND TOPPED WITH A SPLASH OF SPRITE.