# Dinner Features

**November 10, 2026**

## Soups

| | Cup | Bowl |
|---|---|---|
| **Hatteras Clam Chowder** | 6.99 | 8.99 |
| **Sweet Potato Coconut ginger Bisque** | 5.99 | 7.99 |

## Appetizers

**15.99 Buffalo Wings**
Crispy fried fresh jumbo chicken wings tossed in Buffalo sauce. Served with celery sticks and Bleu cheese dressing.

**15.99 Fried Calamari**
Served with marinara sauce

## Features

**30.99 Blackened Yellowfin Tuna with Avocado Salsa**
Pan-seared Cajun spiced fresh Tuna topped with a fresh avocado salsa. served with a choice of side and a house salad.

**45.99 Scallops Norfolk**
Fresh sea scallops sauteed in a white wine lemon butter sauce with old bay, parsley, and garlic topped with panko breadcrumbs baked golden brown. Served with a side and a house salad.

**32.99 Sweet Potato Crusted Flounder**
Crispy sweet Potato crusted fresh Virginia Flounder over a creamy white wine lemon cream sauce. Served with a side and a house salad.

**39.99 Surf and Turf**
Chargrilled 10 ounce sirloin and pan-fried Crab cake Served with a side and a house salad.

**28.99 Tuscan Chicken and Shrimp Cavatappi**
Chargrilled Italian herb marinated chicken breast, shrimp, mushrooms, kale, onions and cavatappi pasta tossed in a creamy sundried tomato-walnut pesto sauce with basil and roasted garlic. topped with Parmesan cheese . Served with a house salad.

**28.99 Jaegerschnitzel**
Pan fried Veal cutlet topped with a red wine mushroom sauce with fresh basil and roasted garlic. Served with a choice of side and a house salad.

**45.99 Chargrilled Rack of Lamb**
Chargrilled rosemary red wine marinated New Zealand spring lamb chops served over a port wine sauce with mushrooms, onions, sun-dried tomatoes, basil, oregano, and roasted garlic. Served with a house salad.

**38.99 Rainbow Trout Stuffed with Crab**
Pan-fried fresh North Carolina Mountain Trout stuffed with fresh North Carolina Crab Imperial over a white wine lemon cream sauce. Served with a house salad.

**Vegetable of the day - country style lima beans**

## Drinks

**7.99 3 notch's Biggie SMores Imperial Stout**
imperial milk stout brewed with crushed graham crackers (Honey Maids), chocolate malts, cocoa, and marshmallow cream.

**7.99 Markham Merlot Six Stack**
Notes of dark cherry, ripe black plum, milk chocolate, and fresh raspberry with a smooth, velvety finish.