

Quench your Thirst

Bottled Beer

Amstel Light	Stella Artois
Blue Moon	Guinness
Bud Light	Miller Lite
Corona	Heineken
Corona Light	Yuengling
Dos Equis	Michelob Ultra
Budweiser	Angry Orchard
Sam Adams	Odoul's
Coors Light	Modelo

Draft: 14oz/22oz

Blue Moon Bud Light Stella Artois

Sodas

Coke Products
Sweet / Un-Sweet Tea
Coffee / Hot Tea



WINE *by the* GLASS BOTTLE

WHITE

	Glass	Glass & 1/2	Bottle
Chardonnay, Starmont, CA			45
Chardonnay, Proverb, CA	6	9	20
Chardonnay, Decoy by Duckhorn, Sonoma, CA			40
Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonaoma, CA			48
Sauvignon Blanc, Matanzas Creek, CA			37
Sauvignon Blanc, Starborough, Marlborough, NZ	9	13.50	30
Pinot Grigio, Castello Banfi San Angelo, Italy			40
Pinot Grigio, Nobilissima, Delle Venezie, Italy	8	12	28
Riesling, Chateau Ste. Michelle, WA	8	12	28
White Zinfandel, Beringer, CA	6	9	20
Rose, Chapoutier Belleruche, France			32
Rose, Fleur de Mer, Cotes de Provence, France			48

SPARKLING

Prosecco, Mionetto Brut Prestige, Italy	9		
Prosecco, Riondo,			32

RED

	Glass	Glass & 1/2	Bottle
Cabernet Sauvignon, Proverb, CA	6	9	20
Cabernet Sauvignon, Greystone, CA	7	10.50	24
Cabernet Sauvignon, Storypoint, CA	11	16.50	35
Cabernet Sauvignon, CC H3, WA			35
Merlot, Seven Falls Cellars, WA			34
Merlot, Greystone, CA	7	10.50	24
Pinot Noir, Meomi, CA			38
Pinot Noir, Acrobat,			50
Pinot Noir, Parker Station, CA	8	12	28
Malbec, Terrazas Altos del Plata, Argentina	7	10.50	24
Malbec, Bodega Norton Barrel Select, Argentina			
Red Blend, Murietta's Well The Spur, CA			50

Sparkling, Chandon Brut Classic, CA			50
Sparkling, Domaine St. Michelle Brut, WA			32
Champagne, Moet & Chandon Imperial Brut, Epernay, France			100

Signature Drinks

Lime in the Coconut

Svedka Vanilla Vodka,
Don Q Coconut Rum, Coco Real
Cream, Pineapple & Lime Juice

Kingston Krush

Svedka Mango Pineapple, Don Q
Passion Fruit Rum, Fresh Lime Juice,
Cranberry Juice, Sour Mix & Cherry

Myrtle Margarita

Lunazul Blanco Tequila,
Raspberry Liqueur,
Sour Mix & Lime Juice

PERFECTLY *crafted* Martinis

Rose-Tini

Three Olives Rose

Coco Mama

1800 Coconut,
Pineapple Juice

Perfect Cosmo

Svedka Clementine,
Sour Mix & Cranberry

Craft Beer

Brew	Origin	ABV	Style	Brew	Origin	ABV	Style
Huger Street:	Charleston, SC	4.2%	IPA	Terrapin Hops Hopsecutioner:	Athens, GA	7.3%	IPA
RJ Rockers Son of a Peach:	Spartanburg, SC	6.0%	Wheat Ale	Goose Island:	Chicago, IL	5.9%	IPA
RJ Rockers Bell Ringer:	Spartanburg, SC	8.0%	Double Pale	Ballast Point Sculpin:	San Diego, CA	7.0%	India Pale Ale
Lonerider Shotgun Betty:	Raleigh, NC	5.8%	Hefeweizen	Fat Tire:	Asheville, NC	5.2%	Belgian Ale
Lonerider Sweet Josie Brown:	Raleigh, NC	6.1%	Brown Ale	VooDoo Ranger:	Asheville, NC	7.0%	IPA
Duck Rabbit Milk Stout:	Farmville, NC	5.7%	Stout	Palmetto Amber Ale	Charleston, SC	5.8%	Amber Ale
Foot Hills 1,000 Smiles:	Winston-Salem, NC	3.8%	Blonde Ale	Sierra Nevada Pale Ale:	Mills River, NC	5.6%	Pale Ale
Foot Hills Hoppyum:	Winston-Salem, NC	6.3%	IPA	Sierra Nevada Hazy IPA:	Mills River, NC	6.7%	IPA
Highland Gaelic Ale:	Asheville, NC	5.5%	Amber Ale	New South White Ale:	Myrtle Beach, SC	4.6%	White Ale
Highland Oatmeal Porter:	Asheville, NC	5.9%	Porter	New South Nut Brown Ale:	Myrtle Beach, SC	5.4%	Brown Ale
Sam Smith Nut Brown Ale:	N. York, England	5.0%	Brown Ale	Wicked Weed Pernicious:	Asheville, NC	7.3%	India Pale Ale

JUST STARTIN'



SEAFOOD CHOWDER - Cup 8.50 Bowl 10

DAILY SOUP - Cup 8.50 Bowl 10

**CHILLED PEEL & EAT SHRIMP
Half Pound 13 / Pound 23**

CHICKEN WINGS //6 or 12 wings 12/20
HOT * BBQ * ASIAN * DRY RUB

CHICKEN TENDERS 12
HOT * BBQ * ASIAN * DRY RUB

CRISPY SOUTHERN RIB TIPS
1/2 Pound or Full Pound, Flash Fried,
Tossed in Dry Rub, Choice of Sauce 11/18

QUESADILLA
Pepper Jack Cheese, Pico de Gallo,
Salsa, Sour Cream
Meatless 9 Chicken 12 Shrimp 15

SEARED CRAB CAKES 15
Lemon Wedge, Fresh Greens,
House Remoulade

LOW COUNTRY HUSH PUPPIES 7
Whipped Honey Butter

From the Garden

CLASSIC CAESAR
Torn Romaine, Aged Asiago
Cheese, Focaccia Croutons,
Caesar Dressing 10
Chicken 14 / Shrimp 16

DOWN SOUTH COBB
Chopped Iceberg, Applewood
Smoked Bacon, Hard Boiled
Eggs, Blue Cheese Crumbles,
Fried Chicken Tenders, Shred-
ded Cheddar, Tomatoes 16

COASTAL SALAD
Mixed Greens, Dried Peaches,
Red Onion, Goat Cheese
Crumbles, Toasted Pecans 12
Chicken 16 / Shrimp 18

CHICKEN CAPRESE
Crisp Romaine, Grilled
Julienned Chicken, Roasted
Red Peppers, Fresh Mozzarella,
Red & Yellow Tomatoes 14

MEDITERRANEAN PLATE
Roasted Red Pepper Hummus,
Raw Veggies, Grilled
Flatbread, Pepperoncini,
Olives, & Goat Cheese
Crumbles 12

SOUP & SALAD COMBO
Soup of the Day with Garden
or Caesar Salad 12

BLUE CHEESE, RANCH, CAESAR, HONEY MUSTARD, BALSAMIC VINAIGRETTE, THOUSAND ISLAND, ITALIAN

INLET TACOS

Served in a Flour Tortilla,
Sweet & Spicy Slaw, Pico de Gallo,
Cilantro Lime Crema, Pickled Red Onions
& Choice of Side

SHRIMP 18 GROUPER 18

GRILLED CHICKEN 13

COASTAL BASKETS

Served with House Sweet & Spicy Slaw,
Seasoned Fries, & Hushpuppies

CHICKEN FINGERS 16 FRIED SHRIMP 18

FRIED GROUPER 19 CRISPY RIB TIPS 17

SEAFOOD COMBO

Fried Shrimp and Grouper 24

hand tossed PIZZAS

BUFFALO CHICKEN
Wing Sauce, Roasted Chicken, Mozzarella, & Blue
Cheese with Ranch & Wing Sauce Drizzle 13

BBQ PORK
Traditional BBQ Sauce, Pulled Pork, Banana Peppers,
Charred Red Onion, Cheddar & Mozzarella 14

MUSHROOM PESTO
Roasted Garlic Oil, Fresh Mozzarella, Aged
Parmesan, Roasted Mushrooms, & Pesto Drizzle 14

CAROLINA CUSTOM
Apple Wood Smoked Bacon, Garden Tomatoes,
Fresh Green Onions, & House Pimento Cheese 15

SUPREME
Red Sauce, Mushroom, Onion, Green Peppers,
Black Olives, Pepperoni, Sausage, Mozzarella,
Parmesan 16

BUILD YOUR OWN

12 inch One Topping Pizza 12

*Additional Toppings 1.00 *Premium Toppings 2.50*

SAUCES:
Traditional BBQ, House
Special Red, Basil Pesto

VEGGIES:
Mushrooms, Black Olives,
Bell Pepper, Red Onion,
Garden Tomatoes, Banana
Peppers, Pineapple,
Jalapenos

MEAT:
Pepperoni, Italian Sausage,
Roasted Chicken, Cured
Ham, Apple Wood Smoked
Bacon, Pulled Pork

CHEESE:
Mozzarella, Aged Parme-
san, Blue Cheese, Fresh
Mozzarella, Goat Cheese*,
House Pimento Cheese*

Sand Wiches

Served with Pickles
& Choice of Side

GRILLED CHICKEN
Grilled Breast, Smoked Bacon, Lettuce,
Tomato, Provolone, Toasted Croissant 14

BBQ PULLED PORK
Slow Roasted Pork Shoulder, Sweet &
Tangy Sauce, Tobacco Onions, Toasted
Pretzel Bun 12

GROUPER
Calabash Fried, Lettuce, Tomato,
Remoulade on Seeded Kaiser Roll 15

STEAK SANDWICH**
Shaved Prime Rib, Roasted Garlic Aioli,
Tobacco Onions, Seeded Kaiser Roll,
Au Jus 18

CRAB CAKE
Hand Patted Crab Cake, Lettuce,
Tomato, House Remoulade, Toasted
Croissant 18

BEACHSIDER BURGER**
Our Grilled to Order Classic, Lettuce,
Tomato, Choice of Cheese 13

CLASSIC CLUB
Crispy Bacon, Roasted Turkey, Lettuce,
Tomato, Toasted Stacked Sourdough 14

KINGSTON BURGER* *
Pimento Cheese, Applewood Smoked
Bacon, Tomatoes, Iceberg, Toasted
Pretzel Bun 15

BUFFALO CHICKEN
Spicy Chicken Tenders, Marble Blue
Jack Cheese, Lettuce, Tomato on
Seeded Kaiser 13

on the SIDE

Fresh Cut Fruit 4 Sweet Potato Fries 4
French Fries 3 *Seasonal Veggies 5
House Slaw 3 *House Salad 5
Hush Puppies 3 Gluten Free Bun 1

**\$2 upcharge*

Please note: An automatic 19% gratuity will be added to parties of six (6) or more.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Ask your server about our Gluten-free options