

# Quench your Thirst

## Bottled Beer

Blue Moon	Guinness
Bud Light	Miller Lite
Corona Light	Heineken
Budweiser	Michelob Ultra
Sam Adams	Modelo
Coors Light	Angry Orchard
Stella Artois	Heineken 0.0

**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	11	14	40
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	8	12	30
Pinot Grigio, Castello Banfi San Angelo, Italy			40
Pinot Grigio, Nobilissima, Delle Venezie, Italy	8	12	30
Riesling, Chateau Ste. Michelle, WA	8	12	30
White Zinfandel, Beringer, CA	6	9	20
Rose, Chapoutier Belleruche, France			32
Rose, Fleur de Mer, Cotes de Provence, France			38

## SPARKLING

Prosecco, Mionetto Brut Prestige, Italy	9		
Prosecco, Riondo,			30

## 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	14	40
Cabernet Sauvignon, CC H3, WA			40
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	30
Malbec, Terrazas Altos del Plata, Argentina	7	10.50	24
Malbec, Bodega Norton Barrel Select, Argentina			34
Red Blend, Murietta's Well The Spur, CA			50

Sparkling, Chandon Brut Classic, CA			50
Sparkling, Domaine St. Michelle Brut, WA			38
Champagne, Moet & Chandon Imperial Brut, Epernay, France			100

## Craft Beer

Brew	Origin	ABV	Style	Brew	Origin	ABV	Style
Huger Street:	Charleston, SC	4.2%	IPA	Highland Oatmeal Porter:	Asheville, NC	5.9%	Porter
RJ Rockers Son of a Peach:	Spartanburg, SC	6.0%	Wheat Ale	Sam Smith Nut Brown Ale:	N. York, England	5.0%	Brown Ale
RJ Rockers Bell Ringer:	Spartanburg, SC	8.0%	Double Pale	Terrapin Hops Hopsecutioner:	Athens, GA	7.3%	IPA
New South Nut Brown Ale:	Myrtle Beach, SC	5.4%	Brown Ale	Goose Island:	Chicago, IL	5.9%	IPA
Lonerider Shotgun Betty:	Raleigh, NC	5.8%	Hefeweizen	Ballast Point Sculpin:	San Diego, CA	7.0%	India Pale Ale
Lonerider Sweet Josie Brown:	Raleigh, NC	6.1%	Brown Ale	Fat Tire:	Asheville, NC	5.2%	Belgian Ale
Duck Rabbit Milk Stout:	Farmville, NC	5.7%	Stout	VooDoo Ranger:	Asheville, NC	7.0%	IPA
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

## Signature Drinks

### Lime in the Coconut

Smirnoff Vanilla Vodka,  
Malibu 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

## MONTHLY

*specials*

Promo

**Ask about Our  
Daily  
Cocktail Special!**

Just



# STARTIN'

**SOUP OF THE DAY** Cup 8 / Bowl 10

**CHICKEN WINGS** // 6 or 12 wings 13/20  
HOT \* BBQ \* ASIAN \* DRY RUB \* S&P

**CHICKEN TENDERS** 13  
HOT \* BBQ \* ASIAN \* DRY RUB

**HUSHPUPIES** 8  
Honey Butter

**CALABASH CALAMARI** 18  
House Made Remoulade

**ROASTED GARLIC HUMMUS** 12  
Chow Chow, Crispy Chick Peas, EVOO, Naan Bread

**SHRIMP COCKTAIL** 16  
House Made Horseradish Cocktail Sauce

# From the Garden

**CLASSIC CAESAR**  
Torn Romaine, Aged Parmesan  
Cheese, Ciabatta Croutons,  
Caesar Dressing 8 / 13

**STEAKHOUSE WEDGE**  
Iceberg, Smoked Bacon,  
Tomatoes, Blue Cheese  
Crumbles, Green Onion 11 / 15

**THE GARDEN**  
Mixed Local Greens, Heirloom  
Tomatoes, Cucumber, Carrot,  
Red Onion 8 / 13

**SOUP & SALAD COMBO**  
Soup of the Day with  
Garden or Caesar Salad 14

**SALAD TOPPERS: CHICKEN 5 // SHRIMP 7**

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

## Coastal

### Baskets

Served with Fries, House Slaw & Hushpuppies

**CHICKEN FINGERS** 18

**FRIED SHRIMP** 20

**FRIED GROUPER** 22

**CALAMARI** 21

**SEAFOOD COMBO**

Fried Shrimp and Grouper 27

## Brick Oven

## PIZZAS

### SPECIALTY

#### BUFFALO CHICKEN

Wing Sauce, Roasted Chicken  
Mozzarella, Blue Cheese  
Ranch & Wing Sauce Drizzle 15

#### MARGARITA

Roasted Garlic Oil  
Fresh Mozzarella, Heirloom  
Tomato & Pesto Drizzle 14

#### FLORENTINE

House Red Sauce, Fresh Spinach  
Mushrooms, Mozzarella  
Parmesan, Braised Onion 14

### BUILD YOUR OWN

12 inch 13

Additional Toppings 1.00

#### SAUCES:

House Red  
BBQ  
Garlic Oil  
Spicy Ranch  
Buffalo

#### VEGGIES:

Mushrooms  
Sliced Olive  
Pepper  
Red Onion  
Tomato  
Spinach  
Jalapenos

#### MEAT:

Pepperoni  
Sausage  
Roasted  
Chicken  
Cured Ham  
Bacon

#### CHEESE:

Mozzarella  
Gorgonzola  
Parmesan  
Cheddar  
Fresh  
Mozzarella

# Entrées

Available at 5 p.m.

### SHRIMP & GRITS

Local Adluh Grits, Tasso Ham. Blistered Tomato,  
Confit Garlic, Chive Emulsion 33

### 8OZ GARLIC THYME FILET

Aged Asiago Potato Gratin, Charred Broccolini,  
Herb Butter, Sauce Marchand de Vin 49

### SALMON

Pan Seared, Sweet Pea Risotto, Flash Fried  
Spinach, Citrus Ginger Beurre Blanc 37

### BARREL AGED PORK TENDERLOIN

Bourbon Marinade, Charbroiled, Sweet Potato  
Puree, Spice Roasted Petite Carrots, Whiskey  
Cherry Glaze 31

### SMOKED GOUDA & BACON MAC

Chef's Pasta, Applewood Bacon, Creamy Smoked  
Gouda Sauce, Buttery Herb Bread Crumbs 21

**TOPPERS: CHICKEN 5 // SHRIMP 7**

# Sandwiches

Served with Choice of  
Side

### GRILLED CHICKEN

Grilled Breast, Smoked Bacon, Lettuce,  
Tomato, Provolone, Toasted Croissant 15

### SOUTHERN PUB BURGER\*\*

Pimento Cheese, Beer Braised Onions,  
Bacon, Lettuce, Tomato, Garlic Aioli 17

### BUFFALO CHICKEN

Spicy Chicken Tenders, Marble Blue  
Jack Cheese, Lettuce, Tomato 15

### BEACHSIDER BURGER\*\*

Our Grilled to Order Classic, Lettuce,  
Tomato, Choice of Cheese 16

### CLASSIC CLUB

Crispy Bacon, Smoked Turkey Breast,  
Lettuce, Tomato, Provolone, Toasted  
Stacked Sourdough 16

### SOUP & SANDWICH COMBO

Soup of the Day & 1/2 Classic Club 14

# On the SIDE

French Fries 4  
House Slaw 3  
\*Seasonal Veggies 5  
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