

Quench your Thirst

Bottled Beer

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

Draft: 14oz/22oz

Blue Moon Bud Light Stella Artois

Sodas

Coke Products	2.75
Sweet / Un-Sweet Tea	2.75
Coffee / Hot Tea	2.50



WINE *by the*

WHITE

	Glass	Glass & 1/2	Bottle
Chardonnay, Greystone, CA	7	10.50	24
Chardonnay, Wente Vineyards, CA	11	16.50	37
Chardonnay, Proverb, CA	6	9	20
Chardonnay, Napa Cellar, CA	11	16.50	37
Chardonnay, Decoy by Duckhorn, Sonoma, CA			38
Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonaoma, CA			40
Chardonnay, Trinity Oaks, CA	6	9	20
Chardonnay, Kendall Jackson, CA	10	15	35
Chardonnay, Chalk Hill, CA			48
Sauvignon Blanc, Matanzas Creek, CA			37
Sauvignon Blanc, Starborough, Marlborough, NZ	9	13.50	30
Sauvignon Blanc, Murphy-Goode, CA	7	10.50	25
Pinot Grigio, Banfi Le Rime, Italy	7	10.50	24
Pinot Grigio, Trinity Oaks, CA	6	9	20
Pinot Grigio, Nobilissima, Delle Venezie, Italy	8	12	28
Pinot Grigio, Sycamore Lane, CA			20
Riesling, Chateau Ste. Michelle, WA	8	12	28
Riesling, Pacific Rim, WA	9	13.50	30
White Zinfandel, Beringer, CA	6	9	20
Rose, Chaptoutier Belleruche, France			32
Rose, Chateau Ste. Michelle, WA	7	10.50	24
Rose, Charles & Charles, WA	8	12	28
Moscato, Belle Sera, Italy	7	10.50	24

GLASS BOTTLE

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			35
Cabernet Sauvignon, 14 Hands, WA	8	12	28
Cabernet Sauvignon, Trinity Oaks, CA	6	9	20
Cabernet Sauvignon, Louis M. Martini, CA	11	16.50	37
Cabernet Sauvignon, CC H3, WA	11	16.50	37
Merlot, Columbia Crest, WA	10	15	32
Merlot, Seven Falls Cellars, WA			34
Merlot, Greystone, CA	7	10.50	24
Pinot Noir, Meomi, CA			38
Pinot Noir, Murphy-Goode, CA	7	10.50	24
Pinot Noir, Seaglass, CA	9	13.50	30
Pinot Noir, Parker Station, CA			38
Malbec, Terrazas Altos del Plata, Argentina	7	10.50	24
Red Blend, Menage a Trois, CA	8	12	28
Red Blend, Charles & Charles, WA	8	12	28
SPARKLING			
Prosecco, Mionetto Brut Prestige, Italy	9		
Prosecco, La Marca, Italy			30
Sparkling, Wycliff, CA			29
Sparkling, Chandon Brut Classic, CA			50
Sparkling, Domaine St. Michelle Brut, WA			32
Champagne, Moet & Chandon Imperial Brut, Epernay, France			75

Craft Beer

Brew	Origin	ABV	Style	Brew	Origin	ABV	Style
Palmetto Amber Ale:	Charleston SC	5.7%	Red Amber Ale	Highland Oatmeal Porter:	Asheville, NC	5.9%	Porter
Huger Street:	Charleston, SC	4.2%	IPA	Sam Smith Nut Brown Ale:	N. York, England	5.0%	Brown Ale
RJ Rockers Son of a Peach:	Spartanburg, SC	6.0%	Wheat Ale	Terrapin Hops Hopsecutioner:	Athens, GA	7.3%	IPA
RJ Rockers Bell Ringer:	Spartanburg, SC	8.0%	Double Pale	Goose Island:	Chicago, IL	5.9%	IPA
New South Nut Brown Ale:	Myrtle Beach, SC	5.4%	Brown Ale	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	Sierra Nevada Pale Ale:	Mills River, NC	5.6%	Pale Ale
Foot Hills 1,000 Smiles:	Winston-Salem, NC	3.8%	Blonde Ale	Sierra Nevada Hazy IPA:	Mills River, NC	6.7%	IPA
Foot Hills Hoppyum:	Winston-Salem, NC	6.3%	IPA	New South White Ale:	Myrtle Beach, SC	4.6%	White Ale
Highland Gaelic Ale:	Asheville, NC	5.5%	Amber Ale	Wicked Weed Pernicious:	Asheville, NC	7.3%	India Pale Ale

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

JUST STARTIN'

SEAFOOD CHOWDER - Cup 8.50 Bowl 10

DAILY SOUP - Cup 8.50 Bowl 10

CHILLED PEEL & EAT SHRIMP
Half Pound 9 / Pound 15

CHICKEN WINGS // CHICKEN TENDERS
6 or 12 wings - 4 or 8 fingers
HOT * BBQ * ASIAN * DRY RUB 11/16

CRISPY SOUTHERN RIB TIPS
1/2 Pound or Full Pound, Flash Fried,
Tossed in Dry Rub, Choice of Sauce 10/16

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

SEARED CRAB CAKES
Lemon Wedge, Fresh Greens,
House Remoulade 13

LOW COUNTRY HUSH PUPPIES
Whipped Honey Butter 7

Sandwiches

Served with Pickles
& Choice of Side

GRILLED CHICKEN
Grilled Breast, Smoked Bacon,
Lettuce, Tomato, Provolone,
Toasted Croissant 13

BBQ PULLED PORK
Slow Roasted Pork Shoulder,
Sweet & Tangy Sauce, Tobacco
Onions, Toasted Pretzel Bun 11

GROUPER
Calabash Fried, Lettuce, Toma-
to, Remoulade on Seeded Kaiser
Roll 14

STEAK SANDWICH**
Shaved Prime Rib, Roasted Garlic
Aioli, Tobacco Onions, Seeded
Kaiser Roll, Au Jus 16

CRAB CAKE
Hand Patted Crab Cake, Lettuce,
Tomato, House Remoulade,
Toasted Croissant 16

BEACHSIDER BURGER**
Our Grilled to Order Classic,
Lettuce, Tomato, Choice of
Cheese 12

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

KINGSTON BURGER* *
Pimento Cheese, Applewood
Smoked Bacon, Tomatoes,
Iceberg, Toasted Pretzel Bun 14

BUFFALO CHICKEN
Spicy Chicken Tenders, Marble
Blue Jack Cheese, Lettuce,
Tomato on Seeded Kaiser 12

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 Parmesan, Blue Cheese,
Fresh Mozzarella, Goat Cheese*,
House Pimento Cheese*

INLET tacos

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

SHRIMP 15 GROUPER 15

GRILLED CHICKEN 13

Coastal Baskets

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

CHICKEN FINGERS 15 FRIED SHRIMP 17

FRIED GROUPER 19 CRISPY RIB TIPS 19

SEAFOOD COMBO

Fried Shrimp and Grouper 23

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, Shredded
Cheddar, Tomatoes 15

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 10

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

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

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