



soups

Hatteras Clam Chowder... a refined version of a local favorite. Ocracoke Clams/Apple Smoked Bacon/NC Seafood	\$7.00
Cream O' Corn ... simply perfect with a crab fritter. Carolina Sweet Corn/Yukon Potatoes/Garden Herbs	\$5.50 with fritter \$6.50
Tomato Basil Gazpacho ... when I say local, I mean local vine ripe tomatoes. Vine Ripe Tomatoes/Crusty Bread/Basil Oil	\$5.00

appetizers

Bag O' Fritters ... your server will acquaint you. Trio of Sauces/Fresh Lemon Slices	\$8.00
Fried Green Tomatoes ... the southern caprice. Pan Fried Tomatoes/Buffalo Mozzarella/Spicy Aioli	\$7.00
BBQ Chicken Wings ... yes, we have plenty of napkins. Cucumber & Vidalia Onion Salad/Grilled Corn Bread	\$8.00
Shrimp & Grits ... a coastal favorite. Creamy Polenta/Butter Poached Shrimp/Herb Butter Sauce	\$10.00
Calamari Fries ... this will change your mind about bait. Trio of Sauces/Pickled Vegetables	\$9.00
Roasted Garlic & Warm Goat Cheese ... slow roasted to sweet perfection. Fire Roasted Peppers/Nicoise Olives/Basil Toast Points	\$7.00
Yellowfin Tuna Tortilla ... an old favorite. Red Pepper Coulis/Yellowfin Tuna/Blackbean Puree	\$9.00

in the garden

Poached Egg Salad ... this salad is absolute heaven. Mixed Field Greens/Carrots/Radishes/Cherry Tomatoes/Hot Bacon Vinaigrette	\$6.00
Caesar Salad ... our rendition of the classic. Hearts of Romaine/Old Bay Croutons/Parmesan Chips	\$7.00
Baby Blue Salad ... blue cheese lovers only, served with Jimmy's pears when available. Gorgonzola Dolce/Sweet & Spicy Pecans/Seasonal Baby Lettuces/Honey Cider Vinaigrette	\$8.00
The Simple Salad ... when you just want a salad. Garden Vegetables/Buttery Croutons/Creamy Buttermilk Dressing	\$5.00

at sea

Fat Daddy Crabcakes ... The Real Deal. Lump Blue Crab/Grilled Asparagus/Pineapple Jalapeno Salsa	Small Plate \$10.00	\$21.00
Cleat's Penne ... a sausage lover's dream. Chorizo & Venison Sausages/Assorted Local Shellfish/Smoked Tomato Broth	Small Plate \$9.00	\$17.00
Fritto Misto ... lightly breaded and deep fried. Shrimp/Scallop/Calamari & Fish/Hush Puppies/Petit Salad		\$22.00
Pan Seared Tuna with Lump Crab Succotash ... perfect for the summer. Jumbo Lump Crab/Bacon Soybean Succotash/Roasted Fingerling Potatoes		Market Price
Aqua le Tres ... Three From the Sea, and your server will acquaint you. Summer Vegetable Risotto/White Wine Roasted Lemon Buerre Blanc		\$21.00

on land

Fig Molasses Glazed Pork Tenderloin ... melts in your mouth. Fresh Figs/Corn Pudding/Country Braised Greens	Small Plate \$10.00	\$18.00
Dry Rubbed Ribeye ... cooked in a skillet to your liking. Summer Vegetable Skewer/Chile Quile/Port Reduction		\$23.00
Chicken Marsala ... Michael's favorite. Wild Mushroom Saute/Mashed Potatoes/Ratatouille Vegetables/Marsala Demi		\$17.00
Filet Mignon ... petit cut and yes, wrapped in bacon. New Age Hash browns with Cracked Pepper Gravy/Country Green Beans		\$20.00
Slow Roasted Duck Breast... Elmer got him. Citrus Steamed Rice/Ponzu Vegetables/Soy Ginger Gastrique		\$18.00
Guiltless Gourmet... we try to keep it healthy. Pasta/Baby Spinach/Pine Nuts/Feta Cheese/Smoked Tomatoes/Basil Broth	Small Plate \$9.00	\$15.00