

Appetizers

CLAMS LIMONCELLO

One pound of tender Littleneck Clams sautéed with lemons, spinach, white wine, garlic and olive oil. Garnished with grilled crostini. 10

SUPER CHIPS

Local sweet potatoes and kale flash-fried, tossed with garlic & olive oil and drizzled with balsamic glaze. 6

CRAB DIP

Lump crabmeat mixed with cream cheese and seasonings, baked until golden brown and served with grilled flatbread. 11

OYSTERS ROCKEFELLER

Six half shell oysters topped with spinach, garlic, heavy cream and parmesan and garnished with fried North Carolina country ham. 12

CRAB CAKE

Our fresh made lump crab cake perched on top of kale and spring lettuce with a Chipotle-Lime aioli. 11

BUFFALO CHICKEN

Six fried chicken tenders drizzled with Buffalo sauce and our homemade Ranch dressing and garnished with Blue Cheese crumbles. 9

Salads

SPINACH SALAD

Fresh spinach topped with sliced mushrooms, cherry tomatoes, bacon bits, and hard-boiled egg. Small 5/Large 10

CAESAR SALAD

Crisp Romaine tossed with garlic croutons, grated Parmesan, and Caesar dressing. Small 5/Large 9

HOUSE SALAD

Our lettuce mix topped with fresh cucumbers, cherry tomatoes, sliced red onion, and garlic croutons. Small 5/Large 9

COBB SALAD

Our lettuce mix topped with Cherry tomatoes, hard-boiled egg, bacon bits, grilled chicken, red onions, Blue Cheese crumbles and sliced avocado. 12

DRESSINGS

Blue Cheese, Ranch, House Vinaigrette, Cranberry Vinaigrette, 1000 Island
Balsamic Vinaigrette, Honey Mustard, Caesar



MANY OF OUR MENU ITEMS ARE OR CAN BE PREPARED GLUTEN-FREE. KINDLY ASK YOUR SERVER AND OUR CHEF WILL BE HAPPY TO PREPARE YOUR MEAL TO MEET YOUR DIETARY NEEDS.

Entrees

All Entrees Include Choice of Salad and Side (where applicable), Fresh Baked Yeast Rolls and Butter.

CHICKEN FLORENTINE

A grilled boneless chicken breast topped with sautéed spinach, roasted red peppers, heavy cream, and Parmesan cheese. 16

SEAFOOD PASTA

Four jumbo shrimp and four jumbo scallops sautéed with spinach, white wine, olive oil, cherry tomatoes, and garlic, and served over rotini. 22

CRAB CAKES

Two of our homemade lump crab cakes baked until golden brown and served on top of Trinity orzo with Chipotle-Lime aioli. 25

RACK OF LAMB

An eight rib rack grilled and smothered with fresh basil pesto then finished with a balsamic glaze. 31

CRYSTAL COAST FILET

A 6 oz. hand cut, Angus beef filet topped with sautéed cherry tomatoes, spinach, Tasso ham, garlic and Marsala wine. 30

12 OZ RIBEYE

A 12 oz hand-cut Angus ribeye grilled and topped with a Parmesan-peppercorn compound butter and fried onion straws. 29

PORK CHOP WITH NC COUNTRY HAM RED EYE GRAVY

A 12 oz bone-in NC pork chop, pan roasted and served with a NC country ham red eye gravy, cherry tomatoes, and green onions. 19

Sides

Baked Potato 2

Trinity Orzo (garlic oil, yellow onion, green & red peppers) 2

Sautéed Spinach 2

Garlic Mashed Potatoes 2

Fries 2

Vegetable of the Day 2

Loaded Potato (bacon, cheddar, and green onion) 3

Children's Menu

Chicken Fingers 5

Hot Dog 5

Hamburger 5

Grilled Cheese 5

Pasta (Buttered or Marinara) 5

CONSUMING RAW OR UNDERCOOKED SEAFOOD,
BEEF, POULTRY OR DAIRY MAY BE HAZARDOUS TO YOUR HEALTH.