

RAW BAR

PLATEAUS*

PETITE •

3 oysters, 3 shrimp, 3 clams, 3 mussels 19

GRAND •

9 oysters, 5 shrimp, 5 clams, 5 mussels, ceviche, ½ lobster 67

ROYAL •

13 oysters, 7 shrimp, 7 clams, 7 mussels, ceviche, whole lobster 85

FRESHLY SHUCKED OYSTERS



east coast* 2.5 | west coast* 3.5
dollar oysters every friday 3 to 7p

SHRIMP • ½ dozen 12

NC MIDDLE NECK CLAMS *• ½ dozen 10

LOBSTER • half and whole market

TUNA CRUDO •

serrano peppers, lemon basil, szechuan peppercorn
fine oil, wasabi mayonette 11

OCTOPUS CEVICHE •

mango, bell pepper, red onion,
citrus wash, cilantro 12

HORS D'OEUVRES

BRUSSELS SPROUTS • roasted garlic, macadamia, sage beurre blanc, heirloom cherry tomatoes 7

TRUFFLE FRITES • white truffle, parmesan, fines herbes, honey dijon aioli 6

FRIED OYSTERS sweet chili mayo, wasabi tobiko 14

TWIN CRAB CAKES jumbo lump crabmeat, chili remoulade, salad of baby greens 12

CHEESE & CHARCUTERIE BOARD 3 for 12 / 5 for 18

cheeses derby sage cheddar, drunken goat, brillat savarin
charcuterie speck, chorizo, country pate

CALAMARI cherry peppers, pickled onion, marjoram, lemon, sweet chili mayonette 10

ESCARGOT** basil, garlic, pastis, puff pastry 10

SOUPS & SALADS

add scallops +9, shrimp +5, salmon +6, chicken +4, steak +7

SHE-CRAB SOUP chives, sweet sherry finish, crouton 9

ONION SOUP GRATINEE ** crouton, gruyere, chives 8

ROASTED NC BEETS • red & gold beets, arugula, candied pistachios, chèvre, orange, olive oil, citrus vin 9

FRISÉE *•• poached egg, bacon lardon, roquefort, croutons, whole grain mustard vinaigrette 10

CAESAR ** bowl tossed hearts of romaine, parmesan, crouton, fine oil 8

TANGLE OF GREENS • frisee, baby arugula, curried cashews, red grapes, crumbled bleu cheese, chili oil vin 9

MUSSELS •

WHITEWINE, THAI COCONUT CURRY, DIJON, FIERY 14 add frites +5

bottomless mussels every tuesday 15

• SANDWICHES •

add scallops +9, shrimp +5, salmon +6, chicken +4, steak +7

QUINOA BURGER ••

quinoa & black bean, avocado, butter lettuce, tomato, onion, cilantro-lime crème fraiche, brioche, zucchini chips 13

LOBSTER ROLL

½ lb. fresh lobster, tarragon mayonette, bibb lettuce, buttered roll, salt & vinegar chips 16

PORK BELLY SANDWICH ••

chili-charred, hot pepper jam, napa cabbage slaw, house pickle, brioche, frites 12

FRENCH DIP

shaved prime rib, warm baguette, gruyere, caramelized onions, mushrooms, horseradish crème, au jus, frites 13

GB FILET BURGER *••

house-ground filet, derby sage cheddar, pickled tomatillo, bibb lettuce, cherrywood smoked bacon, black garlic aioli, brioche, frites 12



• ENTREES •

SWET PEA RISOTTO •

parmesan, white truffle, lemon basil 9
add scallops +10, shrimp +8, salmon +8, chicken +6, steak +8

QUICHE DU JOUR

prepared daily 12

SHRIMP & GRITS •

jumbo shrimp, cherry tomatoes, chorizo cream, stone-ground grits, chives 14

NC TROUT AMANDINE •

fingerlings, haricot verts, brown butter beurre blanc, toasted almonds 18

SPRINGER MT. FARMS CHICKEN ••

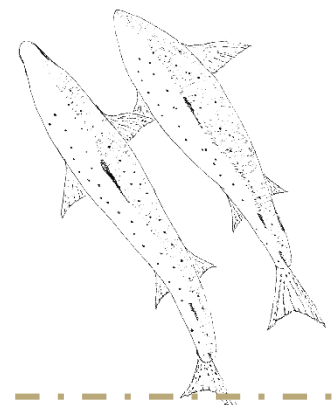
white truffle mash, asparagus, mission figs, sage pan jus, crispy leeks 14

PETITE CASSOULET

duck and pork confit, toulouse sausage, white beans 10

FLAT-IRON CHIMICHURRI *••

marinated flat iron, frites 17



“the perfect setting for your private or semi-private celebrations”

- Diana Swanson, Director of Private Events

• GLUTEN FREE
•• GLUTEN FREE OPTIONAL

*This dish has ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions
Splitting plates may lead to additional charge.