



• SOUPS •

Prepared daily from the freshest ingredients and a little bit of magic.

SOUP DU JOUR	CUP 5 / BOWL 7
CREAMY CRAB BISQUE	CUP 7.5 / BOWL 9.5
SOUP AND SALAD	
Add a house tossed salad	+ 5 TO SOUP
Add a specialty salad (Caesar, Waldorf or Greek)	+ 7 TO SOUP

• SALADS •

BLUE MOON WALDORF	10
Aged blue cheese, crisp apples and walnuts drizzled with balsamic vinaigrette	
GREEK SALAD	10
Crisp romaine, grape tomatoes, kalamata olives, Bermuda onions, cucumbers and feta	
BRIE SALAD	14
Warm, creamy Brie served with ripe Granny Smith apples, toasted almonds and balsamic vinaigrette	
CAESAR SALAD	8
Aged parmesan, homemade croutons, creamy Caesar dressing	
SHRIMP SALAD	12
Shrimp tossed with aioli, bay seasonings, celery and onion	
HOUSE TOSSED SALAD	5
Field greens piled with fresh veggies	

ADD TO ANY SALAD: Shrimp Salad 6
Grilled Shrimp 7 • Grilled Chicken 5
*Grilled Angus Ribeye 7
*Sushi-Grade Yellowfin Tuna 9
Lump Crab Cake 9 • Crumbled Bacon 2.5

• APPETIZERS •

BAKED CRAB DIP	14	NACHOS	10
Savory au gratin dip topped with a generous portion of lump crab		Homemade tortilla chips with white cheddar, black beans, jalapenos, sour cream and salsa	
*YELLOWFIN TUNA SASHIMI	12	<i>Add Grilled Chicken or Pulled Pork 14</i>	
Rare, sushi-grade seared tuna with seaweed salad and Asian dipping sauce		MOZZARELLA STICKS	8
BAKED BRIE	12	Served with marinara dipping sauce	
Creamy, imported Brie served with toasted almonds, crisp apples and toasted baguette		SALTED PRETZEL	5
CRAB PRETZEL AU GRATIN	14	BASKET OF FRIES	5
Large soft pretzel smothered in crab dip and lump crab		BASKET OF CHEESY FRIES AND BACON	8
PORK TENDERLOIN WINGS	11	CHIPS AND SALSA	5
Served with our homemade Charon Stout BBQ sauce		Homemade corn tortilla chips served with our homemade salsa	

ADD ONS: Guacamole 4 • Extra Sour Cream 2 • Extra Cheese 3 • Bacon 2.5

• LOCAL FAVORITES •

PASTA DU JOUR	MARKET PRICE	SHRIMP AND CRAB ENCHILADA	16
Artfully creative daily renditions		Bay shrimp wrapped with onions, bell peppers, tomatoes and jalapenos. Topped with our signature au gratin lump crab sauce	
SHRIMP AND GRITS	18	OYSTER BOAT -OR- SHRIMP BOAT	18
A regional favorite! Shrimp sautéed with peppers, tomatoes, onions, black beans and Creole spices. Finished with sausage, cream and polenta		Locally caught delicacies, golden fried, served with fries and slaw	
FISH AND CHIPS	15	OYSTER -AND- SHRIMP BOAT	22
Crispy house beer battered Mahi served with fries		Six of each with fries and slaw	
BEANS AND RICE	9	★ ★ ★ ★ ★	
Black beans and rice topped with cheddar, salsa, homemade tortilla chips, sour cream		★ ★ ★ ★ ★	

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.**

• BURGERS •

Half-pound Angus burger. *All burgers served with fries.* Substitute Onion Rings 3.5

CHOICE OF CHEDDAR, SWISS OR PROVOLONE	10	LUMP CRABMEAT AU GRATIN	14
ANGUS BLUE CHEESE BURGER	12	BACON CHEESEBURGER	12
MUSHROOM AND SWISS	12		

• SOUTH OF THE BORDER •

All quesadillas are stuffed with tomatoes, onion, bell peppers, jalapenos and select cheeses. Served with tortilla chips, homemade salsa and sour cream.

Substitute Side of Fries 2 -or- Onion Rings 3.5

QUESADILLAS

Cajun Chicken	12	•	Shrimp	14	•	Grilled Steak	12
Black Bean	12	•	Shrimp and Crab Enchilada	16			

FISH TACOS -OR- PORK TACOS 14

Beans and rice, white cheddar, salsa, sour cream and flour tortillas

ADD ONS: Guacamole 4 • Extra Sour Cream 2 • Extra Cheese 3 • Bacon 2.5

• SANDWICHES AND WRAPS •

Everything served with fries. Substitute Onion Rings 3.5

CAROLINA CRAB CAKE	MARKET	CHICKEN PHILLY	10
Special blend of all-lump crab and bay seasonings topped with au gratin sauce		Grilled chicken baked with onions, peppers, mushrooms provolone and garlic ranch	
ROANOKE SHRIMP MELT	12	IRISH BEER BRAT	10
Our shrimp salad baked on a baguette with provolone and tomatoes		Locally crafted bratwurst grilled with beer-braised peppers and onions	
OYSTER PO' BOY	14	RAINFOREST	9
Fried local oysters with pickles, remoulade, lettuce and tomato		The mother lode of veggies baked on a baguette with swiss and herb vinaigrette	
*TERIYAKI TUNA	12	HUNTER WRAP	12
Grilled sushi-grade tuna served with seaweed salad and pickled ginger		Grilled angus ribeye baked with onions, mushrooms, white cheddar and horseradish sauce	
FRENCH ONION	12	CHICKEN CAESAR WRAP (Cold only)	9
Grilled ribeye topped with swiss, beer-braised Bermuda onion, au jus		Grilled chicken wrapped with tomatoes, romaine, parmesan, provolone and Caesar dressing	
NORTH CAROLINA PULLED PORK BBQ	10	SHRIMP ROANOKE WRAP (Cold only)	12
Locally smoked pork butt, Charon Stout BBQ sauce and coleslaw		Our famous shrimp salad rolled with lettuce, tomatoes and swiss	



• KIDS MENU •

Served with fries.

PITA PIZZA	6
POPCORN CHICKEN	8
GRILLED CHEESE ON BAGUETTE	6
NOODLE HEAD Marinara or Butter Sauce	6
CHEESE QUESADILLA	6

• BEVERAGES •

Pepsi, Diet Pepsi, Pink Lemonade, Sierra Mist (1 refill)	2.5
Lost Colony Homemade Root Beer (no refills)	4
Unsweetened Fresh Brewed Iced Tea (unlimited refills)	2.5
Locally Roasted Coffee	2.5
100% Juice (no refills)	3

• DESSERTS •

Ask your server about our scrumptious dessert choices.



SOMETHING FOR THE PUP	8
½ pound burger served in a take home doggie bowl	

RESTAURANT POLICIES

Servers depend on tips for their livelihood. Please tip 18-25% accordingly. **A 20% gratuity will be added to parties of 6 or more.** Keep in mind that separate checks take extra time. Please be patient. Tell your server ahead of time if you want separate checks.

All our spent grains used in brewing are fed to local cows. Our fry oil becomes biofuel. Glass, aluminum and cardboard are recycled on a daily basis. We are always searching for ways to improve our footprint. If you have any suggestions, please let us know.