



All our pizzas are made with
our beer infused crust

PIZZAS

10" gluten free crust
\$3 upcharge

Cheese Pizza 9

Our fresh hand-rolled pizza dough, topped with house-made tomato sauce and mozzarella cheese.
Pairs perfectly with our Airlie Amber Ale!

Po' Boy Pizza 15

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed oysters or shrimp, Creole remoulade, and arugula.

Short Rib Pizza 17

Slow roasted, shredded beef short rib over a base of three-cheese cream sauce.
Topped with mozzarella cheese, mushrooms, onions, and peppers.

Vegetarian Pizza 11

Onions, green peppers, tomatoes, mushrooms, tomato sauce, and mozzarella cheese, finished with arugula, and a balsamic glaze. Add veg of day for \$2

Margherita Pizza 10

Fresh mozzarella with tomato sauce, fresh basil, and vine-ripened tomatoes

Crab Cake Pizza 17

Creole sauce base topped with mozzarella cheese, shredded house-made crab cake, capers, and red onions.

Carnivore Pizza 15

Bacon, andouille sausage, bacon, sopressata, bacon, prosciutto, bacon, mozzarella cheese, bacon, tomato sauce, and more bacon.

Shrimp & Grits "Pizza" 13

Southern **grit cakes** topped with a creamy Creole sauce, tomato, bacon, and mozzarella cheese.
Finished with blackened local shrimp, arugula, and a remoulade swirl.
Ok, it's not really a pizza, but it's delicious!

Buffalo Chicken Pizza 14

House-made ranch base, topped with mozzarella cheese, buffalo marinated chicken, and red onions, finished with a buffalo swirl.
Add bleu cheese crumbles for \$2

We offer a weekly special pizza, please ask your server for details!

SIDES

Fresh Fruit or Veggie of the Day 4
Steak Fries or Curly Fries 4
House Spiced Oyster Crackers 1

DESSERTS

Flourless Chocolate Tort [GF] 5
-Dessert Of The Day-

We pride ourselves on the quality of our fresh, local seafood and feature daily specials at dinner. Ask your server for details and availability.

A 20% gratuity will be added to all parties of 8 or more guests.

Please let your server know if you have any special dietary needs. *Consuming raw or undercooked seafood or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions.



SALADS & STARTERS

Spring Mix Salad 7

Arugula, romaine lettuce, and baby spinach with red onions, carrots, cucumbers, and tomatoes

Available as Vegan Friendly [VF]

Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese, and poppy seed dressing

Available as Vegan Friendly [VF]

Caprese Salad 9

Vine-ripened tomatoes, fresh mozzarella, balsamic glaze, and pesto vinaigrette over spring mix

Protein Add Ons:
Grilled Chicken (5)
NC Shrimp (6)
Fried Oysters (6)
Crab Cake (8)

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Hummus & Pita 6

House-made hummus served with grilled pita points, carrots, and celery [VF]

Tempura Cauliflower 8

Lightly battered and flash fried, tossed with house-made Buffalo, sweet Thai chili sauce or Airlie Amber BBQ [VF]

Boneless Wings 9

Carolina antibiotic-free chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili sauce or Airlie Amber BBQ

Brewpub Burger 13

Certified Angus patty on a pretzel bun, topped with lettuce, tomato, onion, and your choice of cheddar-jack, Swiss, or house-made pimento cheese
Add bacon or avocado for \$1

Beyond Burger™ 13

Plant-based "burger" patty, lettuce, tomato & onion on a pretzel bun, served with chipotle ranch, or our zesty vegan sauce [VF option available]

Burger Of The Week *Market Price*

Ask about our special preparation

ENTREES

Po' Boy 12

Fried Oysters or Shrimp with house-made remoulade, served on a toasted baguette with lettuce, tomato, and onion

Turkey Bacon Avocado Wrap 11

Smoked turkey, avocado, Cajun bacon, seasonal greens, tomato, and chipotle ranch in a sun-dried tomato tortilla

Buffalo Shrimp Wrap 12

NC shrimp tossed in buffalo, with spring mix, cheddar jack cheese and pico de gallo, wrapped in a sun-dried tomato tortilla, served with a side of bleu cheese dressing

Veggie Tacos 9

Sautéed seasonal vegetables, cranberry slaw, smoked corn & red bean succotash, stuffed into two soft tacos shells [VF]

Shrimp Tacos 12

NC shrimp, cranberry slaw, smoked corn and red bean succotash all stuffed into two soft taco shells

Fresh Catch Tacos 13

Chef's daily preparation served on flour tortillas with your choice of side

Veggie Pasta 10

Twisted penne with seasonal vegetables, and house-made creamy pesto sauce
Add Chicken or Shrimp \$5

Crab Cake Sandwich *Market Price*

House-made with lump Carolina crab, served on a pretzel bun with lettuce, tomato, and rasta sauce

Carolina Chicken Sandwich 12

Carolina chicken breast, fried or grilled, topped with country ham, a three-cheese cream sauce, tomato, and onion, served on a pretzel bun

NC Fried Shrimp 15

Beer-battered shrimp (10) fried golden brown; served with Rasta sauce and your choice of side

Shrimp & Grits 13

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

Peel & Eat Shrimp *Market Price*

One pound of NC Shrimp, steamed and seasoned; served with tartar and cocktail sauce

Biodegradable straws available upon request

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