**DINNER**

**Surf Club Ocean Grille**

Snacks

Crispy Calamari

Ginger Infused Crispy Calamari & Pickled Garlic

Served with Thai Chili Aioli

$13

Bag O’ Cracklins

Warm Cracklins Sprinkled with Smoke Dust

Served with House Made Apple Sauce

$8

Broiled Pimento Cheese

Bubbling House Pimento Cheese

Laced with Candied Jalapeno

Served with Warm Pita

$10

Tenderloin Tidbits

Burgundy Glazed Beef Bits

Topped with Crumbled Blue Cheese

$11

57th Street Raw Bar

Oysters on the Half Shell

Local Oysters Served with Smoked Cocktail Sauce

½ Dozen 10/Full Dozen

$16

Carolina Steamed Shrimp

½ Pound of Steamed Local Prawns Tossed in Surf Club Seasoning

Served with Smoked Cocktail & Drawn Butter

$14

Sugar Lox & Eggs

House Brown Sugar Cured Salmon

Paired with Deep South Deviled Eggs

$13

Snow Crab Legs

One Pound of Steamed Crab Legs

Tossed with Surf Club Seasoning

Served with Lemon & Drawn Butter

$18

Soup & Salads

Add-ons:

Grilled Chicken $7 Crab Cake $9 Grilled Shrimp $9 Salmon $10

Lobster Butternut Bisque

Rich & Creamy Lobster Infused Butternut Squash Soup

Cup 6/Bowl

$10

Fall Harvest Salad

Baby Arugula Topped with Mission Figs, Chevre Crumble & Pistachio Brittle

Finished with Cracked Pepper-Sherry Vinaigrette

$14

House Garden Salad

Crisp Summer Greens Tossed with Cherry Tomatoes, Cucumber, Carrot & Bermuda Onion

Served with House Vinaigrette

$9

Beach Wedge

Fresh Iceberg Wedge Topped with Crispy Bacon, Blue Crab, Red Onion & Cherry Tomato

Finished with a Deviled Egg & Old Bay Vinaigrette

$13

Classic Caesar

Crisp Romaine Hearts, House Made Crouton & Shaved Parmigianno Reggiano

Finished with Classic Caesar Dressing

$12

Butcher Block

All Butcher Block Entrees Served with Smashed Potatoes & Grilled Veggies

House Cut New York Strip\*

Herb Grilled House Cut 14 oz. New York Strip Steak Topped with Brandied Fig Demi Glace

$26

Crispy Skin Chicken

Rosemary Cognac Brined Chicken Finished with Apricot Pan Jus

$18

Lamb Shank

Cranberry-Pistachio Braised Lamb Fore shank

$20

Pork Tenderloin\*

Cider Brined Pork Tenderloin Drizzled with Local Honey

$17

Filet (7oz)\*

Salt & Peppered House Cut Beef Tenderloin Served with Port Demi

$36

Pasta

Short Rib Ravioli

Braised Short Rib Ravioli

Tossed in Winter Ragout

Finished with Blue Cheese & Onion Jam

$17

Green Chile Crab Mac & Cheese

Tender Cavatappi Pasta

Laced with Hatch Green Chile & Local Crab

Tossed in Cheesy Goodness

$20

Off the Dock

Fresh Catch\*

Your Selection of Today’s Fresh Catches

Prepared Blackened, Grilled or Broiled

Served with Mashers & Veggie

Finished with Sauce Supreme

$25

Scallop Cobbler

Warm Scallop and Vegetable Ragout

Baked with Crisp Flaky Crust

Topped with Winter Peach Semifreddo

$22

Crab Cakes

Signature Recipe Crab Cake

Served over Creamed Collards &

Finished with Onion Jam

One Cake $20 / Two Cake $27

Seafood Butternut Risotto

Delectably Creamy Risotto

Embedded with and Array of Fresh Local Seafood

Tossed with Butternut Cream

$23

Fish & Chips

Crispy Beer Battered Local Flounder

Served with Shoestring Fries & Malt Tarter

$17

Chef’s Favorites

Duck Enchiladas

Blue Corn Tortillas

Layered with Duck Confit & Wild Mushrooms

Finished Chile Rojo & Queso Fresco

$17

Chicken ‘N Dumplins

Creamy Chicken & Local Veggies

Enshrined with Sweet Potato Dumplings

$14

\*Consuming or undercooked fish, shellfish, meat or eggs increases your risk of food borne illness

**20% gratuity will be added to all parties of six or more**