



STARTERS

- SANDERLING BLUE CRAB AND CORN CHOWDER **CS*** Smoked bacon, potatoes 6/9
- LOCAL GREENS **CS** Pickled onion, dried blueberries, candied pecan, goat cheese, frozen lemon, balsamic drizzle 7/12
- CAESAR SALAD **CS** Romaine, shaved parmesan, garlic croutons, fried capers, white anchovy 6/9
- BLOODY MARY SHRIMP COCKTAIL Jumbo shrimp and lobster tail, house made cocktail sauce 14
- CAST IRON OYSTERS* Local select oysters fried golden brown, baked in cast iron with Rockefeller aoli, watercress, lemon- thyme vinaigrette 13
- Loaded Duck Waffle Fries **CS** Truffle oil, duck fat powder, duck sausage crumble, Spring onion, diced tomato, gorgonzola cream 15
- PIMENTO CHEESE **CS** House sours, grilled baguette 11
- STEAMED MUSSELS* Garlic, bacon, tomatoes, white wine, lemon zest, grilled baguette 12
- NC LUMP CRAB CAKE **CS*** Pickled vegetables, braised red cabbage, lemon caper mayo 16

MAINS

- FRIED CHICKEN & BISCUITS 25**
Country fried boneless breast, goat cheese, scallion, pickled okra, sweet pepper mustard, warm potato salad
- PAN SEARED NC DUCK* CS 33**
Dried cherry and port wine demi, wild mushroom farro with bourbon scented pecans, herb grilled beets
- DUROC PORK LOIN CHOP* CS 29**
Vidalia onion marsala sauce, Anson Mills grits, charred brussels sprouts
- SOUTHERN BRAISED SHORT RIBS CS 33**
Red wine braising jus, mirepoix vegetables, whipped potato
- GRILLED FILET & LOBSTER* 45**
House made chimichurri, cumin roasted tri-colored fingerling potatoes, grilled asparagus, Old Bay basted lobster tail
- SHRIMP & LINGUINE* CS 29**
Jumbo shrimp sautéed with garlic, gorgonzola cheese, parmesan, green peas, toasted pine nuts, cream
- SEARED SEA SCALLOPS* CS 34**
Caramelized leek polenta, crispy pancetta, baby heirloom carrots, Modena balsamic drizzle
- PAN FRIED LOCAL ROCK FISH* CS 34**
Savory butternut squash puree, arugula, julienne tomato, asparagus tips, white truffle oil
- GULFSTREAM YELLOWFIN TUNA* CS 32**
Sesame crusted, coconut infused bamboo rice, baby bok choy, togarshi-citrus butter
- PORTABELLA ANGEL HAIR 22**
Marinated portabella, spinach, roasted tomato, parmesan
- RACK OF LAMB* CS 34**
Stone ground mustard & panko crusted, pan sauté' of sugar snap peas, peppers and fingerling sweet potatoes, mint infused demi

SIDES

- GRILLED ASPARAGUS – BABY HEIRLOOM CARROTS, LOCAL HONEY – FRIES – MAC & CHEESE
CHARRED BRUSSELS SPROUTS – WILD MUSHROOM FARRO – WHIPPED POTATOES

~ 6 ~

Indicates Gluten Free Menu Items. Other items can be easily modified to be Gluten Free.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Our Lifesaving Station Restaurant is the location of the former Caffey's Inlet U.S. Lifesaving Station #5. It is one of the original seven stations built along North Carolina's treacherous coast when the Lifesaving Service was founded in 1874. The mission of the U.S. Life Saving Service was the systematic saving of shipwreck victims, their cargos and the ship, in that order. In 1915, the Lifesaving Service joined the Cutter Revenue Service to form the modern U.S. Coast Guard.

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CS - "CAROLINA SUSTAINABLE" We proudly prepare these products in ways that celebrate the sustainable, organic, artisanal & local approach of our Southern & American producers who are dedicated to sustaining the cultures and environments that embody the places they call home. That lets you know you are in our beautiful North Carolina. Welcome to our home!