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## STARTERS

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- SANDERLING BLUE CRAB AND CORN CHOWDER **CS** Smoked Bacon and Potatoes 6/9
- LOCAL GREENS **CS** Baked Apples, Dried Cranberries and Blueberries, Goat Cheese Crumbles, Candied Bourbon Pecans with Spiced Maple Vinaigrette. 7/12
- CAESAR SALAD Shaved Parmesan, Garlic Croutons, Fried Capers, White Anchovy 6/9
- SHRIMP COCKTAIL **CS** Poached Jumbo Shrimp, Lemon Sorbet, Cocktail Granita, Fresh Horseradish Root 15
- CHESAPEAKE BAY OYSTER SLIDERS **CS** Select Oysters Fried Golden Brown, Tri Colored Slaw, Tomato, Candied Jalapeno, Old Bay Aioli and Toasted Slider Buns 16
- MUSSELS PAELLA **CS** Prince Edward Island Mussels, Surry Sausage, Spanish Saffron Rice, Garlic, Prosciutto, Tomatoes, Peas, White Wine, Lemon Zest, Grilled Baguette 14
- NC LUMP CRAB CAKE **CS** Pickled Onion and House Made Sours, Smoked Tomato Jam 18
- GOAT CHEESE HUSHPUPPIES **CS** with Local Honey 10

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## MAINS

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- SOUTHERN FRIED CHICKEN **CS** 27  
Country Fried Boneless Breast, Rustic Mashed Potatoes, Milk Gravy, Low Country Salsa, Sweet Pepper Jam
- PAN SEARED NC DUCK \***CS** 35  
Wilted Winter Kale, Sweet Potato Hash, Wild Mushrooms, Port Wine Reduction
- PORK TENDERLOIN\* **CS** 30  
Roasted Tomato Polenta, Seared Asparagus, Green Peppercorn Demi-Glace
- SOUTHERN BRAISED SHORT RIBS 35  
Red Wine Braising Jus, Mirepoix Vegetables, Rustic Mashed Potatoes, Horseradish Cream
- TENDERLOIN FILET Tournedos\* **CS** 40  
Twin Petite Filets Atop Fried Green Tomatoes with Truffled Pate, Red Wine Demi-Glace, Tricolored Fingerling Potatoes and Charred Broccoli
- PAN SEARED SHRIMP AND SCALLOPS WITH CHEESE FILLED TORTELLONI \***CS** 34  
Seared Jumbo Shrimp and Scallops, Smoked Tomato Vodka Sauce, Fried Marcona Almonds, Chiffonade of Basil
- “FRESH CATCH” \***CS** MARKET PRICE  
Your Server Will Acquaint You With What Our Local Outer Banks Fishing Fleet Brought in Today and How Our Chef’s Were Inspired
- CHAR CRUSTED YELLOWFIN TUNA \* **CS** 34  
Over Creamy Herbed Risotto, Scallion Lemon Puree, Blistered Baby Heirloom Tomatoes
- EGGPLANT ROLLATINI 25  
Eggplant Rolls Filled with Farmer’s Ricotta Cheese and Caramelized Vegetables, Pomodoro Sauce and Capellini Pasta
- LOIN OF LAMB \* **CS** 36  
Roasted Chick Peas, Artichoke Hearts, Fig and Mint Couscous, Curried Tzatziki

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

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## SIDES

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- SEARED ASPARAGUS - MAC AND CHEESE - GREEN BEANS – CREAMY HERBED RISOTTO  
CHARRED BRUSSELS SPROUTS – RUSTIC MASHED POTATOES

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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.

INDICATES GLUTEN FREE MENU ITEMS.  
OTHER ITEMS CAN BE MODIFIED TO BE GLUTEN FREE.

**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!