




{ Locally sourced Carolina kitchen dedicated to working with local, organic farmers & fishermen. }

## Firsts

- \*Chilled Oysters on Half Shell • cocktail sauce, horseradish, lemon, saltines 6 | 12 12 | 22
- Wild Caught Local Shrimp • (GF) lager & texas pete poached shrimp 6 | 10 12 | 20
- Rockin' Oysters • half dozen baked oysters, spinach, bacon, parmesan, panko 13
- Buttermilk Hush Puppies • (V) hot honey & house pickled jalapeños 5
- Corn Bread • Geechie Boy cornbread, hot honey 5
-  Garlic Clams • dozen local clams steamed with garlic, lillet blanc, lemon, butter, garlic toast 12
- House Wedge • (GF) Iceberg wedge, charred scallion ranch, crispy bacon, pickled jalapeno, cherry tomato, gorgonzola whole 9 half 5
- Salad Add-ons • Chilled or Grilled Shrimp (4 count) 7 | Fried Shrimp (4 count) 8  
Fried Fresh Fish 4oz 7 | Char-Grilled Ribeye 6oz 12

## Entrées

-  Jinks Creek Seafood Bog • low country bog broth with clams, shrimp, fish, house country ham over basmati rice with garlic bread 28
- \*Prime Ribeye • (GF) chargrilled, dry aged ribeye, crispy fingerling potatoes, sautéed greens & truffle herb butter 32
-  BBQ Shrimp & Grits • (GF) grilled shrimp, country ham grit cakes, garlic greens & green onions 26
- Hot Honey Fried Chicken • half chicken, greens, buttered rice, cornbread 20
- \*WK Price Farms Beef Burger • two grass fed local beef patties, house pickles, american cheese, Jinks sauce, iceberg lettuce, potato roll with fries and dukes slaw 12
-  Low Country Smothered Grouper • (GF) pan roasted, topped with blue crab & sherry cream with hoppin' john, garlic greens 30
- Shrimp Étouffée • local wild shrimp simmered in spicy country ham & tomato broth, pickled red onion, buttered rice & scallions 26
- Seafood Platter • buttermilk fried fresh local fish and shrimp, hushpuppies, dukes slaw, crispy fries, house sauces 22

 Highlight indicates Chef recommendations. GF - Gluten Free V - Vegan

\* These items may be cooked to order and may be served undercooked or raw. The consumption of raw or undercooked beef, eggs, fish or shellfish may increase your risk of contracting a foodborne illness, especially in the presence of certain medical conditions, and is done at the consumer's discretion.



## Signature Cocktails



### Cuba Libre

Cuban bacardi silver & glass bottle coke mixed with freshly squeezed lime 9

### Cheerwine Old-Fashioned

old scout american whiskey & local Cheerwine mixed over muddled cherry & orange with angostura bitters 9

### JINKS JUICE

sweet mix of rums including coconut, pineapple, mango, dragonberry & limon – filled with orange & pineapple juice – finished with a splash of grenadine 9

### Perfect Sunset

jose cuervo gold tequila & orange juice – topped with fresh blackberry puree 9

### Dirty Myrtle

vodka martini with dry vermouth & olive juice garnished with house pickled jalapeño 9

## Red Wines glass | bottle

### The Spanish Quarter Red Blend - Spain

layers of juicy ripe berry fruit, dark chocolate, and a touch of sweet oak on the finish 8 | 25

### De Loach Pinot Noir - California

dark cherry and strawberry aromas lead to lifted flavors of strawberry pie and a hint of brown sugar 8 | 28

### Meiomi Pinot Noir - California

aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes 10 | 36

### J. Lohr Los Osos Merlot - Paso Robles, California

rich aromas of black cherry and chocolate, bright fruit tones with a lengthy finish 9 | 34

### Black's Station Cabernet Sauvignon - Dunnigan Hills, California

layers of toast, black currant and chocolate flavors complemented by soft tannins and a long juicy finish 7 | 24

### SIMI Cabernet Sauvignon - Sonoma County, California

elegantly structured bright cherry and baking spice aromas with dark fruit flavors and velvety tannins 8 | 28

### Pascual Toso Malbec Reserve - Mendoza, Argentina

plum aromas with elegant oak, blackberry and licorice fruit flavors and a rich finish with vanilla accents 8 | 28

### Ravenswood Petite Sirah

dry, medium body, juicy red with black currant and black cherry 9 | 34

### Kenwood Yulupa Zinfandel

aromas of fig and spice, concentrated characteristic fruit flavors balanced by great tannins 8 | 28

### J. Lohr Estates Wildflower Valdiguié

pomegranate, cranberry and lilac aromas, soft tannins with a sweet, juicy finish - remarkable similar to the wines of Beaujolais 9 | 34

## Beer

### North Carolina Crafts

Red Hair Lager 4

Red Hair Gangway IPA 4

Appalachian Mountain Brewing Mystic Dragon Cider 5

Red Hare Sticky Stout 5

Edward Teach Scallywag Session IPA (16oz) 7

Deep River 4042 Chocolate Stout (16oz) 8

### Bottled Beers

Budweiser 3.5

O'Douls 3.5

Budlight 3.5

Corona Extra 4

Yuengling 3.5

Corona Light 4

Miller Lite 3.5

Woodchuck Amber Cider 5

ask your server about seasonal drafts

## White Wines glass | bottle

### Zonin Prosecco - Italy

dry and pleasantly fruity with fresh, aromatic note on the finished 8 | 27

### Rosatello Moscato - Italy

lusciously sweet with citrus aromas and flavors of peaches and candied orange 8 | 25

### Guenoc Pinot Grigio - California

fruit forward citrus and melon flavors, bright acidity and a spritz of lemon zest 7 | 24

### Villa Pozzi Pinot Grigio - Sicily, Italy

lemon, peach, and pear aromas with crisp stone fruit flavors 9 | 29

### Sean Minor Sauvignon Blanc - California

kiwi, green apple and tropical flavors evolve into a hint of minerality 7 | 24

### Kim Crawford Sauvignon Blanc - Marlborough, New Zealand

citrus and tropical fruits with juicy acidity and zesty, lingering finish 10 | 36

### Black's Station Chardonnay - Dunnigan Hills, California

lively tropical fruit flavors with toasty oak notes and a hint of vanilla on the finish 7 | 22

### Sonoma-Cutrer Chardonnay - Sonoma Coast, California

bosc pear, honeycrisp apple and oak spice aromas, round fruit flavors and a long balanced finished 13 | 42