



SOUP

She Crab | 12

SMALL PLATES

*Shucked Raw Oysters GF

Peach schnapps jalapeno or red wine mignonette

1/2 Dozen | 12 Dozen | 24

Hot and Fire Shrimp | 14

Calabash fried shrimp, boom-boom sauce,
Pickled coleslaw

Jumbo Shrimp Cocktail | 14

Six large shrimp, served with house made cocktail sauce

Fried Oysters

Fried oysters with spicy pepper tartar, pommes frites

8 piece | 12

16 piece 24

*Sesame Seared Ahi Tuna Bites | 15 GF

Seaweed salad, citrus ponzu, mango puree, wasabi and pickled ginger

Southern Eggroll | 14

Diced chicken, kale, arugula, bacon
With spicy sweet and sour sauce

Sliced Heirloom Tomato and Shaved Parmesan Salad | 15 GF

Drizzled with olive oil and balsamic glaze
Sprinkle of Fleur de sol

FROM THE GARDEN

All salads can be topped with crab cake 16 / salmon 12 / shrimp 12 / chicken 8

Classic Caesar Salad | 9

With romaine lettuce, croutons, shaved parmesan and Caesar dressing

The Wedge Salad | 13 GF

Baby Iceberg, brown sugar glazed hickory smoked bacon strips
Diced tomato, Blue Cheese Crumble house made ranch dressing

Jinks Creek Salad | 12 GF

Mixed greens, dried cranberries, feta cheese, spiced pecans, balsamic vinaigrette

Tossed Garden Salad | 7 V

With iceberg lettuce, cherry tomato and cucumbers
Choice of ranch or balsamic dressing

**These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients.*

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

FROM THE SEA

Jewels of the Sea | 31

Sautéed shrimp, scallop, lump crab meat, lemon wine beurre blanc
Served over angel hair pasta

Grouper Francaise with Shrimp | 28

Diced tomato, basmati rice pilaf, southern corn, bacon
Maple View Farm cream, fresh chive and dill

Calabash Style Fried Seafood Platters

Flounder and Shrimp combo | 29

Flounder only | 28

Shrimp only | 27

All come with pickled slaw and fries

Vegetable Pappardelle | 19

Add Scallops | 30 or Shrimp | 28 |
Sweet peas, red onion, wild mushroom, garlic, lemon butter Julie

VEGETARIAN

Eggplant Rollatini

Francaise style eggplant stuffed with ricotta
Served with pesto cream 22

Southern Fried Green Tomato

With plum tomato, peach, red onion and habanero Pico
Topped with goat cheese 19

CLASSICS

Herb Roasted Grilled Chicken Breast | 21 GF

Fresh rosemary, thyme, garlic with asparagus and basmati rice pilaf

Crab Cakes | 34

Sauté spinach with garlic, herb roasted potato

Grilled Salmon with lemon Beurre Blanc | 28 GF

Served with herb roasted potato and asparagus

Ribeye Steak* 14 ounce | 34 GF

Herb roasted potatoes, fresh asparagus

HANDHELDS

Served with choice of French fries or sweet potato fries

Jinks Burger* | 12

8-ounce, ground chuck, brisket and short rib, choice of american, provolone or cheddar, leaf lettuce, tomato, bacon on a brioche bun

Grilled Chicken Cordon Bleu Sandwich | 12

Ham, melted Swiss, leaf lettuce, tomato and Dijon mayonnaise on a brioche bun

Authentic Philly Cheesesteak | 14

Thinly sliced and chopped ribeye steak, American or provolone, hoagie roll

GF - GLUTEN FREE V - VEGAN

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