

SMALL PLATES

- 🍤 BAJA SHRIMP TACOS 19**
topped with mango pineapple salsa, napa cabbage, guacamole, queso fresco & served with Asian chili & boom boom sauces
- 🍤 HOT AND FIRE SHRIMP 19**
southern fried shrimp, drizzled with boom-boom sauce, on a bed of pickled coleslaw
- SHUCKED RAW OYSTERS* 6F**
peach schnapps and jalapeno mignonette
half dozen | 18 dozen | 36
- CAPRESE SALAD 18**
fresh buffalo mozzarella and vine-ripened tomatoes, finished with EVOO & a balsamic drizzle
- GULF SHRIMP COCKTAIL 18 6F**
served with cocktail sauce and fresh lemons

- FRIED CALAMARI 17**
with Asian chili sauce
- OYSTER ROCKEFELLER***
bacon, shallots & fresh spinach, heavy cream & a pernod finish
half dozen | 18 dozen | 36
- GRILLED FLATBREAD 19**
with boursin cheese spread, topped with grilled chicken, fresh ricotta, melted mozzarella, balsamic onion compote
- PAN SEARED SHRIMP 21 6F**
served over a fresh corn, tomato, and fresh basil salad tossed in a light Italian vinaigrette
- SOUTHERN STYLE EGG ROLL 19**
roasted chicken with bacon, red onion and fresh spinach, served with an Asian chili sauce and spicy tartar

ADDITIONS

enjoy these following additions to any existing menu item
 chicken breast \$10 | salmon \$15 | crab cake \$16 | shrimp (5) \$14 | scallops (4) \$18
 baked potato \$6 (butter & sour cream only) | asparagus \$7 | mashed potatoes \$8 | roasted potatoes \$5

FROM THE SEA

- SOUTHERN STYLE FRIED SEAFOOD BASKET**
flounder, shrimp or fried oysters served with pickled slaw & fries
flounder | 24 shrimp | 28 oysters | 36 or choice of 2 | 36
- PAN SEARED MAHI MAHI & GULF SHRIMP* 38**
served with basmati rice & grilled asparagus, finished with a cajun cream sauce
- CRAB CAKES 39**
Maryland style with fresh dill, chives & Old Bay served with herb roasted potatoes & grilled asparagus, finished with a vin blanc sauce
- PAN SEARED SESAME CRUSTED TUNA* 34**
served rare with an Asian noodle salad, wasabi, pickled ginger, Wakame seaweed, ponzu, & mango puree
- SHRIMP CAPPELLINI 29**
pan-seared shrimp and angel hair pasta tossed with garlic, EVOO & garnished with chopped parsley
- PAN SEARED GROUPEL & GULF SHRIMP* 39 6F**
blackened grouper and Gulf shrimp served over basmati rice, topped with fresh mango & pineapple salsa
- TORTELLONI ALLA CREMA 36**
with sauteed shrimp & finished in a fontina, mascarpone, & parmesan cream sauce

- BLACKENED SALMON* 38**
with shrimp & andouille sausage, served over bacon cheddar grits & finished with a New Orleans-style gumbo chutney

- 🍤 SYMPHONY OF THE SEA 36**
sauteed Gulf shrimp & jumbo lump crab, tossed in a velvety, beurre blanc sauce, served over angel hair pasta

HANDHELDS

- choice of hand-cut house fries or sweet potato fries, + bacon \$2
choice of american, provolone, cheddar or swiss cheese
- 🍤 8oz JINKS BURGER* 19**
a blend of ground chuck, brisket & short rib on a toasted brioche bun topped lettuce and tomato with a choice of cheese
- CALIFORNIA FRIED CHICKEN SANDWICH 19**
crispy fried chicken breast, smashed avocado, lettuce, tomato, bacon, choice of cheese, lemon aioli on a toasted brioche bun
- AUTHENTIC PHILLY CHEESESTEAK 19**
thinly sliced ribeye steak chopped on an 8" hoagie roll, topped with caramelized onions & choice of cheese

FROM THE GARDEN

- 🍤 THE WEDGE SALAD 13 6F**
a wedge of iceberg, hickory smoked bacon glazed with brown sugar, diced tomato, blue cheese crumble with house made ranch dressing
- CLASSIC CAESAR SALAD 13 V**
romaine lettuce, croutons, shaved parmesan with house made Jinks caesar dressing
- 🍤 JINKS CREEK SALAD 13 V**
mixed greens, dried cranberries, feta cheese, spiced pecans & beet curl garnish with balsamic vinaigrette
- TOSSED GARDEN SALAD 8 V 6F**
mixed greens, cherry tomato, cucumber, cheddar cheese served with our house made vinaigrette

CLASSICS

- 🍤 SURF AND TURF 59**
5oz filet, grilled to perfection, with demi glace & crab cake with lemon beurre blanc, served with herb roasted potatoes and grilled asparagus
- CLASSIC FILET* 58 6F**
8oz filet, grilled to perfection, with a red wine demi glace, served with grilled asparagus & baked potato
- 🍤 HATFIELD FARMS PRIME PORK CHOP 35 6F**
double-cut herb crusted pork chop, grilled to perfection, with marsala infused vidalia onions & bacon jam, served with mashed potatoes and grilled asparagus
- WILD MUSHROOM RISOTTO 28 V 6F**
cremini, shiitake, button & oyster mushrooms, served in a rich creamy sauce
- 🍤 SHRIMP RISOTTO 35**
sauteed, diced jumbo Gulf shrimp folded into a delicious lobster cream sauce with Italian risotto
- 🍤 CHICKEN CAVATAPPI PASTA 28**
sauteed chicken in a creamy, rich alfredo sauce over cavatappi pasta (sub shrimp add 6)
- CHICKEN MEDITERRANEAN 28**
seared chicken breast with Greek olives, tomatoes, asparagus, & capers, finished with chicken stock & olive oil, tossed in pappardelle pasta

A 20% gratuity will be added to parties of 6 or more

*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.

GF GLUTEN FREE

V VEGETARIAN

🍤 FAVORITES

SIGNATURE COCKTAILS



JINKS JUICE 14

a Jinks signature mix of mango, pineapple & dragonberry rum mixed with OJ, pineapple juice & grenadine, garnished with an orange slice & cherry

PERFECT MARGARITA 16

this is a fan favorite rendition of our top shelf blanco tequila, cointreau, house sour mix & a splash of OJ with a Grand Marnier floater, salt rim & fresh lime.

RASPBERRY LEMONADE 15

this beauty has fresh raspberries, house lemonade & raspberry puree shaken with vodka & chambord then topped with a lemon slice - an absolutely sweet & tangy refreshing cocktail

CHEERWINE OLD FASHIONED 13

a bourbon old-fashioned has a modern-day local twist - with muddled cherries & a dash of bitters strained over ice & topped with North Carolina cheerwine soda

FROZEN PIÑA COLADA 14

sweet, creamy frozen drink with pineapple, coconut cream, & top-shelf coconut rum (non-alcoholic version \$9)

LIME AND COCONUT 12

just like the song - this beachy drink will have you dancing in your seat with fresh lime juice, rum and coconut cream. we shake it all up and top with ginger beer

CUCUMBER MINT MULE 13

fresh and lightly muddled cucumber & mint leaves with top shelf vodka, a squeeze of lime and topped with ginger beer

OYSTER SHOOTER 14

oyster on the half shell served with a shot of vodka, fresh made cocktail sauce & lemon wedge

BEER



Draught Beer, Craft Bottles and Cans

Our draught beer is the best collection of crafts from The Carolinas and the coast. Ask your server about ales, lagers and tropicals from the region.

Domestic Beer 4

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra
Landshark

Imported Beer 6

Stella Artois
Corona Extra
Corona Light

Craft Cans

Bill's Brewing Seasonal IPA 16oz. (Rotating IPA), 10
Bill's Brewing Honey Drip 16 oz. (Brown Ale), 8
Wicked Weed Pernicious 12 oz. (West-coast IPA), 7
Pisgah Blueberry Wheat 12 oz. (Wheat beer - Fruited), 6
Red Oak Hummingbird Helles 12 oz. (Munich style golden lager), 6

Seltzers/Ciders/THC

Bold Rock Apple, 12oz can, 5
White Claw (Black Cherry, Mango), 5
High Noon (Pineapple, Watermelon), 9
SIX seltzer by Green Compass 4mg THC/8mg CBG, 11
High Rise seltzer 10mg THC/5mg CBD, 12

Non-Alcoholic / Mocktails

Stella Artois N/A, \$6
Athletic Run-Wild IPA N/A, 6

Zero-proof versions of these Signature Cocktails:

Jinks Juice, 9
Raspberry Lemonade, 9
Lime and Coconut, 9

White & Rosé Wines

Zonin Prosecco, Veneto, Italy	split 12	36
Yes Way Rosé Bubbles, France	split 10	34
Devaux Brut Grand Reserve, Champagne, France		80
Champagne Delamotte Brut, Champagne, France		110
Zonin Primo Amore, Moscato, Italy	8	34
Starling Castle Riesling, Germany (semi-sweet)	9	30
Vila Nova Vinho Verde, Portugal, Spain	8	30
Trinity Oaks Pinot Grigio, CA	10	30
Confini Pinot Grigio by Rocca delle Macie, Veneto, Italy	12	34
Perrin Rosé, Cotes Du Rhone, France	12	36
A Viera Do Mar Albarino, Rais Baixas, Spain	12	42
Shuck Chalone, Pinot Blanc, Monterey County, CA	15	44
J. Lohr Flume Cross, Sauvignon Blanc, Monterey, CA	11	36
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	12	44
Quattro Theory Sauvignon Blanc, Napa Valley, CA		46
Noah River, Chardonnay, Napa Valley, CA	9	32
Sonoma-Cutrer Chardonnay, Sonoma County, CA (buttery)	14	46
Rombauer Vineyards Chardonnay, Carneros (2021), CA		60

Red Wines

Öko Pinot Noir, Pays d'OC, France (organic)	9	32
Cline Pinot Noir, Sonoma Coast, CA	11	36
Our Lady of Guadalupe Pinot Noir, Santa Rita Hills, CA		68
Willamette Valley Estate Pinot Noir, Willamette Valley, OR		60
Hahn Merlot, Monterey, CA	10	34
Piattelli Malbec Premium Reserve, Mendoza, Argentina	12	42
Booker 2020 Perl Red Blend, Paso Robles, CA		90
Can Blau Red Blend, Montsant, Spain (vegan)	11	36
Noah River, Cabernet Sauvignon, Napa Valley, CA	9	32
Maddelina Cabernet Sauvignon, Paso Robles, CA	12	42
Simi, Cabernet Sauvignon, Sonoma County, CA	14	50
Requiem, Cabernet Sauvignon, Columbia Valley, WA	15	56
Iron & Sand Cabernet Sauvignon, Paso Robles, CA		60
My Favorite Neighbor Cabernet Sauvignon, Paso Robles, CA		100
Silver Oak Cabernet Sauvignon, Alexander Valley, CA		135