

SMALL PLATES

BAJA SHRIMP TACOS 19
 topped with mango pineapple salsa, napa cabbage, guacamole, queso fresco & served with Asian chili & boom boom sauces

FRIED CALAMARI 17
 with Asian chili sauce

SHUCKED RAW OYSTERS* 6F
 peach schnapps and jalapeno mignonette
 half dozen | 18 dozen | 36

BURRATA & PROSCIUTTO 22
 burrata mozzarella with thinly shaved Prosciutto di Parma, baby greens, heirloom tomato with a lemon vinaigrette

WHIPPED RICOTTA 19
 with an EVOO drizzle, served with toasted baquette

HOT AND FIRE SHRIMP 19
 southern fried shrimp, drizzled with boom-boom sauce, on a bed of pickled coleslaw

GRILLED FLATBREAD 19
 with boursin cheese spread, topped with grilled chicken, fresh ricotta, melted mozzarella, balsamic onion compote

PAN SEARED SCALLOPS 23
 served over a fresh corn, tomato, basil and shrimp salad topped with baby micro greens, 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

GULF SHRIMP COCKTAIL 18
 served with cocktail sauce and fresh lemons

ADDITIONS

enjoy these following additions to any existing menu item

chicken breast \$10 | salmon \$15 | crab cake \$16 | shrimp (5) \$14 | scallops (4) \$18 | 8oz lobster tail \$40
 baked potato \$6 | asparagus \$5 | mashed potatoes \$5 | roasted potatoes \$5

FROM THE SEA

SOUTHERN STYLE FRIED SEAFOOD BASKET
 snapper, shrimp or fried oysters served with pickled slaw & fries
 snapper | 28 shrimp | 28 oysters | 36 or choice of 2 | 34

PALERMO STYLE GRILLED SWORDFISH* 35
 with fresh diced mozzarella, ripe tomatoes, red onion, & basil tossed with EVOO and balsamic drizzle

CRAB CAKES 36
 Maryland style with fresh dill, chives and old bay served with herb roasted potatoes and 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 and mango puree

SHRIMP CAPPELLINI 29
 pan-seared shrimp and angel hair pasta tossed with garlic, EVOO & garnished with chopped parsley

BLACKENED GROUPE* 39
 served over basmati rice and topped with pineapple mango & diced gulf shrimp salsa

LOBSTER RAVIOLI 34
 finished with a lobster cream sauce

SEARED ATLANTIC SALMON* 37
 8oz Atlantic salmon filet seared and served over pappardelle pasta finished with a chive dill beurre blanc sauce

JEWELS OF THE SEA 44
 sauteed shrimp & scallops, topped with lump crab, tossed in a beurre blanc, 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* 18
 a blend of ground chuck, brisket & short rib on a toasted brioche bun topped lettuce and tomato with a choice of cheese

FRIED CHICKEN SANDWICH 18
 fried chicken breast with balsamic onions, shredded lettuce, tomato, choice of cheese 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
 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
 mixed greens, cherry tomato, cucumber, cheddar cheese served with our house made vinaigrette

CLASSICS

SURF AND TURF 49
 5oz filet, grilled to perfection, with demi glace & crab cake with lemon beurre blanc, served with herb roasted potatoes and grilled asparagus

CLASSIC FILET* 49 6F
 8oz filet, grilled to perfection, with a red wine demi glace, served with grilled asparagus & baked potato

HATFIELD FARMS PRIME PORK CHOP 37
 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 26 V
 cremini, shiitake, button & oyster mushrooms, served in a rich creamy sauce

SHRIMP RISOTTO 34
 sauteed, diced jumbo gulf shrimp folded into a delicious lobster cream sauce with Italian risotto

CHICKEN CAVATAPPI PASTA 29
 sauteed chicken in a creamy, rich alfredo sauce over cavatappi pasta (sub shrimp add 6)

CHICKEN MARSALA 28
 sauteed chicken in a marsala wine demi-glace, served over mashed potatoes


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 shaken & strained over ice & topped with North Carolina cheerwine soda

FROZEN PINA COLADA 14

sweet and creamy with coconut rum, pineapple juice and coconut cream (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 top shelf blanco tequila, 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 5

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra
Landshark
Assorted hard Seltzers**

Ask your server about our variety

Imported Beer 6

Stella Artois
Corona Extra
Corona Light

Non-Alcoholic Beverages 6

O'Douls
Ginger Beer

Premium Waters 5

Perrier Sparkling Mineral Water
San Pellegrino Sparkling Mineral Water
Acqua Panna Natural Spring Water
Fiji Natural Artesian Water

White & Rosé Wines

Zonin Prosecco, Veneto, Italy	split 9	32
Yes Way Rosé Bubbles, France	split 10	34
Roederer Estate Brut, Anderson Valley, CA		75
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
Girilan Pinot Grigio, Trentino-Alto Adige, Italy		40
Perrin Rosé, Cotes Du Rhone, France	12	36
Harvey & Harriet White Blend, Obispo County, CA		50
A Viera Do Mar Albarino, Rais Baixas, Spain	12	42
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
Black's Station Chardonnay, Yolo County, CA	9	32
Sonoma-Cutrer Chardonnay, Sonoma County, CA (buttery)	14	46
Rombauer Vineyards Chardonnay, Carneros (2021), CA		60
Ferrari-Carano Tré Terre, Chardonnay, Russian River Valley, CA		60

Red Wines

Öko Pinot Noir, Pays d'OC, France (organic)	9	32
Cline Pinot Noir, Sonoma Coast, CA	11	36
Mark West Black Pinot Noir, Monterey County, CA	13	44
Our Lady of Guadalupe Pinot Noir, Santa Rita Hills, CA		
Willamette Valley Estate Pinot Noir, Willamette Valley, OR		60
Hahn Merlot, Monterey, CA	10	34
Trig Point Merlot, Alexander Valley, CA		42
Piattelli Malbec Premium Reserve, Mendoza, Argentina	12	42
Atamisque Malbec, Mendoza, Argentina		48
Booker 2020 Perl Red Blend, Paso Robles, CA		60
Can Blau Red Blend, Montsant, Spain (vegan)	11	36
Chateau Bel Air Haut-Medoc-Bordeaux, Bordeaux, France		55
San Polo Brunello di Montalcino, Tuscany, Italy		90
Black's Station Cabernet Sauvignon, Yolo County, CA	9	32
Maddelina Cabernet Sauvignon, Paso Robles, CA	12	42
Simi Cabernet Sauvignon, Sonoma County, CA	15	50
Iron & Sand Cabernet Sauvignon, Paso Robles, CA		56
St. Supery Cabernet Sauvignon, Napa Valley, CA		80
My Favorite Neighbor Cabernet Sauvignon, Paso Robles, CA		100
Robert Mondavi Red Blend, The Oakville Estates, CA		90
Silver Oak Cabernet Sauvignon, Alexander Valley, CA		135