

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

NEW ENGLAND CLAM CHOWDER 11
a rich, velvety classic brimming with tender clams and potatoes

🍤 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 6F
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 6F
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
baked potato \$6 (butter & sour cream only) | asparagus \$7 | mashed potatoes \$8 | 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

PAN SEARED MAHI MAHI & GULF SHRIMP* 37
served with basmati rice and grilled asparagus, finished with a cajun cream sauce

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, & 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
served over basmati rice and topped with wild mushrooms, finished with a vin blanc sauce and side of jumbo asparagus

LOBSTER RAVIOLI 35
finished with a lobster cream sauce

ATLANTIC SALMON OSCAR* 38
pan-seared salmon topped with lump crab & béarnaise over mashed potatoes with demi-glace; served with grilled asparagus

🍤 JEWELS OF THE SEA 44
sauteed shrimp & scallops, topped with lump crab, tossed in a 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* 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 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 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 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 26 V 6F
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 MEDITERRANEAN 29
sauteed chicken tossed with asparagus, tomato, garlic, Greek olives, and capers over ribbons of 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 shaken & strained over ice & topped with North Carolina cheerwine soda

FROZEN PEACH BOURBON 14

a fall-inspired twist on a summer favorite—this frozen cocktail blends the lush sweetness of late-season peaches with the deep, smoky warmth of bourbon (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 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

Premium Waters 8 1L bottle

San Pellegrino Sparkling Mineral Water

Premium Waters 5

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

White & Rosé Wines

Zonin Prosecco, Veneto, Italy	split 12	36
Yes Way Rosé Bubbles, France	split 10	34
Roederer Estate Brut, Anderson Valley, CA		75
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
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
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
Mark West Black Pinot Noir, Monterey County, CA	13	44
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
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
Silver Oak Cabernet Sauvignon, Alexander Valley, CA		135