

EXECUTIVE CHEF,

*Enhet Caliendo P*



*High Point, NC*

336-886-1010

126 EAST STATE AVENUE

## SEA SHELLS

### OYSTERS ON THE HALF

*saltines, cocktail, lemon, hot sauce,  
pink peppercorn mignonette*

1 DOZEN :: 1/2 DOZEN

MARKET PRICE

### P.E.I. MUSSELS

*applewood-smoked bacon,  
gorgonzola, shallots, soppin' toast*

12

## MUNCHIES

|  |    |
|--|----|
| GOAT CHEESE.....   | 9  |
| <i>almond and cashew crusted; lingonberry-mango jam, toasted baguette</i>                      |    |
| CRAB DIP.....  | 14 |
| <i>boursin cheese, artichoke hearts, parmesan focaccia</i>                                     |    |
| EDAMAME.....   | 9  |
| <i>oven-roasted; sea salt</i>  |    |
| SHRIMP COCKTAIL.....   | 12 |
| <i>"old school", horseradish cocktail, lemon</i>   |    |
| POT STICKERS.....  | 9  |
| <i>ground chicken, green onion, ginger-miso sauce, shaved carrots, crushed candied peanuts</i> |    |
| OYSTERS.....   | 14 |
| <i>flash-fried; alabama white bbq sauce</i>  |    |
| CRAB BISQUE.....   | 8  |
| <i>sherry, jumbo lump crab, old bay</i>  |    |
| BRUSSELS SPROUTS.....  | 9  |
| <i>crispy brussels sprouts, soy-ginger glaze, srirachi-honey aioli</i>                         |    |

## SMALL PLATES

|  |    |
|--|----|
| CALAMARI.....  | 11 |
| <i>panko-crusted; thai chili sauce &amp; chipotle aioli</i>                                |    |
| SHORT RIB.....   | 13 |
| <i>braised; bok choy, hon-shimeji mushrooms, soy-hoisin sauce</i>                          |    |
| AHI TUNA   | 14 |
| <i>seaweed salad, wasabi caviar, pickled ginger, daikon, furikake, sesame-ginger sauce</i> |    |
| LOW COUNTRY MAC-N-CHEESE.....  | 14 |
| <i>shrimp, crab and andouille sausage, smoked gouda cream</i>                              |    |
| BBQ DUCK.....  | 14 |
| <i>confit, polenta, braised kale, bbq jus</i>  |    |
| CRAB CAKE.....   | 14 |
| <i>tomato relish, grilled artichoke-caper remoulade, lemon</i>                             |    |
| BW SHRIMP.....   | 12 |
| <i>pan-seared; shallots, garlic, budweiser-worcestershire broth</i>                        |    |

## SALADS

|  |    |
|--|----|
| HOUSE.....   | 7  |
| <i>sun-dried cherries, poached pears, blue cheese, candied walnuts, cucumber, champagne vinaigrette</i>                                  |    |
| CAESAR.....  | 7  |
| <i>romaine + radicchio, fried artichoke hearts, tomatoes, white anchovies</i>  |    |
| OYSTER.....  | 12 |
| <i>texas pete fried oysters, baby greens, shaved red onion &amp; fennel, cucumber, tomatoes, bacon, gorgonzola dressing</i>              |    |
| WEDGE.....   | 8  |
| <i>iceberg, applewood-smoked bacon, avocado, balsamic tomatoes, gorgonzola dressing, green onions</i>                                    |    |
| BEEF.....  | 9  |
| <i>roasted red &amp; golden beets, arugula, pickled shallots, prosciutto, toasted walnuts, feta cheese, raspberry-walnut vinaigrette</i> |    |
| KALE.....  | 9  |
| <i>baby kale, roasted cauliflower, chick peas, capers, tomatoes, feta, shaved carrot, sunflower seeds, lemon-dijon vinaigrette</i>       |    |

# MAINS

## FISH

**SALMON**  
27

**TUNA**  
29

**BARRAMUNDI**  
24

**GROUPER**  
35

### SAUCE SELECTIONS

*orange-chipotle glaze, tomato relish, pineapple-piri piri salsa, goat cheese and chive butter, soy-ginger, oscar (\$7)*

## STEAKS

**FILET MIGNON** ..... 42  
*"barrel cut"; goat cheese and chive butter, cabernet demi, anna potatoes*

**NY STRIP** ..... 35  
*bacon-bourbon molasses steak sauce, sundried tomato-gorgonzola demi, roasted brussels sprouts-fingerling potato-tasso hash, cauliflower puree*

## LARGE PLATES

**SCALLOPS** ..... 28  
*pan-seared, cauliflower cream, charred corn, zucchini, spinach, fingerling potatoes, tomato-crab relish*

**LAMB** ..... 27  
*braised lamb shank, mole sauce, toasted sesame seeds*

**BOLOGNESE** ..... 19  
*beef and pork ragu, pecorino romano, pappardelle pasta*

**PORK CHOP** ..... 27  
*grilled; goat cheese, polenta, braised kale, smoked chipotle-apple jus*

**SALMON** ..... 31  
*grilled; shrimp, shallots, artichoke hearts, white wine-saffron butter, tomato-crab relish*

**SHRIMP & GRITS** ..... 23  
*blistered tomatoes, shallots, tasso*

**CHICKEN** ..... 20  
*pan-seared, shallots, shiitakes, sun-dried tomatoes, artichoke hearts, capers, white wine butter sauce, angel hair pasta*

**TUNA** ..... 30  
*pan-seared; bok choy, shiitake mushrooms, yellow squash, red bell peppers, lump crab, soy-ginger nage, toasted sesame seeds, green onions, srinacha aioli*

**BARRAMUNDI** ..... 27  
*lightly blackened; shrimp, crab, tomato, white wine-butter sauce*

**GROUPER OSCAR** ..... 42  
*lightly blackened grouper, lump crab, béarnaise sauce*

**VEGETABLE** ..... 18  
*portobella mushrooms, zucchini, heirloom tomatoes, spinach, shallots, charred corn, pappardelle pasta, basil, white wine, lemon zest, shaved parmesan*

## ON THE SIDE

ASPARAGUS ..... 7      MUSHROOMS ..... 7

FINGERLING POTATOES ..... 7      YUKON GOLD MASHED POTATOES ..... 7

SPINACH ..... 7      KALE ..... 7

HARICOT VERTS ..... 7      ANNA POTATO ..... 7