

### **SMALL PLATES& LIGHT BITES**

- Five herb salad, baby lettuces, yogurt dressing 8
- Warm beet & frisee, melted goat cheese 9
- Lump crab cake, fennel salad 13
- Whole leaf Caesar "our way" 8
- Mussels in a smoked paprika & thyme broth 12
- Warm Maryland crab dip with artichoke & toasted almonds 11
- Shrimp cocktail, pickled vegetables, cocktail sauce 13
- Oysters Rockefeller 12
- Soup of the day 4/7
- Sanderling shrimp & crab chowder 4/7

### **BIG PLATES FROM "SEA TO SKY"**

- Crispy *Rockfish*~ roasted fingerlings, shaved fennel, saffron & crab potage 24
- Slow roasted 1/2 duck~ corn bread stuffing, Brussels sprouts, cranberry gastrique 25
- Grilled NC pork chop~ black garlic smashed potato, green beans, mustard glaze 23
- Seared sea scallops~ warm lentil & root vegetable salad parsnip purree 24
- Grilled NC shrimp~ Anson Mills Speckled grits, Collard greens bacon dressing 22

### **CHEF'S DAILY PREPARATION OF NOOHEROOKA NATURAL'S PRIME CUT OF DRY AGED, GRASS FED BEEF FROM SNOW HILL NC MRKT**

- Grilled blood-orange salmon~ fettuccine, tomato confit, house-made pesto cream 22
- Butter squash risotto~ wilted winter greens, roasted beet puree & fried sage 19

### **SIDES 8**

Our Lifesaving Station Restaurant is the location of the former Caffey's Inlet U.S. Lifesaving Station #5 and is listed in the national register of historic places.

It is one of the original seven stations built along North Carolina's treacherous coast when the Lifesaving Service was founded in 1874.

The mission of the U.S. Lifesaving Station was the systematic saving of shipwreck victims, their cargos and the ship, in that order. In 1915, the Lifesaving Service joined the Cutter Revenue Service to form the modern U.S. Coast guard.

Today, the Lifesaving Station is decorated with nautical artifacts and historic memorabilia. The restaurant's menu features time-honored coastal American cuisine with an emphasis on regional seafood, hand-crafted aged meats, Southern Cheese Guild dairy and local produce.