

## Appetizers

**Signature Sanderling Shrimp, Crab and Corn Chowder**

Smoked Bacon, Potatoes, Sweet Peppers 4/7

**Steamed Atlantic Mussels** - Garlic, Shallots, Fresh Herbs,  
House Cured Tasso, White Wine, Plugra Butter, Rustic Grill Bread 12

**Carolina Crab Dip** - Local Lump Carolina Crab Meat, Herbed Boursin, Garlic Crostinis 11

**Hand Cut Duck Fries** - Malt Vinegar and Blue Cheese, Truffle and Parmesan or Old Bay 8

## Salads

**Classic Caesar Salad** - Whole Leaf Romaine, Croutons, Preserved Lemon, White Anchovy 8  
(Add Blackened or Grilled Chicken, Gulf Shrimp or Grilled Angus Beef 4)

**Summer Salad** - Locally Grown Field Greens, Carolina Peaches, Raspberries,  
Marcona Almonds, Goat Cheese, White Balsamic Vinaigrette 10

**Golden Beet Salad** - Arugula, Endive, Jasper Hills Blue Cheese,  
Candied Pecans, Champagne-Tarragon Vinaigrette 10

## Sandwiches & Entrees

**Sanderling Sandwich** - Roasted Turkey Breast, Havarti Cheese,  
Apple Wood Smoked Bacon, Lettuce, Tomato, Onion, Sage Mayo 10

**Heirloom Tomato Caprese Sandwich** - Locally Farmed Heirloom Tomatoes,  
Fresh Mozzarella, Sweet Basil, Arugula, Balsamic Reduction, Toasted Ciabatta Bread 12

**Eastern Carolina Barbeque Pork Sandwich** - Seasoned Pulled Pork, House Slaw, Soft Roll 10

**Grilled Half Pound Black Angus Burger** - Cheddar, American, Swiss, Provolone or Blue Cheese 12

**Coastal Crab Cake Sandwich** - Pan Seared Carolina Lump Crab Cake, Remoulade 14

**Open Face Beef Tip Sandwich** - Black Angus Beef Tenderloin,  
Swiss Cheese, Horseradish Sauce, Toasted Ciabatta Bread, Onion Rings 10

**Simple Seafood** - Preparation Changes Daily 12

**Local Flounder Fish and Chips** - Beer Battered Flounder, French Fries, Cole Slaw, Malt Vinegar 11

**Quiche of the Day** - Organic Mixed Greens Salad 10

*All Sandwiches come with Duck Chips and a Pickle*