**starters**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>New England Clam Chowder</td>
<td>Bacon, chives, fresh clams</td>
<td>$15</td>
</tr>
<tr>
<td>Butternut Squash Soup</td>
<td>Pepita pesto, crostini</td>
<td>$13</td>
</tr>
<tr>
<td>Crab &amp; Shrimp Louie Salad</td>
<td>Bibb lettuce, tomato, egg, avocado, cucumber, onion</td>
<td>$26</td>
</tr>
<tr>
<td>Endive Salad</td>
<td>Herb tahini, chili crunch, slopeside cheddar, pomegranate</td>
<td>$18</td>
</tr>
<tr>
<td>Fried Brussels “Okonomiyaki”</td>
<td>Bonito flake, kewpie, sesame, scallion</td>
<td>$17</td>
</tr>
</tbody>
</table>

**poke bowls**

- **King Salmon Poke** served over sushi rice
  - Avocado, cucumber, sesame, seaweed, sweet soy, spicy aioli
  - $25

- **Veggie** edamame, sweet potato, seaweed, avocado, cucumber, wasabi aioli, sweet soy
  - $19

- **Volcano Bowl** tuna, crab, avocado, cucumber, jalapeño, spicy mayo, tamari, crunchy shallot & garlic
  - $26

**raw bar, crudos, & hand rolls**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Selection of east coast oysters &amp; accoutrements</td>
<td>$24</td>
</tr>
<tr>
<td>PEEL &amp; EAT CAROLINA SHRIMP</td>
<td>Barr hill cocktail sauce</td>
<td>$24</td>
</tr>
<tr>
<td>Plateaus</td>
<td>Oysters, lobster, shrimp, chef’s daily goodies, accoutrements</td>
<td>$85</td>
</tr>
<tr>
<td>Tuna Tartare</td>
<td>Olives, caper, shallot, crème fraîche, salmonroe, lavash</td>
<td>$22</td>
</tr>
<tr>
<td>Hamachi</td>
<td>Serrano, melon, citrus, herb</td>
<td>$21</td>
</tr>
<tr>
<td>Scallop Aguachilli</td>
<td>Cucumber, chilies, cilantro, avocado</td>
<td>$22</td>
</tr>
</tbody>
</table>

**mains**

- **Crispy Chicken Sandwich**
  - Panko cutlet, ricotta, prosciutto, tomato, maple mustard, brioche
  - $21

- **Tipsy Burger**
  - 6oz vt wagyu burger, alpha tolman, bibb, roasted tomato, crispy onion, potato bun
  - Add fried oysters | butter-poached lobster
  - $24

- **Lobster Roll**
  - Lobster mayo or lobster butter, chive, bibb, buttered brioche bun
  - $38

- **Smoked Salmon BLT**
  - Browne scotch smoked salmon, bacon, lettuce tomato, roasted garlic, brioche
  - $26

- **Shrimp and Grits**
  - Fresh carolina shrimp, creole lobster gravy, nc smokehouse tasso ham, slopeside cheddar
  - $30

- **Grilled Swordfish Steak Frites**
  - Grilled atlantic line-caught swordfish, braised endive, hand cut fries, black garlic au poivre
  - $38

**sides**

- **Hand Cut Garlic Fries**
  - Herbs, spicy aioli
  - $11

- **Cheddar Grits**
  - $10

- **Small Salad**
  - $8

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Spruce Peak is committed to sustainability. We proudly work with both local producers and national distributors that focus on transparent sourcing and sustainable fisheries and farms. Together we aim to protect the health and beauty of our oceans and waterways for generations to come.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server about any allergies or dietary concerns.