

STARTERS

Blue Point Oysters on the 1/2 Shell 14

GF - 1/2 Dozen, Cucumber Mint Mignonette, Citrus Cocktail Sauce
Tobasco, Grilled Lemon

Grilled Beer & Honey Chicken Skewers 8

GF - Sweet Peppers and Onions, Geechee Ranch

Georgia Shrimp & Grits Fritters 13

Smoke Gouda, Tasso, Red Pepper Jam

PEI Mussels 10

White Wine, Garlic, Lemon, Herbs

Smoked N.C. Trout Dip 13

Warm Pita Bread, Local Crudite

Crispy Calamari & Rock Shrimp 12

Sweet and Sour Cherry Peppers, Scallions, Basil Aioli

Crawfish & Crab Hand Pies 9

Remoulade

Smoked Creekstone Farms Short Rib Sliders 11

BBQ Sauce, Shaved Red Onion, Bacon, Pimento Cheese, Romaine

SOUPS + SALADS

She Crab Soup cup 7 bowl 10

Crab Roe, Sherry, Scallions

Greek Salad 8.5

GF - Cherry Tomatoes, Cucumbers, Red Onion, Feta, Marinated Olives
Pita Chips, Red Wine Vinaigrette **Can be gluten free**

Classic Caesar Salad 4.5/9

ADD SEARED TUNA 9
ADD GRILLED SALMON 8
ADD GRILLED SHRIMP 7

Gumbo + Rice cup 8 bowl 10.5

Shrimp, Andouille Sausage, Okra, Tomatoes

Arugula Salad 9

GF - Strawberries, Goat Cheese, Roasted Pecans, Cucumber
Jalapeno Pepper Vinaigrette

Fried Jumbo Shrimp Iceberg Wedge 14.25

Bacon, Thousand Island, Red Onion

ENTREES

Pan Roasted Faroe Island Salmon 24

GF - Marinated Spring Vegetables, Red Quinoa, Salmoriglio Sauce

Smoked Creekstone Farms Short Rib 28

GF - Grilled Red Potato Salad, Strawberry Salad with Shallot Citrus
Vinaigrette, BBQ Glaze

Fried GA. Shrimp Basket 25

Crispy Fries, Southern Slaw, Cocktail Sauce, Tartar Sauce
Grilled Lemon

Bacon Wrapped N.C. Trout 24

Fennel & Leek Stuffed, Cornmeal Crusted Tomatoes, Frisee Salad

Sautéed Crab Cake 14

Cucumber, Tomato, Red Onion Salad, Red Wine Vinaigrette
Tartar Sauce

Add a Crab Cake 13

Seared Sea Scallops 28

GF - Spring Pea Farrotto, Grilled Baby Carrots, Carrot Top Pesto

N.C. Flounder 28

Crab Imperial, Asparagus, Mashed Potatoes, Citrus Beurre Blanc

Catch of the Day Mkt

GF - Choose Two Sides, Beurre Blanc Sauce

Grilled Border Springs Lamb Rack 32

Asparagus & Wild Mushroom Gratin, Cucumber Mint Relish

Local Fish or Shrimp Tacos 16

Fried or Grilled, Avocado, Pico de Gallo, Shredded Cabbage
Chile-Lime Sour Cream, House Made Hot Sauce
Served in Flour Tortillas or Romaine Lettuce

3 Peppercorn Crusted Half Chicken 21

GF - Mashed Potato, French Beans, Chicken Jus

Grilled 10oz Skirt Steak and Fries 26

GF - Chimichurri, Demi


Vegetable Plate 15


GF - Choose 3 Sides, Gluten Free Pimento Cheese Corn Bread
Vegetarian, Vegan

SIDES

House Salad - Caesar Salad - Sautéed Spinach - Garlic Whipped Red Potatoes - Marinated Spring Vegetables - Roasted Asparagus
Green Beans - Grilled Red Potato Salad - Southern Slaw - Grilled Baby Carrots - Steamed Rice - Red Quinoa - French Fries

The Landings Club is committed to purchasing local, sustainable seafood whenever possible.
For our guests with allergies, please inquire with your server on available options prepared by the Chef.

 GF - denotes menu items that are Gluten Free as listed.

 LEAF promotes whole and plant based foods that are nutrient dense, dark colored, close to source and prepared minimally.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.