



Snacks

Crispy Calamari

Ginger Infused Crispy Calamari & Pickled Garlic

Served with Thai Chili Aioli

13

Broiled Pimento Cheese

Bubbling House Pimento Cheese

Laced with Candied Jalapeno

Served with Warm Pita

10

Tenderloin Tidbits

Burgundy Glazed Beef Bits

Topped with Crumbled Blue Cheese

11

57th Street Raw Bar

Oysters on the Half Shell

Local Oysters Served with Smoked Cocktail Sauce

½ Dozen 10/Full Dozen 16

Carolina Steamed Shrimp

½ Pound of Steamed Local Prawns Tossed in Surf Club

Seasoning

Served with Smoked Cocktail & Drawn Butter

14

Snow Crab Legs

One Pound of Steamed Crab Legs

Tossed with Surf Club Seasoning

Served with Lemon & Drawn Butter

18

Soup & Salads

Add-ons:

Grilled Chicken 7

Crab Cake 9

Grilled Shrimp 9

Salmon 10

Lobster Butternut Bisque

Rich & Creamy Lobster Infused Butternut Squash Soup

Cup 6/Bowl 10

Fall Harvest Salad

Baby Arugula Topped with Mission Figs, Chevre Crumble & Pistachio Brittle

Finished with Cracked Pepper-Sherry Vinaigrette

14

House Garden Salad

Crisp Summer Greens Tossed with Cherry Tomatoes, Cucumber, Carrot & Bermuda Onion

Served with House Vinaigrette

9

Beach Wedge

Fresh Iceberg Wedge Topped with Crispy Bacon, Blue Crab, Red Onion & Cherry Tomato

Finished with a Deviled Egg & Old Bay Vinaigrette

13

Classic Caesar

Crisp Romaine Hearts, House Made Crouton & Shaved Parmigiano Reggiano

Finished with Classic Caesar Dressing

12

Butcher Block

All Butcher Block Entrees Served with Smashed Potatoes & Grilled Veggies

House Cut New York Strip*

Herb Grilled House Cut 14 oz. New York Strip Steak Topped with Brandied Fig Demi Glace

26

Crispy Skin Chicken

Rosemary Cognac Brined Chicken Finished with Apricot Pan Jus

18

Filet (7oz)*

Salt & Peppered House Cut Beef Tenderloin Served with Port Demi

36

**Consuming Raw or undercooked fish, shellfish, meat or eggs increases your risk of food borne illness*



Pasta

Short Rib Ravioli

Braised Short Rib Ravioli
Tossed in Winter Ragout
Finished with Blue Cheese & Onion Jam

17

Green Chile Crab Mac & Cheese

Tender Cavatappi Pasta
Laced with Hatch Green Chile & Local Crab
Tossed in Cheesy Goodness

20

Off the Dock

Fresh Catch*

Your Selection of Today's Fresh Catches
Prepared Blackened, Grilled or Broiled
Served with Mashers & Veggie
Finished with Sauce Supreme

25

Crab Cakes

Signature Recipe Crab Cake
Served over Creamed Collards &
Finished with Onion Jam
One Cake **20**/Two Cake **27**

Fish & Chips

Crispy Beer Battered Local Flounder
Served with Shoestring Fries & Malt Tarter

17

Chef's Favorites

Chicken 'N Dumplins

Creamy Chicken & Local Veggies Enshrined with Sweet Potato Dumplings

14

Seafood Butternut Risotto

Delectably Creamy Risotto Embedded with an Array of Fresh Local Seafood
Tossed with Butternut Cream

23

Upcoming Events at the Surf Club

Friday, March 31st

Jesse Chong 6-9pm Patio 57

Sunday, April 16th

Easter Brunch

\$36 Adults, \$18 Kids' (ages 6-12), Kids 6 & under Free

11am-4pm Call for Reservations

Thursday, April 20th

North End Wine Class & Tasting \$17

6-8pm Hosted by Ian Honaker

Friday, May 5th

Roebuck 6-9pm Patio 57

Saturday, May 6th

Gold Sauce 6-9pm Patio 57

Sunday, May 7th

Woodwork 4-7pm Patio 57

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20% gratuity will be added to all parties of six or more