



JON SPENCER
CEC Executive Chef

STARTERS

CHARBROILED SOUTH STREET WINGS

our signature marinated wings charbroiled, served with our bleu cheese dip and wing sauce 8.95

CHEESY BREAD a blend of four cheeses, garlic, minced onion, parsley and spices baked on fresh French crostini 5.95

MOZZARELLA GRILLE fresh mozzarella wrapped with shaved prosciutto & wilted romaine, charbroiled & served with tomato-basil concasse, balsamic glaze 7.75

WCK HOUSE CHIPS house made daily, fresh root vegetable & potato chips with herbed buttermilk ranch, bleu cheese or hot sauces 4.95

DUCK CIGARS slow simmered confit of duck leg wrapped in ultra-thin spring roll wrap, flash-fried with trio of dipping sauces 8.95

FRIED GREEN TOMATOES sweet corn, crab, tomato, jalapeño, dilled tartar sauce 10.95

MAINS

BLUE CRAB MAC & CHEESE creamy mac & cheese, jumbo lump crab, portabellos & prosciutto, baked and topped with scallion sprinkle, *choice of side* 15.95

SEARED TUNA TACOS flatiron seared ahi tuna, rare, in soft flour tortillas with shaved lettuce, tomato, pico, spiced sour cream, avocado, and shredded cheddar jack, *choice of side* 10.95

GRILLED CHICKEN, SPINACH & GOAT CHEESE FLATBREAD chopped & tossed with balsamic vinaigrette, onions, tomatoes and cucumbers, *choice of side* 9.95

BRAISED SHORT RIB slow braised boneless short rib of beef over Yukon Gold mashed potatoes with burgundy demiglace and leek crisps 11.95

CHICKEN PASTA LOUISIANNE blackened chicken breast over linguine alfredo, with asparagus tips, grape tomatoes, braised pork belly and peppers 12.95

SMOKEY & THE BANDIT shaved slow roasted prime rib piled high, flat ironed, smoky barbecue-glazed over homestyle fried potatoes, topped with tobacco onions 10.95

CAPE FEAR our lunch sized bayou shrimp & grits with étouffée sauce, andouille sausage, peppers & onions over low country cheddar stone ground grits 12.95

LUNCH SOBA ginger-miso broth, scallions, mushrooms, carrots, snow peas, pulled fresh chicken, sesame and tamari 8.95

SIDE ITEMS

HOUSE ROOT VEGETABLE & POTATO CHIPS 4.95

MAC & CHEESE four cheese gratiné 3.95

CREAMY SOUTHERN COLE SLAW shredded cabbage, Duke's mayonnaise, vinegar, sugar and spices 2.95

FRENCH FRIES 3.50

TRUFFLE FRIES garlic, parmesan, parsley, truffle oil, sea salt 4.95

ROASTED MEDLEY OF VEGETABLES zucchini, yellow squash, red pepper, and red onions 4.25

MASHED YUKON GOLD POTATOES 2.95

APPLES, PEARS, BERRIES, & ORANGES 2.95

ZUCCHINI FRIES sriracha aioli 4.25

SOUPS & SALADS

add grilled chicken 7 🔥 seared tuna 9
grilled shrimp 9 🔥 grilled salmon 8
grilled filet medallion 10

housemade dressings: bleu cheese, buttermilk herbed ranch, balsamic vinaigrette, maple-muscadine vinaigrette, golden Italian, honey mustard, citrus vinaigrette, wild berry, peppercorn-parmesan, creamy chipotle-lime

3 X 3 ONION SOUP steakhouse style, cubed: 3 onion, 3 cheese 5.95

CHEF'S DAILY INSPIRATION SOUP the chef's daily inspired by the freshest product available market price

THE FAMED WEDGE classic iceberg, Danish bleu crumbles, bleu cheese dressing, bacon, tomatoes, cucumbers, croutons 5.95

KALE SALAD 182 SOUTH superfood kale, golden vinaigrette, grape tomatoes, focaccia croutons, shaved parmesan 5.50

BOX OFFICE HOUSE SALAD mixed field greens, vine ripened tomatoes, hothouse cucumbers and zested carrots, onions, croutons, selection of dressings 5.75

CAESAR SALAD THEATER crisp romaine, parmesan tuiles, garlic-mustard emulsion, herbed foccacia croutons, shaved parma 6.95

SUNDANCE FAJITA GRILLE skillet seared Navarro-spiced steak, crisp romaine, roasted peppers, pico de gallo, avocado purée, ancho sour cream plantain crisps, creamy chipotle-lime vinaigrette 12.95

NUTTY PROFESSOR mixed American field greens topped with crisp pecan fried chicken, candied pecans, apples, strawberries, sun dried cranberries, gold raisins and maple muscadine vinaigrette 12.95

SANDWICHES

served with choice of side item

THE COUNTRY CLUB

triple decker feature of turkey, ham, and cheddar topped with peppered bacon, lettuce, and tomato, served with dijon mayonnaise on stone ground wheat bread 8.95

PORT CITY CRABCAKE SANDWICH

our famous crabcake recipe seared and served on a brioche roll with creole remoulade 12.95

SGT. PEPPER'S

marinated portobello mushroom, roasted red pepper, fresh mozzarella, pesto, arugula, toasted whole grain wheat wrap, roasted garlic, and fresh hummus served with zucchini fries and sriracha dip 9.95

CHARBROILED CHICKEN

CORDON BLEU SANDWICH marinated & charbroiled breast of chicken, Smithfield smoked ham, swiss, dijonnaise, lettuce and tomato on focaccia 9.95

STANDARD HARDWARE BURGER

with applewood bacon, grilled shallots, grilled portabellos, house garlic-jalapeño pickles, emmentaler swiss, dijonnaise, crisp lettuce and tomato on herbed brioche 13.95

WEBB CUSTOM PRIME RIB STACKER

sautéed mushrooms & onions, provolone, with cabernet au jus and creamed horseradish 14.95

BUFFALO SHRIMP WRAP

whole wheat tortilla wrap filled with spicy buffalo shrimp, crumbled bleu cheese, shaved iceberg, tomato, spiced mayo 10.95

ROAST BREAST OF TURKEY & BRIE

shaved oven roasted turkey breast, pear-apple slaw, cranberry mayonnaise, rich brie cheese on stone ground wheat 10.95

OCEAN'S 11

our mariner's salad in classic rat pack style: tender lobster, shrimp and crab salad with crisp lettuce, tomato and avocado, overstuffed in a toasted baguette 14.95

SOUTHERN STYLE PIMENTO CHEESE SPREAD ON COUNTRY SOUR DOUGH

house made pimento cheese on thick country sour dough bread with lettuce, tomato, and mayonnaise 7.95

STACKED RACHEL GRILLE

thin shaved pastrami on rye with coleslaw, Louis dressing and swiss, grilled 10.95

Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness. Not all ingredients are listed on the menu so please inform your server of any food allergies.

🔥 = item may be cooked to order, rare to well done