

**DINNER AT THE LIFE SAVING STATION BUILT 1899
RESTAURANT OPENED SEPTEMBER 1985**

FARMED

5 Herb Salad, Baby lettuces, Vidalia Vinaigrette	8
Whole Leaf Caesar "Our Way"	8
Grilled Fresh Mozzarella & Basil Flatbread	11
Cured Ham, Arugula, Olives, Aged Gruyere and Balsamic CS	10
Marinated Mushrooms & Baby Frisee Salad, Warm Goat Cheese Crouton	9

CAUGHT

Mussels With Melted Leeks & Wine Broth	11
Carolina Blue Crab Cake, Fennel Salad CS	12/22
Soup Of The Day	4/7
Sanderling's Shrimp and Crab Chowder	4/7
Shrimp Cocktail, Chow Chow, Horseradish Sauce CS	11
Blue Crab Cocktail, Avocado, Cucumber, Radish & Sweet Soy CS	11

SIDES

6

Grilled Asparagus
Swiss Chard
White Bean Ragout
Whipped Potato
Artichoke Stew
Fried Green Tomato
Mascarpone-Creamed Spinach
Duck Fries
Sautéed Summer Beans

RAISED

CS Chef's Selection Of Beef	
Grilled Asparagus & Whipped Potatoes	MKT
Five Spice Glazed Duck Breast, Swiss Chard, Stone Fruit, Duck Confit & Pear Puree	26
CS "Weeping Chop" Grilled Center-Cut Pork Chop, Roasted Shallot Polenta, Summer Beans & Apple Mustard Glaze	24
CS Pan Roasted Rainbow Meadow Farm Chicken Herb Dumplings, Braised Kale Pan Gravy	23
CS Roasted Corn Risotto Porcini Mushroom Dressing, Snipped Chives	22

Our Lifesaving Station Restaurant is the location of the former Caffey's Inlet U.S. Lifesaving Station #5 and is listed in the national register of historic places.

It is one of the original seven stations built along North Carolina's treacherous coast when the Lifesaving Service was founded in 1874.

The mission of the U.S. Lifesaving Station was the systematic saving of shipwreck victims, their cargos and the ship, in that order. In 1915, the Lifesaving Service joined the Cutter Revenue Service to form the modern U.S. Coast Guard.

FISHED

CS Seared Mahi Mahi, Mascarpone Creamed Spinach, Preserved Lemon	24
Seared Sea Scallops, Fried Green Tomatoes, Pearl Onions, Cauliflower Puree, House-made Spiced Pepper Jam	26
CS Roasted Sunburst Carolina Trout, Baby Artichokes, English Peas, White Cap Mushroom Stew	24
Crab Crusted Salmon, Warm White Bean and Wild Arugula salad, Ver Jus and Mint oil	22
CS Chilled Watercress & Lobster Salad, Purple Potato, Sweet Serenity Vinaigrette	14/25
CS Grilled North Carolina Shrimp & Andouille Sausage, Anson Mills Grits, Roasted Tomatoes, Mushrooms and Spinach	23

CS THE CAROLINA BREEZE IS UPON US. THE SOUND OF THE SURF INSPIRES A RETURN TO SIMPLER TIMES. THE HOSPITALITY THAT ONCE SIGNIFIED FINE SOUTHERN LIVING IS RESTORED IN THIS MAGICAL PLACE WE CALL HOME. SAVOR THE BOUNTY AND WONDERS OF NORTH CAROLINA'S OUTER BANKS AND OUR SOUTHERN AND AMERICAN PRODUCERS WHO ARE DEDICATED TO SUSTAINING THE CULTURES AND ENVIRONMENTS THAT EMBODY THE PLACES THEY CALL HOME. WE PROUDLY PREPARE THESE PRODUCTS IN WAYS THAT CELEBRATE THE SUSTAINABLE, ORGANIC, ARTISANAL AND LOCAL APPROACH THAT LETS YOU KNOW YOU ARE IN OUR BEAUTIFUL NORTH CAROLINA.