

LIBATIONS

Curated by award-winning mixologist Azure Cassidy

SEA LEVEL SIGNATURES

Smoked Old Fashioned ◊ 15
Elijah Craig Small Batch Bourbon, Burlesque bitters, demerara, hickory smoke

Seasonal G&T ◊ 14
Sutler's Gin, house-made tonic, seasonal flavors

Melting NY Sour ◊ 15
George Dickel Rye, claret cube, simple, lemon

Damn Fine Espresso Martini ◊ 16
Ketel One Vodka, Damn Fine Coffee Liqueur, Pure Intentions cold brew, vanilla, nitro-infused

Harvest Belle ◊ 15
Belle Meade Sour Mash Whiskey, apple, cinnamon, saffron, mint tea, lemon

129 Mule ◊ 9
Jim Beam Peach Whiskey, vanilla simple, ginger beer, lime

FROM THE BARREL

El Presidente ◊ 15
Appleton Estate 12 Year Old Rare Casks Rum, Dolin Blanc Vermouth, Dry Curacao, house-made grenadine

Leveled Up Manhattan ◊ 18
Knob Creek Rye Single Barrel Pick, Carpano Antica, Burlesque bitters, brandied cherry, cinnamon smoke

Mexican Firing Squad ◊ 16
Barrel-Aged Maestro Dobel Diamante Tequila, house-made grenadine, blood orange, grilled lime, Angostura bitters

Barrel-Aged Vieux Carre ◊ 17
Hennessy, George Dickel Bourbon, Cocchi Torino, Benedictine, Angostura & Peychaud's bitters

SEASIDE SIPPERS

Opal Ocean ◊ 14
HpnotiQ, Mezcal, peach schnapps, agave, lime

Hawaiian Delight ◊ 16
RumHaven, Parrot Bay Passion Fruit Rum, pineapple, lime, hibiscus, demerara, passion fruit flakes

HibisKiss ◊ 11
Rock Nest Sparkling Brut, hibiscus, pomegranate arils, orange zest

Ghost Pepper Pommarita ◊ 13
Lunazul Blanco Tequila, Pama, triple sec, ghost pepper syrup, pomegranate juice, lime

FEATURED COCKTAILS

Sea Level NC proudly supports local non-profits and fundraising groups through its 'Rising Tide' cocktail initiative. Whenever the featured cocktail is purchased, 20% is donated directly to the current charity. The tide shifts towards a new non-profit every four weeks!

ON TAP

Wicked Weed Pernicious ◊ 8
Fullsteam Paycheck Pilsner ◊ 7
Armored Cow Fun 51 Hefeweizen ◊ 7
OMB Copper ◊ 7
Divine Barrel Rye So Serious IPA ◊ 9
Sycamore Small Batch Mids IPA ◊ 9
Armored Cow Porter of the Phoenix ◊ 9

OYSTER SHOOTERS*

Mother Shucker ◊ 9
pickle-infused Finlandia vodka, horseradish, garlic, jalapeño

Bloody 'Mari ◊ 6
Tito's Vodka, tamari, cocktail sauce, Texas Pete

DRAFT COCKTAILS

Fish House Punch ◊ glass 9.5 pitcher 36
Deep Eddy Peach Vodka, Goslings Rum, white rum, brandy, unsweet tea, lemon, lime

Meow Mule ◊ 12
Cathead Honeysuckle Vodka, strawberry, chamomile tea, ginger beer, honey

CANS

Narragansett ◊ 3.5 | *Allagash White* ◊ 5.5
Bud Light ◊ 4.5 | *Mich Ultra* ◊ 4
Birdsong Rewind Lager ◊ 8.5
NoDa Jam Session Pale Ale ◊ 9.5 | *NoDa Hop Drop* ◊ 7
Samuel Smith Organic Cider ◊ 10.5
Gilde Lemon Radler ◊ 4
Dogfish Seaquench Ale ◊ 5

FREE SPIRIT

Buzz Kill ◊ 8
Italian Orange "Spirit", house-made tonic, club soda

Seasonal Spritz ◊ 8
seasonal flavors, house-made tonic, club soda

Purple Sea Urchin ◊ 8
pineapple, hibiscus, lime, demerara, passion fruit flakes

*These foods may be undercooked—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% gratuity will be added to unclosed tabs at the end of the night.

SAMPLE OYSTER LIST; SEE DAILY FEATURES TAB ON WEBSITE FOR CURRENT LIST

ON THE HALF SHELL

1/12/2024

OYSTER*

1. Sea Level Salt
2. Beausoleil
3. Delaware Wild
4. Uncle Bobby's
5. Dukes of Topsail
6. Brickyards
7. Cedar Islands,
8. Topsiders
9. Outermost
10. McIntosh
11. St. Anne

ORIGIN

- Sea Level, NC
 New Brunswick, CAN
 Delaware Bay, NJ
 Plymouth Harbor, MA
 Topsail Island, NC
 Damariscotta River, ME
 Pamlico Sound, NC
 Damariscotta, ME
 Eastham, MA
 Townsend, GA
 P.E.I., CAN

PRICE

- \$2.50 ea
 \$4.00 ea
 \$3.00 ea
 \$4.00 ea
 \$4.20 ea
 \$3.70 ea
 \$3.55 ea
 \$4.25 ea
 \$4.20 ea
 \$4.20 ea
 \$4.25 ea

FROM THE RAW BAR

Truist Tower* 185

Chef's selection of 24 oysters, 12 mussels, 10 raw clams, shrimp cocktail, seasonal ceviche, salmon poke, Maine lobster, Marshallberg Farm caviar

5th Street Tower* 120

Chef's selection of 18 oysters, 12 mussels, shrimp cocktail, 10 raw clams, seasonal ceviche

Bubbles & Brine* 105

12 Sea Level Salts, bottle of J Vineyards Cuvée 20 Brut

Shrimp Cocktail 17

house-made cocktail sauce

Salmon Poke* 14

Sriracha-honey glaze, pineapple salsa, wontons

Seasonal Ceviche* 18

red fish, green curry marinade, local honey, charred citrus reduction, Maine lobster, red onion, salted pepitas, micro cilantro, corn tortillas



FOR THE TABLE

Creole Shrimp Crunch 16

chilled Creole & lime shrimp, cucumber, avocado, remoulade, green onion, wontons

Cast Iron Seafood Dip 17

salmon, shrimp, white fish, Boursin, Parmesan, corn tortillas

Sweet & Spicy Calamari 18

fresno, peanuts, micro cilantro

Southern Fried Oysters 16

fried green pickled tomatoes, Texas Pete dust, eel sauce, Alabama White BBQ

Corn Bread 10

local honey maple butter

Steamed Mussels 18

coconut green curry, mint, grilled sourdough

Grilled Oysters 18

traditional New Orleans' style, garlic butter, Parmesan, Romano, parsley, oregano & pepper blend, garlic bread

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SOUP & GREENS

Clam Chowder ◊ 10
New England style

Lobster & Shrimp Bisque ◊ 17
Maine lobster, shrimp, sherry, cilantro oil

Smoked White Fish Caesar* ◊ 17
smoked local white fish, Parmesan, garlic butter croutons, Caesar dressing

Seasonal Salmon Salad* ◊ 25
grilled, mixed greens, quinoa, charred grapefruit, shredded carrots, manchego cheese, blood orange vinaigrette

House Salad ◊ 9.5
local greens, cucumber, carrot, cherry tomato, onion

add salmon*, chicken, NC shrimp, fried oysters ◊ MKT

LAND LOVERS

Bone-In Pork Chop ◊ 33
brined & grilled, butternut squash hash, local apple cider reduction, apple & fennel slaw

Half NC Chicken ◊ 29
Springer Mountain Chicken, brined, smoked & fried, Alabama White BBQ, macaroni & cheese, bacon & apple collards

Sweet & Tangy Short Rib ◊ 39
bone-in, honey miso braise, butternut squash puree, crispy Brussels

add Lobster Tail ◊ 20 | add Scallops ◊ 20

add Oscar Topping ◊ 15

HANDHELDS

with Amélie's breads, choice of handcut fries or slaw

Lobster Roll ◊ 30
Maine or Connecticut style

East Coast Shrimp Po' Boy ◊ 17
crispy shrimp, tomato, dill pickles, romaine, Cajun aioli

Fried Springer Mountain Chicken ◊ 16
"yay" sauce, dill pickles, mixed greens, mayo

Bacon Burger* ◊ 18
bacon and mushroom chutney, goat cheese, mixed greens, pickles, mayo

SIDES

Apple & Bacon Collards ◊ 12
local mushroom, vegetable blend

Grilled Asparagus ◊ 12
Parmesan blend, Bulls Bay Saltworks smoked salt

Mushroom Risotto ◊ 12
local mushrooms, Parmesan, black garlic aioli

Grit Cakes ◊ 12
cheesy grit cakes, Romesco, pine nut relish

Crispy Brussels ◊ 10
local honey, miso tamari, garlic

Macaroni & Cheese ◊ 12
cavatappi, sharp cheddar, Monterrey Jack, smoked gouda, deli American

Wild Rice & Quinoa Pilaf ◊ 12
garlic, toasted almonds, parsley & green onion, sautéed duck fat

= GLUTEN FREE

= CONTAINS NUTS

= VEGAN

= DAIRY FREE

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PARTNER SPOTLIGHT



CHEF FEATURES CHANGE DAILY; CALL OR COME IN FOR CURRENT SELECTIONS

CHEF FEATURES

Executive Chef: Eric O'Connor

1/12/2024

East Coast Halibut Oscar 46

Quinoa and wild rice pilaf, asparagus, lump crab, béarnaise sauce

NC Flounder Fish Piccata 31

Garlic mascarpone mash, asparagus, white wine lemon caper sauce



COASTAL FAVORITES

Atlantic Salmon* 27

butternut squash puree, pomegranate gastrique, local radish, crispy Brussels

East Coast Shrimp & Grits 27

andouille sausage, Creole spice, onions, peppers, garlic, cream

Fried NC Flounder 25

Hoppin' John with Carolina Gold seafood rice, bacon, andouille sausage, Sea Island red peas, green tomato relish, tartar sauce

Scallops & Risotto 37

pan-seared, U/10 diver scallops, local mushroom risotto, Parmesan, black garlic aioli

Blackened East Coast Grouper 43

Louisiana red beans, andouille sausage, dirty rice, pickled red onion

Paella 35

Carolina Gold seafood rice, bacon, andouille sausage, U/10 diver scallop, shrimp, mussels, saffron crème fraîche, micro cilantro

add Lobster Tail 20

Grilled SC Swordfish 35

cheesy grit cake, Romesco, asparagus, pine nut & golden raisin relish

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