



SEA LEVEL^{NC}

CHARLOTTE

FOR THE TABLE

Creole Shrimp Crunch \diamond chilled Creole & lime shrimp, cucumber, avocado, remoulade, green onion, wontons \diamond 16

Corn Bread \diamond local honey maple butter \diamond 10

Cast Iron Seafood Dip \diamond salmon, shrimp, white fish, Boursin, Parmesan, corn tortillas \diamond 17

Calamari \diamond sweet & spicy chili sauce, fresno, peanuts, micro cilantro \diamond 18

SANDWICHES

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

Catfish Rueben \diamond 15.5

blackened Carolina Classics catfish, Swiss, house slaw, remoulade

Lobster Roll \diamond 30

Maine or Connecticut style

East Coast Shrimp Po' Boy \diamond 17

crispy shrimp, tomato, dill pickles, shredded romaine lettuce, Cajun aioli

Fried Chicken \diamond 15.5

"yay" sauce, dill pickles, mixed greens, mayo

Fried Flounder Sandwich \diamond 19

pimento cheese, tartar, lettuce, pickles

Bacon Burger* \diamond 18

bacon and mushroom chutney, goat cheese, mixed greens, pickles, mayo

SOUP & SALAD

Clam Chowder \diamond 10

New England style

Smoked White Fish Caesar* \diamond 17

smoked local white fish, Parmesan, garlic butter croutons, Caesar dressing

Seasonal Salmon Salad* \diamond 25

grilled, mixed greens, quinoa, charred grapefruit, shredded carrots, manchego cheese, blood orange vinaigrette

House Salad \diamond 9.5

local greens, cucumber, carrot, pickled cherry tomato, onion

add salmon*, chicken, NC shrimp, fried oysters \diamond MKT

HOUSE FAVORITES

Atlantic Salmon* \diamond butternut squash puree, black cherry gastrique, local radish, crispy Brussels \diamond 27

East Coast Shrimp & Grits \diamond andouille sausage, Creole spice, onions, peppers, garlic, cream \diamond 27

Fried NC Flounder \diamond Carolina flounder, Hoppin' John with Carolina Gold seafood rice, bacon,

andouille sausage, Sea Island red peas, green tomato relish, tartar sauce \diamond 25

TACOS

each style \diamond 6

Blackened Shrimp

jalapeño aioli, red cabbage, pineapple salsa

Catfish

pickled onion, greens, corn salsa

Fried Oyster

greens, jalapeño aioli

SIDES

Hand Cut Fries \diamond 5

Cole Slaw \diamond 5

Side Salad \diamond choice of house-made dressing \diamond 6.5

Daily Vegetable \diamond locally sourced \diamond 7

*These foods may be undercooked—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Credit Card payments will only be processed with card present and functioning EMV or magstripe.



LIBATIONS

Smoked Old Fashioned ◊ 16
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, ginger beer, lime

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

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

Leveled Up Manhattan ◊ 21
Knob Creek Rye Single Barrel Pick, Carpano Antica, Burlesque bitters, brandied cherry, cinnamon smoke

Mexican Firing Squad ◊ 16
Reposado 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

Kentucky Sting ◊ 17
Beeswax-infused Yellowstone Bourbon, Amaro Nonino, local honey, lavender

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

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

ON TAP

Wicked Weed Pernicious ◊ 8

Fullsteam Paycheck Pilsner ◊ 7

Armored Cow Fun51 Hefeweizen ◊ 7

OMB Copper ◊ 7

NoDa Rotation ◊ MKT

IPA Rotation ◊ MKT

Seasonal Rotation ◊ MKT

CANS

Bud Light ◊ 5 | *Mich Ultra* ◊ 5

Narragansett ◊ 3.5 | *Allagash White* ◊ 5.5

Birdsong Rewind Lager ◊ 8.5

NoDa Jam Session Pale Ale ◊ 9.5

Left Hand Milk Stout ◊ 8

Dogfish Seaquench Ale ◊ 5

Samuel Smith Organic Cider ◊ 10.5 | *Seasonal Can* ◊ MKT

SOFT DRINKS

Pure Intentions Coffee ◊ 3.75

Rishi Hot Tea ◊ 5

Iced Tea ◊ 3.25

Sparkling Water - San Pellegrino ◊ 6

Soft Drinks ◊ 3.25

coke • coke zero • diet coke • dr pepper • lemonade • root beer • sprite

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20% gratuity will be added to parties of eight or more.