

SEA LEVEL NC

SEALEVELNC.COM

brunch menu

WELCOME TO SEA LEVEL

THE EVER EVOLVING CONCEPT OF SEA LEVEL NC HAS BEEN A PROJECT OF PASSION FOR PAUL MANLEY FOR OVER 6 YEARS. HE SET OUT TO CREATE A SEAFOOD RESTAURANT THAT GREW ITS OWN SIGNATURE ITEMS AND RELIED MORE ON SUSTAINABLE, LOCAL SUPPLY LINES. HE THEN SPENT 2 YEARS ON THE NORTH CAROLINA COAST BUILDING RELATIONSHIPS WITH AQUACULTURE SPECIALISTS, FARMERS, SCIENTISTS, SHRIMPERS, AND OTHER "WATERMEN". FROM THESE EFFORTS HE HAS PARTNERED WITH LOCAL NC OYSTER AND CLAM FARMERS TO GROW HIS OWN LINE OF PRODUCT, DESIGNED AND HARVESTED SPECIFICALLY TO HIS RESTAURANT STANDARDS. HE NOW HAS THE ONLY FARM-TO-FORK OYSTER GROWN IN NORTH CAROLINA TO BE SERVED ON THE HALF SHELL AT SEA LEVEL.

IN ADDITION, WE'RE DEDICATED TO BRINGING YOU NON-THREATENED SPECIES, HARVESTED IN PARTNERSHIP WITH COASTAL FISHERMEN, SO YOU'LL FIND SELECT FISH, OYSTERS, SHRIMP AND LOBSTER IN ALL OF OUR DISHES. ENJOY YOUR VISIT. WE HOPE TO SEE YOU AGAIN SOON!

TOWERS

SEA LEVEL BRUNCH SEAFOOD TOWER - 2 TIER 40
CHILLED STEAMED MUSSELS AND CLAMS, SHRIMP COCKTAIL, AND OYSTERS ON THE HALF SHELL - SERVED WITH HOUSE MADE COCKTAIL SAUCE, MIGNONETTE, AND FRESH GRATED HORSERADISH

HEARST SEAFOOD TOWER - 3 TIER 125
WHOLE LOBSTER, SALMON TARTARE WITH LOCAL CAVIAR, CHILLED STEAMED MUSSELS AND CLAMS, SHRIMP COCKTAIL, AND OYSTERS ON THE HALF SHELL - SERVED WITH HOUSE MADE COCKTAIL SAUCE, MIGNONETTE, AND FRESH GRATED HORSERADISH

[HAVE A COCKTAIL]

SEA LEVEL BLOODY MARY 14
DIXIE SOUTHERN BLACK PEPPER VODKA, HOUSE MADE BLOODY MARY MIX, SERVED WITH FRIED PORK BELLY, SHRIMP, BLUE CHEESE OLIVES, AND PICKLED GREEN BEANS

WATERMELON BASIL MIMOSA 8
SUTLERS GIN, WATERMELON JUICE, BASIL LIME JUICE, TOPPED WITH CAVA BRUT

FROZEN BELLINI 9
DOC PORTER VODKA, PEACH SCHNAPPS, PEACHES, LIME JUICE, TAWNY PORT FLOAT

FROZEN IRISH COFFEE 12
TULLAMORE DEW IRISH WHISKEY, KAHLUA, HOUSE MADE COCOA AND VANILLA COFFEE BLEND

"NATURAL BLONDE" MICHELADA 11
HORNITOS BLACK BARREL TEQUILA, BELL'S LAGER, YELLOW TOMATOES, JALAPENOS, CLAM JUICE, ANCHOVY PASTE

BRUNCH PUNCH 10
SAILOR JERRY SPICED RUM, WHITE COCOA LIQUEUR, PINEAPPLE JUICE, LIME JUICE, PASSION FRUIT PUREE

