BAR
AT
18TWENTY

FINGERS

CHARCUTERIE 25
Seasonal Cured Meats and Cheeses, Pickled Vegetables, Flat Bread

CREAMY BLUE CRAB DIP 18
Creamy Blue Crab Dip & Oven-Fired Baguette

BANG BANG SHRIMP 18
Crispy Fried Shrimp with Dragon Sauce & Kale Slaw

CHORIZO NACHOS 17
Fresh Chips, Chorizo, Roast Onion and Peppers, Manchego & Fontina Creamy Queso

HOT HONEY CHIX 16
Pickle-Brined Chicken Tender Fried Golden, Tossed in Honey Old Bay Sauce with Sweet Onion Poppy Dressing

CRISPY BLUE CATFISH BITES 12
Marinated Catfish Bites, Creole Lime Remoulade

WINGS 16
dozen Wings your flavor: Buffalo, gochujang, Honey Oldbay, Lemon Pepper, Jerk
Blue cheese or ranch dip

HANDS *with fries*

TERIYAKI MUSHROOM BANH MI 17
Kale asian slaw

STEAK HERO 19
Shaved Prime Rib , Fontina Cheese, Lettuce, Tomato, Mayo, Fried Onion

CRAB CAKE SANDWICH 24
Chiffonade Lettuce, Tomato, Remoulade

FISH AND CHIPS 18
Battered Blue Catfish, and wedges, House tartar

CLUBHOUSE BAGUETTE 17
Fresh Turkey, Crisp Bacon, Tomato, Lettuce

TAVERN SMASH BURGER 18
6oz Prime Patty with Porter Cheddar, Crispy Onions Lettuce and Tomato

FORKS

WEDGE 14
Cured Tomato, Grilled Green Onion, Crispy Pork Belly ,Gorgonzola Dressing

CAESAR 12
Charred Romaine, House Garlic Pepper Dressing, Hand Shaved Parmesan, Gremolata & Focaccia Crouton

THE ADMIRAL 18
Chopped Romaine, Chilled Shrimp, Salami, Provolone, Heirloom Tomato, Cucumber, Olive, Pepperoncini Gorgonzola Vinaigrette

ROASTED BEET & BUTTERNUT SQUASH SALAD 14
Maple roasted beets and butternut squash with toasted pumpkin seeds over mixed greens with bourbon maple vinaigrette

CRAFTED COCKTAILS

FALL SPRITZ 17
Seasonal Pear vodka, Fresh pear juice, Lemon juice topped with sparking wine

CRAN-APPLE MARGARITA 16
Blanco Tequila, Triple sec, apple cider, cranberry sour mix , finished with a cinna-sugar Rim

SMOKED OLD FASHIONED 16
Bourbon, bitters & simple syrup. Smoked Oak to finish it off

PUMPKIN PIE MARTINI 16
Fresh Pumpkin puree, Vanila vodka & pie spices.

BEER/SELTZER

MILLER LITE	7
BUD LIGHT	7
COORS LIGHT	7
MICHELOB ULTRA	7
YUENGLING LAGER	7
SAM ADAMS BOSTON LAGER	8
SAM ADAMS SEASONAL	8
GUILFORD FEATURE	9
HEINEKEN	8
HEINEKEN N/A	7
LOOSE CANNON IPA	8
DOG FISH 60 MINS	8

WINE

WHITE/SPARKLING

BOTTEGA VINAIA PINOT GRIGIO 14|50
Trentino Italy

KIM CRAWFORD 14|50
New Zealand

MER SOLEIL CHARDONNAY 12|42
Monterey County California

SARACINA CHARDONNAY 17|62
Mendocino County Chardonnay

CHATEAU ST MICHELLE 11|38
Columbia Wasington

LA MARCA PROCESSCO 14|50
Treviso Italy

WYCLIFF CHAMPAGNE 10|35
California

RED

PEDRONCELLI 'BROTHERS MARK' CABERNET SAUVIGNON 14|50
Sonoma County CA

DUCK HORN CABERNET SAUVIGNON 14|50
Napa Valley CA

MACMURRY PINOT NOIR 13|45
Russian River Valley CA

BELLERUCHE COTE-DU-RHONE 13|45
Rhone Valley France

Kent Island RESORT
VIVAMEE SIGNATURE COLLECTION

Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of Foodborne Illness, Especially if you have preexisting medical conditions.

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