



DINNER

STARTERS

Crab Dip

Creamy and crabby with a little kick.
Served with baked pita points 13.99

Potato Skins

Fried potato wedges dressed with bacon, cheese and green onions served with sour cream 10.99 *Add jalapeños .75*

Frickles & Frooms

Dill pickle chips & button mushrooms, hand dipped and deep fried. Served with Buttermilk Ranch dressing 9.99

Fried Cheese Balls

Pepper jack cheese cubes, breaded and deep fried.
Served with Buttermilk Ranch dressing & marinara 10.99

Southwest Egg Rolls

Crispy fried flour tortillas stuffed with an exciting mix of roasted chicken, corn, peppers, black beans, and a blend of cheeses served with chipotle ranch 11.99

Quesadilla of the Day

Something new & different every day! 10.99

Blackened Shrimp Nachos

House fried blue and yellow corn tortillas topped with blackened shrimp, shredded cheese, lettuce, jalapeños, fresh pico de gallo, banana peppers, avocado, and chipotle ranch 14.99

Beer Can Shrimp

½ lb NC Shrimp steamed in a crisp American pilsner, tossed in Old Bay, served with butter and cocktail sauce 12.99

Bacon Cheese Fries

Hand cut fries smothered in cheese topped with bacon, served with ranch 9.99 *Add chili 2.99*

Hand Cut Fry Basket 4.99

Onion Ring Basket

Hand battered and served with Gaff sauce 7.99

Puppy Basket 6.99

HOMEMADE SOUPS

Beef and Bean Chili 4.99 cup 6.99 bowl

Creamy Clam Chowder 5.99 cup 7.99 bowl

SALADS

Our Homemade Dressings: Buttermilk Ranch, Honey Mustard, Blue Cheese, Toasted Sesame Ginger, 1000 Island, Balsamic, Caesar, Citrus Vinaigrette, & Italian. Extra dressing .50

Add to any salad!

Chicken 4.99
Fish or Shrimp 7.99
Steak, Scallops or Crab Cake 8.99
TRY IT BLACKENED .50

Gaffer's House Salad

Mixed greens, carrots, red onions, mushrooms, cucumbers, tomatoes, parmesan cheese, and croutons 9.99
Side House Salad 3.99

Caesar Salad

Crisp chopped romaine, parmesan cheese, and croutons 9.99
Side Caesar salad 4.99

*Citrus Tuna Salad

Grilled tuna, mango, avocado, tomatoes, cucumbers, onions, carrots & citrus vinaigrette 15.99

Chef Salad

Mixed crispy greens, cucumbers, tomatoes, red onion, mushrooms, Virginia ham, oven roasted turkey, chopped egg, American and provolone cheese 12.99

Southwest Chicken Salad

Blackened chicken, tomatoes, onions, corn, avocado, black beans, banana peppers, crispy tortilla strips, and chipotle ranch 14.99

Cobb Salad

Chopped mixed greens, tomatoes, crispy bacon, grilled chicken, chopped egg, avocado, and blue cheese crumbles 15.99

Southern Fried Chicken Salad

Mixed greens, cucumbers, tomatoes, red onion, mushrooms, shredded cheese, topped with southern fried chicken tenders 13.99 *Dip in buffalo or bbq sauce .50*

WINGS

Jumbo bone in chicken wings or boneless wings fried crisp & tossed with your choice of house made specialty wing sauces.

Served with Ranch or Blue Cheese dressing.

*Extra dressing .50
Add carrots or celery 1.50*

Bone In	Boneless
6 FOR 8.99	1/2 LB FOR 7.99
12 FOR 13.99	1 LB FOR 15.99
18 FOR 18.99	

Sauce Choices

*Naked • Jerk • Teriyaki
Spicy Sweet Chili • Old Bay • Buffalo
Kickin Bourbon • Carolina Reaper • BBQ
Garlic Parmesan • Sesame Ginger
Cayenne • Cajun • Korean
Rusty Blend • Sriracha*

featuring  Smoky Chipotle

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server of any special dietary requirements.

ENTREES

Hamburger Steak

Hand pattied 8 ounce burger smothered in caramelized onion and mushroom gravy, served over jasmine rice with fresh grilled vegetables 16.99

Chicken Florentine

Tender grilled chicken breast topped with spinach, roasted tomatoes and peppers, pesto sauce, and melted mozzarella cheese served over wild rice with fresh grilled vegetables 16.99

Fish Tacos

Fried or grilled Atlantic mahi, shredded red cabbage, Pico de Gallo, drizzled with a cilantro cream sauce and served with spicy black beans and Spanish rice 18.99

Garlic and Herb Grilled Pork Chop

Marinated, grilled, and drizzled with lemon, garlic, and herb butter served over wild rice with seasonal grilled vegetables 18.99

Down Sound Shrimp and Grits

NC Shrimp, smoky kielbasa, garlic, shallots, roasted tomatoes and peppers all cooked in a white wine butter sauce and served over southern creamy grits 22.99

*Sesame Crusted Tuna

Seared and served over fried rice with grilled vegetables, finished with a citrus and soy reduction garnished with pickled ginger and wasabi 22.99

Parmesan Crusted Atlantic Mahi

Baked with Dijon, parmesan, and panko served over wild rice with fresh grilled vegetables and finished with lemon caper sauce 22.99

Chicken Parmesan

Breaded chicken breast, topped with marinara sauce, melted mozzarella and parmesan cheese, served over fettuccine with garlic bread 16.99

Garden Pasta

Fresh seasonal vegetables, mushrooms, spinach, caramelized onions, roasted tomatoes, garlic, shallots, Alfredo sauce over fettuccine with garlic bread 14.99
Add chicken 4.99 fish or shrimp 7.99
steak or scallops 8.99 TRY IT BLACKENED .50

Surf and Turf

8 ounce flat iron steak cooked to order, grilled sea scallops, baked potato and seasonal vegetables 24.99

SANDWICHES & BURGERS

Served with hand cut fries and a dill pickle spear.
Substitute onion rings 1.99.
Gluten Free bun is available 2.99

The Gaff

Fried or grilled Atlantic mahi topped with lettuce, tomato and Cajun tartar served on a sesame seed bun 11.99

Reuben

House made corned beef, Swiss cheese, sauerkraut, homemade 1000 Island dressing on grilled marbled rye 11.99

Cheeseburger

Choice of American, Swiss, provolone, mozzarella cheddar, pepper jack, or blue cheese crumbles with lettuce, tomato, onion 10.99

The Philly

Sautéed chicken or steak with peppers, mushrooms, onions and melted provolone cheese on a warm hoagie roll. Chicken 10.99 or Steak 11.99

Veggie Melt

Sautéed peppers, mushrooms, onions, carrots, and spinach topped with your choice of melted cheese, diced tomato, avocado, and banana peppers. Served in a warm pita with chipotle ranch 10.99

BEVERAGES

Sweet Tea, Unsweet Tea, Coke, Diet Coke, Sprite, Dr. Pepper, Powerade, Ginger Ale, Fruit Punch, Mello Yellow, and Pink Lemonade (free refills) 2.99

Bottled Shirley Temple or Rootbeer 2.75

FROM THE SEA

Lightly fried entrees served with baked potato, coleslaw and hushpuppies

Grilled entrees served with wild rice, grilled vegetables, and hushpuppies

Add a side House or Caesar salad 2.99
Make your potato loaded 1.50

Atlantic Mahi

Grilled or fried 18.99

NC Oysters

Fried only 21.99

Wanchese Sea Scallops

Grilled or fried 21.99

NC Shrimp

Grilled or fried 18.99

Crab Cakes

Grilled only 22.99

Fried Pamlico Platter*

Shrimp, scallops, mahi, & oysters 32.99

Grilled Pamlico Platter*

Shrimp, scallops, mahi, & crab cake 32.99

*no substitutions on platters

DESSERTS

Basket of Funnel Fries

Topped with powdered sugar, whipped cream, and chocolate syrup 7.99

Giant Brownie Sundae

Warm fudge brownie, vanilla ice cream, whipped cream, chocolate syrup and cherries 8.99

New York Cheesecake 6.99

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