

LIBATIONS

Curated by award-winning mixologist Azure Cassidy

SEA LEVEL SIGNATURES

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

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

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

Damn Fine Espresso Martini ◊ 16
Ketel One Vodka, Mr. Black Coffee Liqueur, Damn Fine Coffee Liqueur, cold brew, vanilla, (nitro-infused)

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

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

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 (make it a mocktail ◊ 8)

PICKED FROM THE PASSPORT

The Gibson ◊ 17
Chemist Barrel Rested Gin, Mancino Bianco Vermouth, dill, pickled onion

Lichi-Li ◊ 16
Giffard Lichi-Li Liqueur, Mancino Sakura Vermouth, Rock's Nest Sparkling Brut, lychee

Midnight Rose ◊ 15
Roku Gin, Lillet, lemon, foaming bitters, simple, cracked black peppercorns, rose petals, rose water

SEASIDE SIPPERS

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

Hawaiian Delight ◊ 16
RumHaven, Parrot Bay Passion Fruit Rum, pineapple, lime, hibiscus, demerara, passion fruit flakes (make it a mocktail ◊ 8)

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-profit 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
Armored Cow Bang Bang IPA ◊ 9
Victory Moonglow ◊ 8.5
Armored Cow Dr. Love Cherry Cordial Sour ◊ 8

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
Left Hand Milk Stout ◊ 8.5
Bud Light ◊ 4.5 | *Mich Ultra* ◊ 4
Birdsong Rewind Lager ◊ 8.5
NoDa Jam Session Pale Ale ◊ 9.5
Samuel Smith Organic Cider ◊ 10.5
Dogfish Seaquench Ale ◊ 5

FREE SPIRIT

Passionstar Martini ◊ 9
Lyre's Dry London Spirit, passionfruit, vanilla simple, lime

Mai Tai ◊ 11
Lyre's Dark Cane Spirit, triple sec, lime, macadamia orgeat, simple

Buzz Kill ◊ 8
Lyre's Italian Spritz, house-made tonic, club soda

**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.*

ON THE HALF SHELL

Sample oyster list; see daily features tab on website for current list.
www.sealevelinc.com

OYSTER*	ORIGIN	PRICE
1. Sea Level Salt	Sea Level, NC	2.50 ea
2. Beausoleil	New Brunswick, CAN	4.00 ea
3. Delaware Wild	Delaware Bay, NJ	3.00 ea
4. Uncle Bobby's	Plymouth Harbor, MA	4.00 ea
5. Dukes of Topsail	Topsail Island, NC	4.20 ea
6. Brickyards	Damariscotta River, ME	3.70 ea
7. Cedar Islands,	Pamlico Sound, NC	3.55 ea
8. Topsiders	Damariscotta, ME	4.25 ea
9. Outermost	Eastham, MA	4.20 ea
10. McIntosh	Townsend, GA	4.20 ea
11. St. Anne	PEI, CAN	4.25 ea

FROM THE RAW BAR

Daily Oysters* 🍷 < MKT
house-made cocktail, shredded horseradish, white fennel mignonette, lemon

Salmon Poke* 🍷 < 14
Sriracha-honey glaze, pineapple salsa, wontons

Shrimp Cocktail 🍷 < 17
house-made cocktail

Seasonal Ceviche* 🍷 🍷 < 19
redfish, aji, fresh citrus, cucumber, jalapeño, red bell pepper, red onion, Old Bay, Maine lobster, pepitas, micro cilantro, corn tortillas

5th Street Tower* 🍷 < 120
Chef's selection of 18 oysters, 12 mussels, shrimp cocktail, 10 raw clams, seasonal ceviche

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



FOR THE TABLE

Creole Shrimp Crunch 🍷 < 16
chilled Creole & lime shrimp, cucumber, avocado, remoulade, green onion, wontons

Southern Fried Oysters < 16
fried green pickled tomatoes, oyster sauce, Alabama White BBQ

Cast Iron Seafood Dip 🍷 < 17
salmon, shrimp, white fish, Boursin, Parmesan, corn tortillas

Sweet & Spicy Calamari 🍷 < 18
sweet & spicy chili sauce, fresno, peanuts, fresh lime, micro cilantro

Corn Bread < 10
local honey maple butter

Steamed Mussels 🍷 🍷 < 18
coconut green curry, mint, grilled sourdough

Grilled Oysters < 19
traditional New Orleans' style, garlic butter, Parmesan, Romano, parsley, oregano & pepper blend, garlic bread

*These foods may be undercooked—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of eight or more.



SOUP & GREENS

Clam Chowder < 11
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

Tuna Poke Bowl* < 22
SC Tuna, sticky rice, red cabbage, edamame, pineapple, wakame, pickled fresnos, avocado, macadamia nuts, Japanese aioli

Seasonal Salmon Salad* < 25
grilled, mixed greens, quinoa, charred watermelon, pistachios, carrot, feta, watermelon vinaigrette

House Salad < 9.5
local greens, cucumber, carrot, cherry tomato, onion
add salmon*, chicken, shrimp, fried oysters < MKT

LAND LOVERS

NY Strip* < 49
12oz Shipley Farms, Cheerwine demi-glace, garlic mascarpone mash, French green beans, almonds

Chicken Marsala < 29
cremini mushrooms, Marsala, garlic mascarpone mash, grilled asparagus

Sweet & Tangy Short Rib < 41
bone-in, honey miso braise, garlic mascarpone mash, poblano creamed corn, French green beans, almonds

add Lobster Tail < 20 | add Scallops < 20

HANDHELDS

choice of handcut fries or slaw

Lobster Roll < 30
Maine or Connecticut style

East Coast Shrimp Po' Boy < 17
crispy shrimp, tomato, house-made pickles, romaine, Cajun remoulade

substitute fried oysters < 3

The Waterman Hot Chicken < 16
fried Springer Mountain chicken, spicy glaze, lettuce, tomato, house-made pickles, mayo

All American Burger* < 18
American cheese, lettuce, tomato, onion, house-made pickles, Thousand Island
add bacon, fried egg, avocado < 3 each

SIDES

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

Succotash < 12
bacon, okra, onion, corn, lima bean, pickled cherry tomato

Poblano Creamed Corn < 12
corn, poblano, onion, cream

French Green Beans < 12
French beans, almonds, garlic, white wine, butter

Garlic Mascarpone Mash < 12
whipped potatoes, roasted garlic, mascarpone

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

= GLUTEN FRIENDLY

= CONTAINS NUTS

= VEGAN

= DAIRY FREE

*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. Manually keyed entries are restricted.

PARTNER SPOTLIGHT





CHEF FEATURES

Executive Chef: Eric O'Connor

Chef Features change daily;
please call (704)412-2616 or come in for current selections



COASTAL FAVORITES

Atlantic Salmon*  < 27

garlic mascarpone mash, poblano creamed corn, French green beans, almonds

East Coast Shrimp & Grits  < 27

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

Fried NC Flounder < 27

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

NC Flounder Fish Piccata < 32

garlic mascarpone mash, grilled asparagus, white wine lemon caper sauce

Paella  < 35

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

add Lobster Tail < 20



= GLUTEN FRIENDLY



= CONTAINS NUTS



= VEGAN



= DAIRY FREE

*These foods may be undercooked—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

129 E. 5th St. < Charlotte, NC 28202 < 704 • 412 • 2616 < SeaLevelNC.com