

LATE NIGHT

Available 10:00 PM - 11:00 PM

SHAREABLES

CHESAPEAKE CRAB, SPINACH, & ARTICHOKE DIP 16

Served Warm with House-Fried Old Bay Chips

LOCAL BAKED OYSTERS ROCKEFELLER 17

Five Plump Oysters served with Rockefeller Topping made with Applewood Smoked Bacon, Shallots, Spinach, and Parmesan Cheese **GF**

FATTY'S SIGNATURE JUMBO CHICKEN WINGS 15

Fresh Never Frozen - With house made Buffaque Sauce

Served with Celery and Carrot Sticks and Ranch or Blue Cheese Dipping Sauces

LOADED TATER TOT NACHOS 15

With Bacon, Charred Poblano Peppers, Melted Cheeses, Green Onions, Tomatoes, and Cilantro *Add Guac \$3*

GRILLED FLATBREAD "CAPRESE" 15

With Fresh Basil, Tomatoes, and Drizzled with a Balsamic Vinegar Glaze **V**

CRISPY RHODE ISLAND FRESH CALAMARI 19

Flash Fried with Sliced Banana Peppers and Sweet Chile Lime Sauce

SOUPS & SALADS

HATTERAS CLAM CHOWDER CUP 8 BOWL 13

Clear Broth choked full of Bacon, Potatoes, Onions, Celery, Chopped Clams, and Herbs **GF**

GARDEN SALAD 10

Wild Field Greens, Grape Tomatoes, Carrot, Red Onions, Cucumbers **GF, V**

HOUSE CAESAR SALAD 13

Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

CRAFT BURGERS & HANDHELDS

* THE "MOBLEY" CHEESEBURGER 15

Our Signature Burger named after Conrad Hilton's First Hotel. A Fresh Ground and Hand-Patted Texas Sized Half-Pound Burger with Melted Cheddar Cheese, Lettuce, Tomato, and Onion on a Toasted Brioche Roll

* GREEN CHILI BURGER 17

Charred Poblano Peppers, Fresh Guacamole & Pepper-Jack Cheese on a Toasted Brioche Roll

BECCA'S JUMBO LUMP CRAB CAKE SANDWICH 21

Served with Remoulade Sauce, Lettuce, and Tomato on a Toasted Brioche Roll

COD PO' BOY 19

Golden-Fried Atlantic Cod Filets, Lettuce and Tomato, Fresh Lemon & Homemade Tartar Sauce on a Toasted Ciabatta Roll

**Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Please advise your server of any food allergens. GF = Gluten Free, V = Vegetarian

BEER

DRAFT Budweiser 7, Bud Light 7, Devil's Backbone Vienna Lager 8, Kona Big Wave 8

DOMESTIC 8 Budweiser, Michelob Ultra, Miller Lite, Yuengling, El Guapo IPA

IMPORT 8 Stella Artois, Modelo Especial, Blue Moon Belgian White, Heineken

NON-ALCOHOLIC 8 Heineken 0.0

WINE BY THE GLASS

WHITE WINE	5oz	8oz	Btl.
Kendall Jackson Chardonnay	12	19	40
Chateau Ste Michelle Riesling	10	15	32
Seaglass Pinot Grigio	11	17	36
Murphy Goode Sauvignon Blanc	11	17	36
ROSE WINE			
Chateau d'Esclans Whispering Angel Rosé	12	19	48
The Beach by Whispering Angel	10	16	40
RED WINE			
14 Hands Cabernet	10	15	32
Dreaming Tree Pinot Noir	12	18	38
Murphy Goode Merlot	11	17	36
SPARKLING			
Piper Sonoma Brut	12		45
La Marca Prosecco	12		45

CANNED COCKTAILS

TARNISHED TRUTH COASTAL COCKTAILS 10

Vodka Cucumber Collins, Vodka Grape Infusion, Vodka Cherry Blossom, Gin Blackberry Bramble, Vodka Orange Crush, Whiskey Lemonade, Vodka Cranberry, Vodka Grapefruit

FRESH FRUIT SANGRIA

MIMOSA SANGRIA 13 Champagne, Strawberries, Peach Schnapps, Orange Juice

WHITE STRAWBERRY LEMONADE SANGRIA 13 Sutter Home Chardonnay, White Rum, Lemons, Strawberries, Lemon-Lime Soda

SUMMERTIME ROSÉ TEQUILA SANGRIA 13 Rosé, Silver Tequila, Limes, Agave, Cherries, Watermelon, Strawberries, Soda Water, Garnished with Basil

STRAWBERRY POMEGRANATE SANGRIA 13 Sutter Home Cabernet, Strawberries, Pama, Pomegranate Juice, Simple Syrup, Club Soda

MULES & MARGARITAS

THE ORIGINAL MOSCOW MULE 11 Vodka, Fresh Hand-Pressed Limes, Ginger Beer

ARIZONA MOSCOW MULE 11 Vodka, Fresh Hand-Pressed Limes, Prickly Pear Syrup, Ginger Beer, Muddled Jalapenos

CLASSIC MARGARITA 11 Gold Tequila, Traditional Mix, Salted Rim

CUCUMBER MARGARITA 11 Silver Tequila, Agave Nectar, Muddled Cucumbers, with Fresh Hand-Pressed Limes