

APPETIZERS

WAHOO'S CHICKEN WINGS

choice of Buffalo Sauce, Teriyaki Ginger or Sweet Thai Chili, with blue cheese and celery 7.95

OYSTERS DIVINE

Bacon, arugula, parmesan, hollandaise 11.95

INLET SEAFOOD SPRING ROLLS

Shrimp, scallops, and crab with Asian spices, Vietnamese dipping sauce 9.95

BAKED ESCARGOT

Maitre d' butter and brie cheese 12.95

FRIED GREEN TOMATOES

Chèvre cheese, sweet Thai chili sauce 7.95

FISH TACOS

Chef's creation, changes daily 9.95

PAO PAO SHRIMP

Cashews, Asian black bean aioli, pickled vegetables 8.95

TUNA TARTARE SLIDERS

Served with jalapeno aioli, avocado 10.95

SEARED TUNA

Pacific Rim sauce 10.95

HOT CRAB DIP

Boursin and cheddar cheese, sweet onion, grilled ciabatta 10.95

SPICY TUNA TARTAR

Cucumber salad and sweet soy marinade 11.95

SAUTÉED CRAB CAKE

Sauce rémoulade 11.95

NAKED OYSTERS

Cocktail sauce, wasabi mignonette Market Price

SAUTÉED MUSSELS

Shallots, white wine, fennel pollen cream 11.95

LOBSTER DUMPLINGS

Boursin cheese, sweet Thai chili sauce 13.95

CAW CAW CREEK PROSCIUTTO WRAPPED SCALLOPS

Fruit Salsa, chili and basil oils 12.95

SNOW CRAB LEGS

1½ lb. steamed snow crab legs with drawn butter 24.95

SHRIMP OR CHICKEN QUESADILLA

Pico de gallo, monterey jack cheese and sautéed spinach with cilantro sour cream 8.95

STEAMED SHRIMP

½ lb. American shrimp, drawn butter and cocktail sauce 11.95

BUFFALO SHRIMP OR OYSTERS

blue cheese and celery 9.95

SOUPS & SALADS

SOUP DU JOUR 5.95

SHRIMP & LOBSTER BISQUE 6.95

SHE CRAB SOUP

Atlantic crabmeat and roe 6.95

CAESAR SALAD

Chipotle croutons 7.95

ICEBERG WEDGE

Cucumber, tomato, candied bacon, artisan buttermilk bleu cheese 7.95

SPINACH LEAF SALAD

Pickled red onion, buttermilk bleu cheese, fried soft boiled egg, lemon and Spanish olive oil dressing 8.95

BIBB SALAD

Orange segments, balsamic soaked strawberries, fried wonton strips, mango ginger dressing 7.95

LOBSTER AVOCADO SALAD

Greens, grape tomatoes, peppers, onion, champagne vinaigrette 13.95

WAHOO'S ENTRÉES

WILD CAUGHT AMERICAN FRIED SHRIMP

Fresh vegetable and rice du jour, cocktail sauce 19.95

SOUTHERN OYSTER FRY

Fresh vegetable and rice du jour, cocktail sauce 19.95

RAVIOLI AND SHRIMP NAPOLI

Gorgonzola ravioli, arugula, sundried tomato pesto, parmesan cheese 24.95

FRESH FISH SIMPLY PREPARED

Grilled or blackened Market Price

FETTUCCINE FRUTTI DI MARE

Shrimp, scallops, clams, fish, chardonnay, garlic, crushed pepper, herbs, butter 23.95

DIVINE SEAFOOD PLATTER

Fried shrimp, scallops, oysters, fresh fish 26.95

PESTO ROASTED CHARLESTON STONE BASS

Carolina gold risotto cake, parmesan tomato, strawberry parsley salad, balsamic syrup 26.95

CRAB AND BACON STUFFED NC TROUT

Yukon gold and sweet potato gratin, plantation slaw, caper beurre blanc sauce 21.95

GRILLED MARINATED CHICKEN BREAST

Herb vinaigrette 19.95

ALASKAN KING CRAB LEGS

1 pound, lemon butter Market Price

ASIAN TUNA SEARED RARE

Vegetable lo mein, teriyaki bok choy, ginger sauce 24.95

DIVINE FLOUNDER

Fried whole bone in, aromatic plum sauce 24.95

NEW ENGLAND FRIED SCALLOPS

Fresh vegetable and rice du jour, cocktail sauce 23.95

ISLAND SPICED GROUPER

Puerto Rican tostones, coconut cinnamon rice pudding, haricot vert, pineapple sweet and sour 26.95

PEACH BLACKSTRAP MOLASSES BBQ SWORDFISH

Sweet corn, butter bean risotto, watermelon salad 23.95

PAN SEARED RED SNAPPER

Porcini and fresh pea risotto' blistered asparagus and demi glace 26.95

NEW YORK STRIP

Exotic mushrooms, sauce béarnaise 29.95

TEN OUNCE FILET MIGNON

Marchand du vin sauce 32.95 with blue crab meat and béarnaise 37.95

SAN ANTONIO SALMON

Cheddar Adluh Mills grit cake, fresh vegetables, pepper jack cheese, applewood smoked bacon 23.95

STEAMED COLD WATER LOBSTER TAIL

Lemon butter Market Price

DIVINE SURF & TURF

7 oz. filet, cold water lobster tail Market Price

AUSTRALIAN RACK OF LAMB

hazelnut crust, red wine demiglace 33.95

We are proud to feature a constantly changing variety of fresh local and seasonal seafood. Your server will tell you about today's selections!

ACCOMPANIMENTS

WILD AMERICAN SHRIMP 7.95

CRABCAKE 10.95

PETITE FILET MIGNON 20.95

COLD WATER LOBSTER TAIL Market Price

KING CRAB LEGS Market Price

SIDE ITEMS

SAUTÉED ASPARAGUS 8.95

LOBSTER MAC & CHEESE 12.95

SAUTÉED SPINACH 4.95

CAROLINA GOLD RISSOTTO 5.95

YUKON GOLD & SWEET POTATO GRATIN 4.95



Executive Chef Sean Christensen
We support the Sustainable Seafood Initiative's efforts toward conservation of all commercially harvested fish species.

WAHOO'S COOL COCKTAILS

Bahama Mama

Malibu Coconut Rum and Cruzan Light Rum blended with orange and pineapple juices topped with a splash of grenadine

Inlet Breeze

Stoli Ohranj Vodka with orange, pineapple and cranberry juice

Singapore Sling

Beefeater London Dry Gin with orange and pineapple juice topped with splashes of grenadine and sour mix

Perfect Patron Margarita

A blend of Patron Reposado Tequila, Patron Citronge, orange juice and fresh lime juice

Passion Fruit Tea

Fresh Brewed Tea, Malibu Passion Fruit Rum and Sprite

Cruzan Black Cherry Mojito

Cruzan Black Cherry Rum with muddled fresh mint, lime juice and soda

Raspberry Rum Runner

Cruzan Raspberry Rum, orange, pineapple and cranberry juice

Malibu Mambo

Malibu Pineapple Rum, Malibu Passion Fruit Rum, orange and pineapple juices topped with a swirl of grenadine

Moonlight Margarita

Sauza Gold Tequila with sour mix, lime juice, triple sec and blue curacao

Cherry Vodka Sour

Skyy Cherry Vodka, sour mix and Sprite topped with a floater of grenadine.

A Peach Madness

Absolut Apeach Vodka, DeKuyper Peachtree Schnapps, orange juice and Sprite

Grape-Aid

Skyy Infusions Grape Vodka, White Cranberry, Red Bull and a splash of Sprite

Mandrin Crush

Absolut Mandrin Vodka, triple sec, cream and orange juice

Marvelous Mango

Absolut Mango Vodka, pineapple juice, white cranberry, and a splash of grenadine

Racy Rum Punch

Cruzan Dark Rum, white cranberry, pineapple juice and a splash of orange juice

DIVINE DAIQUIRIS AND COOL COLADAS

Made with ISLAND OASIS MIXES

STRAWBERRY • BANANA • PEACH • PINA COLADA • MANGO • MARGARITA • ICE CREAM

FROZEN FAVORITES

Kahlua Colada

Kahlua Coffee Liqueur and Pina Colada Mix

Cactus Cooler

Sauza Hornitos Tequila, DeKuyper Melon Liqueur and Margarita Mix

Midori Colada

Midori Melon Liqueur and Pina Colada Mix

Mocha Mudslide

Kahlua Mocha Liqueur, Absolut Vanilia Vodka and Ice Cream Mix

Inlet Daiquiri

Ron Rico Rum with Strawberry and Banana Mix

Dirty Banana

Malibu Tropical Banana Rum, Kahlua Mocha Liqueur and Ice Cream Mix

Jamaican Me Crazy

Kahlua Hazelnut Liqueur, Malibu Coconut Rum and Banana Mix topped with cherry juice

Fuzzy Peach

Absolut Apeach Vodka and Peach Mix with a splash of orange juice

Toasted Almond

Kahlua French Vanilla, Hiram Walker Amaretto and Ice Cream Mix

Mango Tango

Malibu Mango Rum with Strawberry and Mango Mix

Ruby Red Rita

Absolut Ruby Red Vodka, margarita mix and splash of grapefruit juice

BEER SELECTION

Budweiser • Bud Light • Miller Lite • Coors Light • Michelob Ultra • Newcastle • Corona • Corona Light • Sam Adams • Heineken • Amstel Light • Red Stripe • Kirin Light • Kirin Ichiban • Sapporo • Guinness • Blue Moon • Yuengling • O'Doul's (non-alcoholic) • Kaliber (non-alcoholic)

ASK YOUR SERVER FOR OUR COMPLETE WINE LIST.

