



APPETIZERS

2nd St "Thai Poppin" Shrimp

Panko Fried Shrimp/Zesty Thai Chili Glaze \$8.9

Fried Chicken Livers

Buttermilk Marinated Chicken Livers/Mashed Potatoes/Onion Rings/Fancy Gravy \$7.9

Cast Iron Cornbread

Southern Style Cornbread/ Honey Herb Butter/Cast Iron Skillet \$5.9

Thai Chili Marinated Calamari

Crispy Rice Flour Fried Calamari/ Sweet-n-Spicy Dipping Sauce \$9.9

Crispy Pork "Wings"

Flash Fried Miniature Pork Shanks/2nd St. Signature Sweet Heat/Blue Cheese Slaw \$10.9

Wild Mushroom Ravioli

Exotic Mushroom Sauté/Red Wine-Gorgonzola Reduction \$8.9

*Asian Beef Skewers

Marinated Satay Style Steak /Charred Golden Pineapple Chutney \$8.9

Teriyaki Chicken Lettuce Wraps

Teriyaki Grilled Chicken/Asian Noodles/Cucumber Salad/Bibb Lettuce/Pineapple Chutney, Sweet Chili & Ginger Sauces \$10.9

2nd St's Famous O' Rings

Double Hand Breaded to Order/Signature Ranch \$6.9

Fresh Chesapeake Lump Crab Dip

Lump Blue Crab/Artichokes/Baby Spinach/Four Cheese Sauce/Crostini & Pita Chips \$10.9

Chicken Fingers Platter

Breaded Chicken Tenders/French Fries/ Choice of Dipping Sauces \$9.9

FLATBREAD PIZZAS

Teriyaki BBQ Chicken

Grilled Chicken Breast/ Spinach/ Shaved Red Onion/Teriyaki BBQ/Jack Cheese \$7.9

Roasted Garlic & Goat Cheese

Balsamic Glazed Onions/Tomatoes/Spinach/Goat Cheese/Roasted Garlic \$8.9

SALADS & SOUPS

House Made Crab Chowder \$4.9 / \$6.9 • House Made French Onion \$4.9 • Soup Du Jour \$3.9 / \$5.9 • House salad \$4.9

Feel Free to add the following to any salad

*Grilled Salmon \$8.9 • *Angus Steak \$9.9
Chicken \$2.9 • Thai Poppin Shrimp \$5.9

Portifino Salad

*Tomato/Cucumber/Gorgonzola Cheese/Kiln Dried Cranberries/Sweet Peppers/Assorted Fresh Field Greens/Brown Sugar Candied Pecans
Sweet Vidalia Onion Vinaigrette \$8.9*

Roasted Beet Salad

Roasted Beets/Herbed Goat Cheese/Crisp Lavash/Balsamic Reduction/Arugula \$7.9

Salami Panzanella

Imported Genoa Salami/Gorgonzola/Kiln Dried Cranberries/Crouton/Mixed Greens/Hard Boiled Egg/Balsamic Vinaigrette \$9.9

Asian Noodle Salad

Flat Noodles/Mixed Baby Greens/Sweet Peppers/Cucumbers/Red Cabbage/Carrots/Sesame-Soy Vinaigrette \$8.9

Grilled Romaine Salad

Romaine Heart/Creamy Caesar Dressing/Croutons/Parmesan Cheese/Tomatoes/Balsamic Glaze \$6.9

Wedge Salad

Crisp Iceberg Lettuce Wedge/Tomatoes/Bacon Crumbles/Blue Cheese Dressing \$5.9

ENTREES

Add a Soup Cup, French Onion or House Salad \$2.9

COMFORT STREET

2nd St. Shrimp & Grits

Shrimp/Andouille Sausage/Sweet Peppers/Green Onions/Tomatoes/Beer Broth/Smoked Gouda Grit Cake \$17.9

*Hickory Seared NY Strip

Molasses & Spice Rubbed Center Cut 12oz NY Strip/Smoked Bacon-Molasses Barley/ Scampi Butter/Veal Demi Glace \$28.9

*Grilled Bistro Steak

Herb Marinated Bistro Steak/Yukon Gold Mashed Potatoes/Vegetable Du Jour/Mushroom Glace \$18.9

Italian Style Pork Pot Roast

Tomato-White Wine Braised Pork Pot Roast/Cheese Ravioli/ Spinach/ Tomato/ Roasted Garlic/Gremolata \$15.9

Carolina Catfish

Buttermilk Marinated & Cornmeal Fried Catfish/Hoppin' John's Risotto/Tomato-Horseradish Chutney \$15.9

Baby Back Ribs

Fallin' off the Bone Baby Back Ribs/Smokey BBQ Sauce/French Fries \$21.9

2nd St Crab Cakes

Chesapeake Blue Crab Cakes/Smoked Gouda Stone Ground Grits/Shellfish Etouffée \$20.9

Grilled Colorado Bison Meatloaf

Mashed Yukon Gold Potatoes/Vegetable of the Day/Whole Grain Mustard Demi Glace \$15.9

PASTA

2nd Street Bistro Pasta

Sautéed Beef Tip/Forest Mushroom Medley/Scallions/Roasted Peppers/Penne Pasta/Robust Marsala-Parmesan Cream \$16.9

Autumn Vegetable Pasta

Butternut Squash/Wilted Greens/Roasted Garlic/Charred Peppers/Grilled Onions/Trotolle Pasta/Exotic Mushrooms/Ricotta Cream \$14.9

2nd Street Lasagna

Italian Sausage/Ground Beef/Roasted Garlic/Six Cheese Medley/Fresh Pasta; Topped with Rustic Tomato Sauce & Fresh Mozzarella \$14.9

CULINARY ADVENTURES

Chicken Breast Picatta

Tender Escalopes of Chicken in a Lemon, Parsley & Egg Batter/Wild & Brown Rice Pilaf/Vegetable Du Jour/Charred Citrus Beurre Blanc/Fried Capers 15.9

N'awlins Quail

Manchester Farms Semi Boneless Quail stuffed with Andouille Sausage, Cornbread & Fresh Herbs; served over Hoppin' John's Risotto/Red Eye Gravy \$14.9

*Char Grilled Atlantic Salmon

Cracked Pepper & Sea Salt Rubbed Salmon/ Smoked Bacon Molasses Barley/Pickled Beet Chowchow \$16.9

Balsamic BBQ Braised Pork Shank

Slow Braised Pork Shank/Yukon Gold Mashed Potatoes/Vegetable Du Jour \$25.9

SANDWICHES & BURGERS

2nd St. Reuben

Corned Beef/Kraut/Swiss Cheese/1000 Island/Marble Rye \$9.9

Pesto Turkey Panini

Oven Roasted Turkey Breast/Pesto Aioli/Spinach/Fresh Tomatoes/Provolone Cheese/French Baguette \$8.9

*2nd St French Dip

Shaved Slow Roasted Angus Beef/Provolone Cheese/Horseradish/Toasted French Bread/Sherry Scented Au Jus \$13.9

*Wagyu Kobe Burger

Ground Kobe Beef/Caramelized Onions/Watercress/Ciabatta Roll \$16.9

*Main Street Burger

Choice of Cheese \$9.9

*Smokehouse Burger

Hickory Grilled Burger/BBQ Sauce/Caramelized Onions/Smoked Gouda Cheese \$9.9

*Signature Burgers

Bacon/Cheddar/Swiss/Provolone/Caramelized Onions/Grilled Mushrooms

2nd St (8oz) \$10.9 ▪ Chohany (12oz) \$11.9

*Carolina Burger

Kosher Dill Pickles/Smoked Bacon/Pimento Cheese \$9.9

*Street on Fire Burger

Jalapenos/Cheddar Cheese/Chipotle Mustard \$9.9

Veggie Burger

Panko Fried Vegetable Risotto Patty/Spinach/Caramelized Onions/Ciabatta \$9.9

**** Our Steaks, Burgers and Salmon can be cooked to order.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food Bourne illness, especially if you have certain medical conditions.

*General Manager Al Severin
Executive Chef Chris Long
Assistant Manager Steve Davidson
Assistant Manager Ashley Castillo*

