

APPETIZERS

⑤ FIVE POINTS COASTAL FRITTERS

Jumbo lump crab, shrimp, shredded fillo, Cajun cream sauce and red pepper corn salsa. 10

FRIED GREEN TOMATO STACK

Layered with pimento cheese; served with or without {v} Applewood-smoked bacon. 8

PIMENTO CHEESE {v}

Smoked Gouda, aged cheddar, pepper jack and roasted red peppers; served with sesame flatbread crackers. 6

SPINACH ARTICHOKE DIP {v}

Spinach, artichokes, pepper jack and parmigiano-reggiano with fresh tortilla chips. 8

TUNA TARTARE TACOS*

Crispy wontons filled with marinated Ahi tuna and topped with wasabi cream; served with asian cucumber slaw. 10

TRUFFLE FRIES

Truffle oil, garlic, bacon aioli and parmigiano-reggiano. 6

CRISPY CALAMARI

Flash-fried with fiery Thai chili. 9

S M A L L S A L A D S

CHOP SALAD {v}

Iceberg and romaine, aged cheddar, tomatoes, cucumbers, grilled corn, garlic buttermilk ranch and croutons. 6

CLASSIC CAESAR

Crisp romaine, garlic croutons and parmigiano-reggiano. 7

⑤ WARM GOAT CHEESE SALAD {v}

Lightly breaded goat cheese, mixed greens, sun-dried cranberries, dates, cucumbers, tomatoes, spiced pecans and balsamic vinaigrette. 9

S O U P S

FIRE-ROASTED TOMATO BISQUE {v} 4/6

CRAB AND CORN CHOWDER 4/6

SALADS & SANDWICHES

ENTRÉE SALADS

GRILLED STEAK SALAD*

Grilled sirloin, mixed greens, tomatoes, red onions, bacon blue cheese vinaigrette and blue cheese shortbread. 14

CHICKEN CAESAR SALAD

Grilled chicken, crisp romaine, garlic croutons and parmigiano-reggiano. 11

MEDITERRANEAN AHI TUNA SALAD*

Seared Ahi tuna, arugula, olive tapenade and feta with garlic crostini and olive tapenade vinaigrette. 14

GRILLED CHICKEN SALAD

Mixed greens, sun-dried cranberries, goat cheese, dates, tomatoes, cucumbers and champagne vinaigrette. 12.5

LOBSTER AND AVOCADO SALAD

Lobster salad, avocado, mixed greens, tomatoes and cucumbers with champagne vinaigrette. 17

SOUTHERN FRIED CHICKEN SALAD

Crispy chicken tenders, avocado, aged cheddar, roasted corn, tomatoes, cucumbers and buttermilk ranch. 12

SANDWICHES

Served with fries

LOBSTER ROLL

Lobster salad and arugula stuffed into a grilled New England bun. 16

CHICKEN & BACON

Marinated chicken breast, Applewood-smoked bacon, Havarti, arugula, tomato and Dijon mayo. 11

⑤ FIVE POINTS HONEY-SLAW REUBEN

Corned beef, 1000 island, Swiss and honey slaw. 11

VEGGIE WRAP {v}

Marinated portobello, baby spinach, roasted red peppers, grilled zucchini, feta and house-made roasted garlic aioli in a whole wheat tortilla. 10

CRAB CAKE SANDWICH

Jumbo lump crab cake, arugula, tomato and remoulade on a whole wheat bun. 14

An 18% gratuity will be added to parties of 8 or more.

COASTAL CUISINE

⑤ FIVE POINTS SHRIMP & GRITS

Blackened jumbo shrimp, Cajun cream sauce, three-cheese grit cake and fresh vegetable. 18 Small plate 14

CRAB-STUFFED NORTH CAROLINA TROUT

Hickory-grilled trout stuffed with jumbo lump crab meat and drizzled with lemon-thyme butter sauce; served with basmati rice and fresh vegetable. 22

SCALLOP & SHRIMP SCAMPI

Grilled scallops and shrimp over angel hair pasta with sun-dried tomatoes and scampi sauce 23

SESAME-ENCRUSTED SALMON*

Served with shallot confit, brown butter sauce, basmati rice and fresh vegetable. 21

PAN-SEARED SEA SCALLOPS

In lemon-thyme butter sauce; served with basmati rice and fresh vegetable. 25 Small plate 18

INNER HARBOR CRAB CAKES*

Jumbo lump crab cakes served with honey slaw, fries and remoulade. 25

GINGER TUNA*

Drizzled with ginger-soy sauce; served with asian slaw and basmati rice. 21

LOBSTER LOBSTER

Two grilled or fried Maine lobster tails, drawn butter and lemon-thyme butter sauce; served with baked potato and fresh vegetable. 32

GARDEN VARIETY

FIRE-ROASTED TOMATO PENNE {v}

Tomatoes, garlic, basil, extra virgin olive oil and parmigiano-reggiano. 12
With grilled chicken 15 With grilled shrimp 16

WILD MUSHROOM RAVIOLI {v}

Tossed with roasted red pepper coulis, cream, and parmigiano-reggiano; drizzled with truffle oil. 16 Small plate 11

SPICY BLACK BEAN CAKES {v}

Served with avocado-tomato relish, chipotle cream, basmati rice and fresh vegetable. 14

Add to any of the above: CRAB CAKE 9 / LOBSTER TAIL 15

CHOP SALAD, CAESAR SALAD 4 / WARM GOAT CHEESE SALAD 7

HICKORY GRILL

MAPLE BALSAMIC PORK CHOP

A 12oz bone-in rib chop, redskin mashed and fresh vegetable. 20

HONEY CHIPOTLE BBQ RIBS

Served with honey slaw and fries. Full rack 22 / Half rack 15

⑤ FIVE POINTS BACON BACON CHEDDAR BURGER

USDA Prime Angus beef, chopped Applewood-smoked bacon, aged cheddar, bacon aioli, more bacon, tomato, arugula and red onion; served with fries. 12

MUSHROOM SWISS BURGER

USDA Prime Angus beef, mushrooms, Swiss, arugula, tomato and red onion; served with fries. 11

FILET MEDALLIONS

Hand-cut and served with wild mushroom demi-glace, redskin mashed and fresh vegetable. 24

FILET MIGNON*

Center-cut choice filet, redskin mashed and fresh vegetable. 24

RIBEYE

*A 12oz hand-cut ribeye served with baked potato and fresh vegetable. 24
With wild mushroom demi-glace 26*

MAYTAG SIRLOIN

Hand-cut with Maytag blue cheese, redskin mashed and fresh vegetable. 12oz 20 / 6oz 14

CANADIAN SALMON*

In lemon-thyme butter sauce; served with basmati rice and fresh vegetable. 20

ROSEMARY CHICKEN

*Seared Frenched chicken breast with pan gravy;
served with redskin mashed and fresh vegetable. 18*

MEATLOAF

*A blend of veal, pork, and USDA Prime Angus beef topped with pimento cheese;
served with redskin mashed and fresh vegetable. 15*

Add to any of the above: CRAB CAKE 9 / LOBSTER TAIL 15

CHOP SALAD, CAESAR SALAD 4 / WARM GOAT CHEESE SALAD 7

An 18% gratuity will be added to parties of 8 or more.

⑤ Five Points Signature Dish
{v} Vegetarian-friendly



** Note: Some menu items may contain raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*