



APPETIZERS

2nd St "Thai Poppin" Shrimp

Panko Fried Shrimp with a Zesty Thai Chili Glaze \$8.9

Salmon Slider Trio

Ginger Infused Salmon Cake with a House Made Curried Ketchup, Scallions, & Grape Tomatoes on Toasted Pita Bread \$8.9

Teriyaki Chicken Lettuce Wraps

Grilled Teriyaki Chicken, Asian Noodles, Cucumber Salad, & Bibb Lettuce with Soy Sesame, Sweet Chili & Ginger Sauces \$10.9

2nd St's Famous O' Rings

Hand Breaded, Never Frozen, Always Made to Order \$6.9

Fresh Jumbo Lump Crab Dip

Lump Blue Crab, Artichoke, Baby Spinach & a Four Cheese Sauce \$10.9

Chicken Fingers Platter

Breaded Chicken Tenders with Fries, and a choice of Dipping Sauces \$10.9

FLATBREAD PIZZAS

Teriyaki BBQ Chicken

Grilled Chicken Breast, Spinach, Red Onion, Teriyaki BBQ & Jack Cheese \$7.9

Apple Wood Smoked Bacon & Blue Cheese

Apple Wood Smoked Bacon, New Potatoes, Caramelized Onions, Arugula, Gorgonzola Cheese, Mission Figs and a Tarragon Honey Drizzle \$7.9

Roasted Garlic & Goat Cheese

Glazed Onions, Tomatoes, Spinach, Goat Cheese, Garlic & Herbs \$8.9

IRON SKILLET SIDES

Cast Iron Cornbread

Sweet Southern Style Cornbread Baked in a Cast Iron Pan, Finished with a Honey Herb Butter \$5.9

Lobster Mac n Cheese

Penne Pasta, 7 Cheese Cream, Lobster, Green Peas & Roasted Tomatoes \$8.9

Blue & Bacon Mac n Cheese

Penne Pasta, 7 Cheese Cream, Smoked Bacon, Blue Cheese & Caramelized Onion \$7.9

SALADS & SOUPS

House Made Crab Chowder \$4.9 / \$6.9

House Made French Onion \$4.9

Soup Du Jour

Chef's Creative Combinations of Fresh Ingredients
\$3.9 / \$5.9

Portifino Chicken Salad

Grilled Chicken, Tomato, Cucumber, Gorgonzola Cheese, Dried Cranberries, Sweet Peppers, Salad Greens, Candied Pecans & Vidalia Onion Vinaigrette \$11.9

Thai Steak Salad

Chili Grilled Bistro Steak, Sesame Noodles, Mixed Baby Greens, Asian Veggies & a Citrus-Soy Vinaigrette \$14.9

Roasted Beet & Goat Cheese Salad

Roasted Ruby Beets, Almond Fried Goat Cheese, Baby Arugula, Rosemary Flatbread Cracker \$9.9

Grilled Romaine Salad

Croutons, Parmesan Cheese & Tomatoes in a Caesar Dressing \$6.9
With Catch of the Day \$13.9 ▪ With Angus Steak \$16.9
With Chicken \$9.9 ▪ With Thai Poppin Shrimp \$9.9

Wedge Salad

Crisp Iceberg Lettuce, Tomatoes, Bacon Crumbles & Blue Cheese Dressing \$5.9

House Salad

Crisp Greens & Garden Fresh Vegetables \$4.9

a Catered
AFFAIR
by Second Street
(757) 253-1711
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www.catered-events.com

ENTREES

Add a Soup Cup or House Salad \$2.9

2nd St. Shrimp & Grits

Shrimp, Andouille Sausage, Sweet Peppers, Green Onions, Tomatoes in a Beer Broth with a Smoked Gouda Grit Cake \$17.9

BBQ Braised Pork Shank

Slow Braised Bone-in Pork Shank, Butternut Squash Risotto and Crisp Onion Straws \$25.9

Hickory Seared NY Strip

Molasses & Spice Rubbed Center Cut 12oz NY Strip, Roasted Fingerling Potatoes & Scampi Butter \$28.9

Grilled Bistro Steak

Herb Marinated Bistro Steak, Scampi Mashed Potatoes, Vegetable Du Jour & a Mushroom Glace \$18.9

2nd Street Bistro Pasta

Sautéed Beef Tips, Forest Mushroom Medley, Scallions, Peppers & Penne Pasta in a Robust Marsala-Parmesan Cream \$16.9

Chicken & Dumplin's

Pulled Chicken with House Made Dumplins' and Seasonal Vegetables in a Fresh Herb Enriched Chicken Broth \$14.9

Italian Style Pot Roast

Vino da Tavola Braised Angus Chuck Roast, Six Cheese Ravioli, Spinach, Tomatoes, Roasted Garlic and Imported Parmesan Cheese \$15.9

Chef's Catch du Jour

Chef's Fresh Seafood Selection of the Day with Butternut Squash Risotto and Herb Compound Butter \$17.9

Baby Back Ribs

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

Caramelized Jumbo Sea Scallops

Seasonal Root Vegetable Medley, Citrus-Browned Butter Vinaigrette & Fresh Herb Butter \$20.9

Jumbo Lump Chesapeake Crab Cakes

Duo of Jumbo Lump Crab Cakes with Gnocchi, Greens, Tomatoes, Roasted Garlic, Beurre Noisette, Shaved Fennel Salad \$20.9

Grilled Colorado Bison Meatloaf

Mashed Sweet Potatoes, Vegetable of the Day and Whole Grain Mustard Demi Glace \$15.9

Vegetarian Entrée Du Jour

A Vegetarian Entrée Created Daily by the Chef \$13.9

SANDWICHES & BURGERS

2nd St. Reuben

Corned Beef, Kraut, Swiss Cheese & 1000 Island on Marble Rye \$9.9

Pesto Turkey Panini

Oven Roasted Turkey Breast, Pesto Aioli, Spinach, Fresh Tomatoes & Provolone Cheese on a French Baguette \$8.9

2nd St French Dip

Shaved Slow Roasted Angus Beef, Provolone Cheese & Horseradish on Toasted French Bread with a Sherry Scented Au Jus \$13.9

Wagyu Kobe Burger

Ground Kobe Beef, Caramelized Onions, Arugula on a 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, 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

Executive Chef Chris Long

Eating Raw or undercooked meat and eggs can be hazardous to your health

On The Vine

By the Glass & Bottle

<i>Annabella Chardonnay 07</i> <small>Napa Valley, California</small>	\$8 / \$24
<i>Cielo Pinot Grigio 08</i> <small>Venezie Delle, Italy</small>	\$6 / \$18
<i>Tilia Chardonnay 08</i> <small>Mendoza, Argentina</small>	\$6 / \$18
<i>Samuel Argall Dry Riesling 07</i> Williamsburg, Virginia	\$7 / \$23
<i>Lord Botetourt Red 07</i> Williamsburg, Virginia -Bordeaux Style Blend	\$7 / \$23
<i>Cono Sur Pinot Noir 09</i> <small>Central Valley, Chile -Organic Wine</small>	\$8.5 / \$25
<i>Parson's Flat "Strong Arm" Shiraz 07</i> <small>Southeast, Australia</small>	\$7 / \$23
<i>Andre Brunel Cotes du Rhone Village</i> <i>Cuvee Sabrinae 07</i> <small>Cotes du Rhone, France – 90 pts Robert Parker</small>	\$10 / \$38
<i>Murphy-Goode Merlot 07</i> <small>Alexander Valley, California</small>	\$8 / \$24
<i>Kunde Estate Zinfandel 05/07</i> <small>Sonoma Valley, California</small>	\$8 / \$24
<i>Bodega Renacer Punto Malbec 08</i> <small>Mendoza Valley, Argentina</small>	\$8 / \$24
<i>Leese-Fitch Cabernet 07</i> <small>California</small>	\$7 / \$23
<i>Buehler White Zinfandel 08</i> <small>California</small>	\$7 / \$23

By the Bottle

Chardonnay

<i>Arrowood Chardonnay</i> <small>Sonoma, California</small>	\$31
<i>Avery Quinn 07</i> <small>Monterey, California</small>	\$26
<i>Bonterra 07</i> <small>Mendocino County, California</small>	\$26
<i>Benziger 08</i> <small>Carneros, California</small>	\$26
<i>Carmel Road 07</i> <small>Monterey, California</small>	\$34
<i>Naked Mountain 05</i> <small>Blue Ridge Mountains, Virginia</small>	\$36
<i>Kendal-Jackson Grand Reserve 07</i> <small>Monterey & Santa Barbara, California</small>	\$40
<i>Cuvaison 07</i> <small>Napa Valley, California</small>	\$42
<i>William Hill Estate 07</i> <small>Napa Valley, California</small>	\$44
<i>Jordan 07</i> <small>Russian River Valley, California</small>	\$50
<i>Cakebread 08</i> <small>Napa Valley, California</small>	\$62

Pinot Grigio

<i>Prendo 08</i> <small>Friulli Delle, Italy</small>	\$26
<i>Borgo Dei Vassalli 07</i> <small>Venezie Delle, Italy</small>	\$30
<i>Luna Vineyards 07</i> <small>Napa Valley, California</small>	\$32

Riesling

<i>Chateau Bianca 07</i> <small>Willamette Valley, Oregon</small>	\$26
<i>Spy Valley 08</i> <small>Marlborough, New Zealand</small>	\$33
<i>Loosen Brothers Kabnitt 07</i> <small>Mosel, Germany</small>	\$40
<i>Eroica, Chateau St. Michelle & Dr. Loosen 07</i> <small>Columbia Valley, Washington State</small>	\$42

Sparkling

<i>Frexinent Cordon Negro (187 ml) 08</i> <small>Sparkling White, Spain</small>	\$10
<i>Zardetton Prosecco Brut Congliano 07</i> <small>,NV, Italy – 100% Prosecco</small>	\$29
<i>Chandon Blanc De Noirs 06</i> <small>Sparkling White, Napa Valley, California</small>	\$36
<i>J Cuvee "20" 07</i> <small>Sparkling Rose, Russian River California</small>	\$52
<i>Veuve Clicquot Ponsardin 07</i> <small>Brut Champagne – Champagne, France</small>	\$74

By the Bottle

Sauvignon Blanc / Other Whites

<i>James River White 08</i> <small>Williamsburg, Virginia</small>	\$18
<i>Ferrari Carano Fume Blanc 08</i> <small>Sonoma County, California</small>	\$26
<i>Mulderbosch Cabernet Rose 08</i> <small>South Africa</small>	\$26
<i>Hall Sauvignon Blanc 08</i> <small>Napa Valley, California</small>	\$27
<i>Foris Gewurztraminer Dry 06</i> <small>Rogue Valley, Oregon</small>	\$30
<i>Merryvale, "Starmont" 07</i> <small>Sauvignon Blanc - Napa Valley, California</small>	\$32
<i>Clos Pegase Mitsuka's Vineyard 08</i> <small>Sauvignon Blanc – Carneros & Napa Valley, California</small>	\$42

Malbecs

<i>Tomero 07</i> <small>Mendoza Valley, Argentina</small>	\$28
<i>Alberto Furques 08</i> <small>Mendoza Valley, Argentina</small>	\$28
<i>Graffigna Centenario Reserve 06</i> <small>San Juan, Argentina Double Gold Medal IWC</small>	\$33
<i>Santos Beck Gran Malbec 06</i> <small>Mendoza Valley, Argentina</small>	\$33
<i>Benagas Estate 06</i> <small>Mendoza Valley, Argentina</small>	\$36

Shiraz / Petite Sirah

<i>Peter Lehman's Barossa Shiraz 06</i> <small>Barossa Valley, Australia,</small>	\$25
<i>Kangarilla Road Shiraz 06</i> <small>Mclaren Vale, Australia</small>	\$33
<i>David Bruce Petite Sirah 06</i> <small>Central Coast, California</small>	\$36
<i>Jim Barry Lodge Hill Shiraz 07</i> <small>Clare Valley, Australia</small>	\$36
<i>Cline Estate Syrah 06</i> <small>Los Carneros, California</small>	\$39
<i>MollyDooker "Boxer" 08</i> <small>Mclaren Vale, Australia</small>	\$46
<i>Girard Petite Sirah 06</i> <small>Napa Valley, California</small>	\$47
<i>Two Hands "Angel Share" Shiraz 07</i> <small>Mclaren Vale, Australia</small>	\$49

Other Reds & Blends

<i>Monticello Crianza Tempranillo 05</i> <small>Rioja, Spain</small>	\$26
<i>H. Hamilton, "The Mongrel" Sangiovese 07</i> <small>Mclaren Vale, Australia</small>	\$27
<i>Domaine De Nizas "Little Red Farm" 06</i> <small>Coteaux Du Languedoc, France - 92pts WS</small>	\$27
<i>Perrieres Vallee Du Rhone 05</i> <small>Cotes Du Rhone, France – Tanzer 90pts</small>	\$28
<i>Montirius Cotes Du Rhone 08</i> <small>Cotes Du Rhone, France-</small>	\$30
<i>Cline Mourvedre "Ancient Vines" 07</i> <small>Central Coast, California</small>	\$31
<i>Virginia Trianon Cab Franc 07</i> Williamsburg, Virginia	\$37
<i>Hess Collection Block 19 Cuvee 06</i> <small>Napa Valley Mtn Vedeer, California</small>	\$42
<i>Luna Vineyards Sangiovese 05</i> <small>Napa Valley, California Robert Parker 91 Pts</small>	\$45
<i>MollyDooker "Two left feet" 08</i> <small>Mclaren Vale, Australia</small>	\$46
<i>Owen Roe "Abbot's Table" 07</i> <small>Columbia Valley, Washington State WS 93pts</small>	\$50
<i>Franciscan "Magnificat" 05</i> <small>Napa Valley, California Robert Parker 94 pts, WS &WE 92pts</small>	\$51
<i>Orin Swift "The Prisoner" 08</i> <small>Napa Valley, California</small>	\$52
<i>Trincher Meritage 06</i> <small>Napa Valley, California</small>	\$62
<i>Adagio 07</i> Williamsburg, Virginia – Highly Recommended Wine Director's Pick	\$80

By the Bottle

Pinot Noir

<i>Trivento Select 08/09</i> <small>Mendoza, Argentina</small>	\$22
<i>Gloria Ferrer "Etesian" 07</i> <small>Sonoma County, California</small>	\$29
<i>Van Duzer Vitner's Cuvee 07</i> <small>Willamette Valley, Oregon</small>	\$42
<i>Montinore Estate 08</i> <small>Willamette Valley, Oregon</small>	\$44
<i>Robert Sinskey 06/07</i> <small>Los Carneros-Napa Valley, California</small>	\$56
<i>Dutch Henry 06</i> <small>Napa Valley, California</small>	\$68

Merlot

<i>BV Napa 05</i> <small>Napa Valley, California</small>	\$28
<i>Tangley Oaks 07</i> <small>Napa Valley, California</small>	\$29
<i>Chateau St Michelle "Indian Wells" 07</i> <small>Columbia Valley, Washington State</small>	\$35
<i>Joseph Carr 06</i> <small>Howell Mt. & Oakville-Napa Valley, California</small>	\$44
<i>Flora Springs 05</i> <small>Napa Valley, California</small>	\$48
<i>Luna Vineyards 04</i> <small>Napa Valley, California</small>	\$56
<i>Robert Sinskey 05</i> <small>Los Carneros – Napa Valley</small>	\$49
<i>Five Star Cellars 05</i> <small>Walla Walla, Washington</small>	\$56

Zinfandel

<i>Buehler 08</i> <small>Napa Valley, California</small>	\$33
<i>Sin Zin 07</i> <small>Alexander Valley, California</small>	\$33
<i>Seghesio 08</i> <small>Sonoma County, California</small>	\$43
<i>Tobin James, "James Gang" 06</i> <small>Paso Robles, California</small>	\$49
<i>Hendry Block 7& 22 06</i> <small>Napa Valley, California</small>	\$51
<i>Ridge "East Bench" 06</i> <small>Paso Robles, California</small>	\$54

Cabernet Sauvignon

<i>Cousino-Macul Antiguas Reservas 07</i> <small>Maipo Valley, Chile-Best value 2008 WS</small>	\$31
<i>Jim Barry Cover Drive Cab 06</i> <small>Maclaren Vale, Australia</small>	\$36
<i>Twenty Bench 07</i> <small>Napa Valley, California</small>	\$39
<i>Milbrandt Vineyards Estate 06</i> <small>Eastern Washington State Best Buy 2008 WE-Editors Choice</small>	\$40
<i>Summers Adrianna's Cuvee 06</i> <small>Napa Valley, California</small>	\$41
<i>Clos Du Val 05/06</i> <small>Napa Valley, California</small>	\$52
<i>Simi "Landslide" 05</i> <small>Alexander Valley, California</small>	\$53
<i>Terra Valentine Spring Mountain 05</i> <small>Napa Valley, California</small>	\$55
<i>Buehler Estate 06</i> <small>Napa Valley, California-90 pts Wine Spectator</small>	\$56
<i>CrossBarn By Paul Hobbs 05</i> <small>Napa Valley, California</small>	\$67
<i>Pine Ridge Rutherford Cabernet 05</i> <small>Napa Valley, California</small>	\$73
<i>Trefethen Oak Knoll 05</i> <small>Napa Valley, California</small>	\$76
<i>Hendry 05</i> <small>Napa Valley, California</small>	\$80
<i>Silver Oak 04/05</i> <small>Alexander Valley, California</small>	\$92
<i>O'Shaughnessy 06</i> <small>Howell Mountain, California</small>	\$113

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