

Dinners and Specialties

Shrimp and Grits

GF ~ Sautéed shrimp and Andouille sausage in a zesty cream sauce over stone ground cheddar grits 20.99

Seared Ahi Tuna

GF ~ Fresh tuna seared rare on a bed of Asian slaw with wasabi cream, hoisin, and sriracha 22.99

Crab Cakes

GF ~ Three ingredients, seasoned and baked! Served on a bed of mixed greens with a housemade remoulade 24.99

Fisherman's Feast

~ A selection of our fresh fried seafood, served with fries & onion rings. This is an awesome dish for the seafood lover 35.99

Sea Scallops

GF ~ Tender sweet North Atlantic sea scallops, pan-seared or golden fried 25.99

Fresh Oysters

~ Fresh plump oysters ~ golden fried 22.99

Fresh Fish

~ Daily Catch ~ Ask your server ~ golden fried or pan seared 18.99

Shrimp

~ Fresh juicy shrimp ~ grilled or golden fried 16.99

Pork Ribs

GF ~ Full rack, St Louis style ribs, smoked then finished with our own local apple cider BBQ sauce! 22.99

NY Strip Peppercorn

~ NY Strip sprinkled with peppercorns finished with a portobello Marsala cream sauce 24.99

Chicken Florentine

~ Baked chicken breast stuffed with spinach and cheeses then accented with a roasted red pepper cream sauce 16.99

Chicken Portobello Alfredo

~ Sautéed spinach, roasted red peppers and portobello mushrooms with grilled chicken in a rich creamy Alfredo sauce 16.99

Scampi Pasta

~ Sautéed Shrimp in garlic, shallots and white wine 19.99

Veggie Pasta

~ An assortment of fresh vegetables sautéed in olive oil, fresh garlic and crushed red peppers then finished with a red pepper pesto sauce 14.99

**Available Sides: Cole Slaw, Fries, Sautéed Veggies,
Roasted Red Potatoes**

~ Consumption of raw or undercooked food may increase the risk of food-borne illness