

# Appetizers

- Fresh Mozzarella and Tomatoes** on a bed of greens with fresh basil, olive oil, and a balsamic glaze 7.50
- Shrimp Fritters** with a spicy remoulade sauce 8.50
- Drunken Meatballs** with whiskey BBQ glaze , served with a jalapeno bacon cornbread waffle wedge 8.50
- Sesame Tuna** seared rare and served with our sesame ginger vinaigrette 9.00
- Crab Cake** served with our red pepper coulis sauce 10.00
- Chicken Pizza** with alfredo, spinach, and mushrooms. Topped with goat cheese 8.50
- Spinach and Artichoke Dip** served with pita bites 7.50
- Jalapeno Bacon Cornbread Waffle** served with our honey butter and jalapeno jam 7.50
- Zucchini Fries** served with our house made garlic aioli 6.50

## Salads

### House

Mixed greens, tomato, onion, cucumber, carrots, cheddar , croutons 7.50

### Caesar

Crisp romaine with parmesan and croutons 7.75

### Baby Green

Baby greens, walnuts, craisins, onions, and blue cheese crumbles, with raspberry dressing 7.75

### Spinach

Fresh Spinach with crumbled bacon, tomatoes, onion, olives, and sliced egg. 7.75

### Blue Crab

Mixed greens, tomato, onion, cucumber, egg, and fresh blue crab meat,  
with a sweet & spicy Louie dressing 10.50

### Wedge

Wedge iceberg, bacon, blue cheese crumbles, with blue cheese dressing 7.00

## Salad add ons:

- 6 oz. grilled or blackened chicken breast 4.00      4 oz. seared or blackened mahi 5.00  
6 seared or blackened shrimp 5.00      4 oz. seared or blackened salmon (when available) 5.00  
4 oz. seared tuna 5.00      4 oz. Filet mignon 8.00

## Soups

- Corn and Crab Chowder** Cup 3.99 Bowl 5.99      **Lobster Bisque** 6.25  
**French Onion** 5.25      **Soup of the Day** Cup 3.25 Bowl 4.50

# Entrees

Served with roasted veggies and choice of roasted reds, mashed, fries, or linguini Alfredo

Add a house salad, Caesar salad, or cup of soup of the day for \$2.50

## Filet Mignon

Hand cut USDA Choice Filet served over demi glaze and topped with fried onions

4OZ. 15.00      8OZ. 22.00

## Smothered Sirloin

8 oz. Black Angus Sirloin topped with sautéed onions and mushrooms 15.00

## Beef Tenderloin Tips Marsala

Tenderloin tips sautéed with mushrooms, garlic, Marsala wine, demi glaze reduction and a hint of cream 14.00

## Shepard's Pie

Angus Ground Chuck with garlic, carrots, onions, peas, and a red wine demi glaze,  
baked with garlic mashed potatoes and cheddar cheese 14.00

## Tuscan Chicken

Pan seared chicken breasts with portabellas, fresh mozzarella, and bruschetta tomatoes,  
topped with balsamic glaze 14.00

## Parmesan Crusted Chicken

Pan fried crispy and topped with a garlic basil parmesan cream sauce 14.00

## Sesame Tuna

8 oz. Sushi grade tuna rolled in sesame seeds and seared rare. Served with our sesame ginger vinaigrette 16.00

## Crab Cakes

Two fresh Blue Crab cakes, corn dusted and pan fried, served with a red pepper coulis 21.00

## Seafood Au gratin

Shrimp, scallops, and blue crabmeat baked in Alfredo sauce with parmesan and mozzarella 19.00

## Teriyaki Salmon

6 oz. Fresh Atlantic Salmon with our house made Teriyaki sauce over fresh greens,  
Served with our house made sesame ginger vinaigrette 16.00

## Shrimp

8 Large white gulf shrimp, choice of seared, blackened, or panko fried crisp 13.50

## Shrimp and Grits

Sautéed shrimp, garlic, caramelized onions, bacon, and a cayenne pepper cream sauce  
over stone ground sharp cheddar cheese grits 15.00

## Fresh Sea Scallops

6 oz. Fresh North Atlantic Sea Scallops

Pan seared. Blackened, or Panko fried 22.00

Consuming raw or undercooked meat and egg products have been known to cause foodborne illness.

# Pasta Entrees

Served with roasted veggies

Add a side house salad, Caesar salad, or cup of soup of the day \$2.50

## Shrimp & Scallop Carbonara

Sautéed with garlic, peas, mushrooms, and bacon, with linguini in a parmesan cream sauce 18.00

## Linguini Alfredo

Linguini tossed with our house made Alfredo sauce 10.00

Add grilled or blackened chicken 4.00 Add 6 grilled or blackened shrimp 5.00

## Linguini Pesto

Linguini tossed with our house made pesto, olive oil, and parmesan 12.00

Add grilled or blackened chicken 4.00 Add 6 grilled or blackened shrimp 5.00

## Shrimp Picatta

Sautéed with garlic, capers, lemon, and white wine

Tossed with linguini 14.00

# Handhelds and Other Stuff

All served with choice of side

## 1/2 lb. Angus Burger

Cooked your way with choice of lettuce, tomato, and onion on a grilled bun 8.00

Choice of toppings: cheese, mushrooms, grilled onions, or onion straws .50 each add bacon 1.00

## French Dip

Lean roast beef with provolone on a garlic butter toasted roll, with Au Jus 8.50

## Cuban

Roasted pork, ham, swiss, pickles, and mustard on a crusty loaf and pressed 9.00

## Pot Pie

All white chicken in a chunky supreme sauce served in a puff pastry shell 9.00

## Mahi Tacos

Grilled or blackened with home made garlic aioli, lettuce, tomatoes, cheddar cheese 9.50

## Chicken Portobello Focaccia

Grilled chicken breast topped with portabellas, provolone, tomatoes, and a balsamic glaze 8.00

## Blackened Grouper Wrap

With fresh greens, tomatoes, swiss, and tiger sauce 11.50

## Au gratin

Shrimp and fish baked in alfredo sauce, topped with mozzarella, with garlic toast 10.00

## Open Face Roast Beef

With garlic mashed potatoes and gravy, over Texas toast 8.50

# Kids Menu

12 and under

Served with a drink

Cheeseburger with fries  
Grilled cheese with fries  
Chicken fingers with fries  
Cheese quesadilla with fries  
Fettuccini alfredo with garlic toast

## Desserts

Tiramisu  
Double Chocolate Mousse cake  
Pecan Caramel Fudge Brownie  
New York style Cheesecake-With cherries  
Key Lime Pie

## Sides

All 2.50 each

Roasted redskin potatoes  
Mashed potatoes  
French fries  
Sweet potato fries  
Onion straws  
Mixed vegetables  
Steamed broccoli  
Linguini alfredo

## Specialty Drinks, & Coffees

Mimosa 5.00  
Bloody Mary 5.00  
New Age Tincho 5.00  
(Sparkling wine cocktail on the rocks with lime)

Espresso 2.50                  Cappuccino 3.25  
Café Latte 3.25              Vanilla Cappuccino 3.25  
Café Mocha 3.25              Hot Chocolate 2.50

## Beverages

Fresh brewed coffee, Tea 2.00  
Orange juice, V8, Tomato juice, Cranberry,  
Apple, Pink Grapefruit sm. 2.00 lg. 2.50  
Milk sm. 2.10 lg. 2.60  
Chocolate milk sm. 2.35 lg. 3.00