

Appetizers

Caprese Plate fresh mozzarella, vine ripe tomato, fresh basil, olive oil, and balsamic glaze

Sesame Tuna seared rare and served with our sesame ginger sauce

Chicken Pizza alfredo, spinach, and mushrooms. Topped with goat cheese

Chicken Finger Basket golden fried fingers served with choice of dipping sauce

Firecracker Shrimp 6 panko breaded and fried, drizzled with our sweet chili mayo and sriracha

Spinach and Goat cheese Dip with sun dried tomato and mozzarella, served with pita bites

Zucchini Fries served with our house made garlic aioli

Onion Straws thin sliced Sweet Vidalia onions lightly floured and fried. Served with tiger sauce

Garlic Knots freshly baked, and topped with olive oil, garlic, and parmesan.

Salads

House

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

Caesar

Crisp romaine with parmesan and croutons

Baby Green

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

Spinach

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

Backfin Crab

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

Wedge

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

Salad add ons

4 oz. grilled or blackened chicken

4 oz. seared or blackened mahi

6 seared or blackened shrimp

4 oz. seared or blackened salmon (when available)

4 oz. seared tuna

4 oz. Filet mignon

Soups

Corn and Crab Chowder cup bowl

Lobster Bisque

French Onion

Soup of the Day

cup bowl

Entrees

Served with roasted veggies and a garlic knot, and choice of roasted reds, mashed, or fries.
or linguini Alfredo for \$1

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. 8oz.

Smothered Sirloin

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

Beef Tenderloin Tips Marsala

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

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

Tuscan Chicken

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

Chicken Marsala

Pan seared chicken breast with mushrooms, garlic, Marsala wine,
demi glaze reduction and a hint of cream

Sesame Tuna

8 oz. Sushi grade tuna rolled in sesame seeds and seared rare.

Served with our sesame ginger vinaigrette

Seafood Au gratin

Shrimp, fish, and backfin crabmeat baked in Alfredo sauce
with garlic, parmesan, and mozzarella

Firecracker Shrimp

8 Panko fried shrimp drizzled with our house made Chili Mayo and Sriracha sauce

Shrimp

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

Fresh Catch of the Day Market Price

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

Pasta Entrees

Served with roasted veggies and a garlic knot

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

Linguini Alfredo

Linguini tossed with our house made Alfredo sauce

Add grilled or blackened chicken Add 6 grilled or blackened shrimp

Linguini Marinara

Linguini topped with house made sauce, made from San Marzano tomatoes, fresh basil, garlic, parmesan and romano cheeses

Add 2 angus ground chuck with romano and ricotta cheese meatballs

Linguini Carbonara

Bacon with garlic, mushrooms, peas and a parmesan cream sauce tossed with Linguini

Add grilled or blackened chicken Add 6 grilled or blackened shrimp

Shrimp Teriyaki Stir Fry

Shrimp and fresh vegetables, with a teriyaki soy ginger sauce.

Tossed with sesame seeds and linguini

Handhelds and Other Stuff

All served with choice of F.F., Sweet Fries, Roasted Reds, or Roasted veggies. \$.50 for Mashed pot.

1/2 lb. Angus Burger

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

toppings: cheese, mushrooms, grilled onions, or onion straws .50 each add bacon or fried egg

French Dip

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

N.Y. Pastrami

Hot pastrami on grilled marble rye, with mustard and kraut

Rueben

Corned beef or Pastrami on grilled rye, with swiss, kraut, and 1000 island

Pot Pie

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

Mahi Tacos

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

Chicken Portobello Focaccia

Grilled chicken breast with portobellas, provolone, tomatoes, and a balsamic glaze

On a grilled Focaccia roll

Open Face Roast Beef

Thin sliced with garlic mashed potatoes and gravy, over Texas toast

Kids Menu

12 and under

\$5.99

Served with a drink and choice of fries, applesauce, fruit, mashed potatoes, or broccoli

Cheese Burger

Grilled Cheese

Chicken Fingers

Chicken and Cheese Quesadilla

Linguini Alfredo with garlic toast

Fried Shrimp

Desserts

Tiramisu

Double Chocolate Mousse cake

Salted Caramel Cheesecake

Key Lime Pie

With whipped cream

Sides

Roasted redskin potatoes

Mashed potatoes

French fries

Sweet potato fries

Onion straws

Vegetables

Steamed broccoli

Linguini alfredo

Specialty Drinks, & Coffees

Mimosa

Bloody Mary

New Age Tincho

(Sparkling wine cocktail on the rocks with lime)

Espresso 2.50

Café Latte 3.25

Café Mocha 3.25

Cappuccino 3.25

Vanilla Cappuccino 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

Coca Cola, Diet Coke, Sprite, Root beer,

Pink lemonade, Raspberry tea 2.00