

**APPETIZERS**

Fried Green Tomatoes with Lump Crab Remoulade  
\$10.00

Avocado/Shrimp Appetizer-avocado, gulf shrimp, and red onions  
with a white Balsamic Vinaigrette  
\$10.00

Lightly Dusted Fried Artichoke Hearts-with homemade ranch  
dressing  
\$8.00

Caribbean Tacos-Sampler-2 pulled pork mini corn tacos with  
Jamaican Jerk Sauce on one and Pico De Gallo  
on the other and cilantro and onion to finish both  
\$8.00

Pork Pot Stickers-with sesame dipping sauce  
\$7.50

Three Cheese Spinach Dip-with chips  
\$7.00

Wasabi Crusted Crabmeat Stuffed Mushrooms  
\$8.75

**SALADS**  
Thai Beef Salad

\$14.50

Spicy thai garlic/chili dressing with greens, herb (mint, cilantro, and  
basil), mango, avocado, roasted crushed peanuts, and 4 oz grilled  
tenderloin

Meyer Lemon Salad-romaine with lemon-tarragon vinaigrette,  
double smoked pork belly, jalapeno slices and  
shaved parmesan  
\$7.50

Creamy Caesar Salad-(deduct \$1.50 if served with entree)  
\$7.50

Red Apple Wedge Salad-iceberg wedge with our homemade  
blue cheese dressing and bacon pieces. (deduct  
\$1.50 if served with entree)  
\$7.50

Southwest Cobb Salad-  
\$13.50

Oak grilled chicken, lettuce, grilled red onions, avocados, tomatoes and  
Gorgonzola blue cheese dressed in a Balsamic-Mustard Vinaigrette  
accented with a smoked chili-buttermilk dressing

Lobster Bisque  
\$7.00

Classic French Onion Soup  
\$6.00

Automatic 18% gratuity added for parties of 8 or more. \$3.50 split fee  
\$3.50 split fee **THIS IS A SMOKE-FREE ENVIRONMENT**

**DINNER MENU**

**ENTREES**

**BBQ SHRIMP**

New Orleans style with house-made worchestershire sauce, butter,  
pepper and French Bread from New Orleans  
\$19.50

**Grilled Sea Scallops**

with Caramelized Jalapeno Bacon and Balsamic Glaze  
with flash-fried asparagus  
\$19.50

**Prawns**

Hand breaded with crispy crust, fried and served with homemade  
cocktail sauce.  
\$18.00

**Atlantic Cod Loin**

with Lump Crab and fresh basil butter sauce. Served with  
asparagus and choice of rice or baked potato  
\$21.50

**Wood Grilled Salmon with Jack Daniel's Glaze**  
served with bean/corn succotash  
\$20.00

**Ocean Grouper**

breaded, sautéed, served on bed of potatoes & artichokes in Buerre  
Blanc Sauce  
\$20.00

**Raspberry Chicken**

Marinated in raspberry vinaigrette, grilled and served on angel  
hair pasta  
\$16.50

**Chicken Scaloppini**-lightly breaded, sautéed with capers, lemon,  
wine and prosciutto ham, served on angel hair pasta.  
\$16.50

**Porter House Steak**

Locally raised free-range heritage breed cattle from Heritage  
Farms

A sustainable principal farm.  
with baked potato or rice  
\$32.00

**Aged Angus Filet Fixed Your Way**

Oak grilled Angus Filet prepared with your choice of toppings:

*Garlic Butter*

*Gorgonzola Cheese*

*5-Peppercorn with Sun-dried Cherry Cabernet Reduction*

all served with your choice of roasted garlic mashed potatoes or  
baked potato  
\$29.50

**Prime Rib of Beef**-slow roasted and served with au jus &  
horseradish sauce

(only served on Friday and Saturday nights)  
\$25.50

**Ribeye Steak**-14 oz.aged prime beef, oak grilled to order with  
grilled corn.  
\$25.00

**Make Any Steak a "Surf & Turf"**

Add a lime grilled shrimp skewer  
\$5.00 additional with entree purchase