

Chefs Specials

Buttery Lobster Pot.....\$30

Sweet Lobster lightly sauteed with butter, served with rice & veggies

Gnocchi & Scallops.....\$30

Seared Scallops served with sauteed gnocchi, tomato, spinach & garlic & drizzled with a lemon bur blanc sauce

Salmon Picatta.....\$29

Grilled Salmon topped with lump crab and a lemon bur blanc sauce, served with rice & veggies

Greek Salmon\$25

Grilled salmon topped with kalamata olives, tomatoes, spinach & feta served with rice & veggies

Rustic Chicken Parmesan.....\$24

Lightly sauteed chicken breast topped with a rustic crushed tomato sauce, fresh basil & fresh mozzarella, served with a side of penne marinara

Cajun Blackened Grouper.....\$26

Seared blackened grouper topped with a scallop & garlic sauce, served with rice & veggies

Broiled Homemade Crab Cakes.....\$29

(2)Homemade Jumbo Lump Crab Cakes with creole sauce, served with veggies & rice pilaf

Basil & Shrimp Grouper.....\$26

Broiled grouper topped with split shelled shrimp, fresh tomatoes & basil garlic sauce. Served with rice pilaf & veggies

Fried Jumbo Shrimp or Fish & Shrimp.....\$21

Fried jumbo shrimp or Fried fish & shrimp, served with fries & a side of slaw

Homemade Crab Cake Sandwich.....\$18

Broiled Homemade lump crabcake, lettuce, tomato, pickles, american cheese & creole mustard, served with fries & cole slaw

Bacon Wrapped Scallops.....\$30

Broiled Scallops served with rice, sauteed garlic, tomatoes, asparagus, fresh spinach & lemon butter cream sauce

Consuming undercooked seafood, poultry & beef may cause food bourn illness

Starters

Lobster Mac & Cheese.....\$15

Sweet Lobster lightly baked in our homemade mac & cheese

Shrimp Fried Rice.....\$12

Our style shrimp fried rice with dried peppers, scallions & a fried egg

Bang Bang Shrimp.....\$12

Flash fried shrimp tossed in a homemade Bang Bang sauce

Tempura Battered Shrimp.....\$12

Fried tempura shrimp with a sweet soy drizzle Siracha sauce

Grilled Basil & Garlic Shrimp.....\$13

Large butterflied shrimp (in shell) over rice with a sweet basil pan sauce

Crab Stuffed Broiled Portobello.....\$14

Our homemade crab stuffing broiled in a portobello cap

Blue Crab & Spinach Dip.....\$14

Baked cheesy dip full of blue crab and spinach served with tortilla chips!!!

Nashville Pickles\$8

Fried Pickles tossed in Nashville Sauce, served with ranch

Sides

Mashed Potatoes, Penne, Fresh Vegetables, House Salad, Rice Pilaf,
Soup du jour, French Fries, Cole Slaw

Desserts

Cherry Almond Winter Cake

Carrot Cake

Death By Chocolate

Tiramisu

Peanut Butter Cup Cheese Cake

Pecan Ball

New York Cheese Cake

