

# Chefs Specials

## Buttery Lobster Pot.....\$32

*Sweet Lobster Lightly Sauteed with Butter, served with Rice & Fresh Veggies*

## Stuffed Grouper.....\$26

*Broiled Grouper topped with our homemade crabcake, served with Rice Pilaf & Fresh Veggies*

## Lime Ginger Glazed Salmon.....\$26

*Grilled salmon topped with a Lime & Ginger glaze served with Rice Pilaf & Fresh Veggies*

## Cheese Ravioli & Sun Dried Tomato Cream.....\$19

*Cheese ravioli topped with a homemade pan sauce. Add Crispy Chicken..... \$7*

## Spicy Pineapple Glazed Salmon.....\$26

*Baked pineapple glazed salmon with habenero pepper sauce, served with Rice Pilaf & Fresh Veggies*

## Sunday Salad.....\$16

*Saucy Homemade Meatballs with a fresh tossed spring salad, fresh ricotta cheese, and toast points. (House Italian)*

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

*(2) Homemade Jumbo Lump Crab Cakes with a Side of Creole Mustard, served with Rice Pilaf & Fresh Veggies*

## Crab Cake Sandwich.....\$21

*Broiled homemade crab cake with American cheese, lettuce, tomato, & creole mustard. Served with fries & cole slaw*

## Blackened Grouper & Scallop Cream.....\$30

*Grilled blackened grouper topped with Blue Crab cream & Fresh Scallops, served with Rice Pilaf & Fresh Veggies*

## Homemade Meatball Sandwich.....\$19

*Saucy Homemade Meatball Sandwich topped with mozzarella & provolone, served with fries & slaw.*

## Pot Roast Dinner.....\$24

*Tender Beef Pot Roast piled on top of homemade mashed potatoes, diced onions, carrots & celery. Smothered with gravy.*

## Roasted Turkey Dinner.....\$20

*Roasted Sliced turkey, homemade mashed potatoes and gravy, fresh veggies & homemade cranberry sauce*

## Sesame Seared Scallops.....\$30

*sesame Seared fresh dry scallops with sweet soy glaze, served with Rice Pilaf & Fresh Veggies*

**Consuming undercooked seafood, poultry, & beef may cause food bourne illness**

# Starters

**Pretzel & Hot Cheese.....\$13**

*Jumbo fresh pretzel served with Beer Cheese*

**Mini Lobster Mac.....\$15**

*Starter size of Our Homemade Mac & Cheese with Lobster*

**Pretzel & Crab Dip.....\$18**

*Jumbo fresh pretzel with a warm blue crab dip*

**Shrimp Fried Rice.....\$13**

*Sauteed shrimp over fried rice, scallions, sesame oil & a fried egg*

**Fried Cheese Curds.....\$10**

*Fried Wisconsin cheese curds with homemade ranch*

**Pepperoni Pinwheels.....\$10**

*Baked pepperoni & mozzarella pinwheels. served with red sauce*

**Sausage Stuffed Banana Peppers.....\$14**

*Baked stuffed hot banana peppers topped with marinara and provolone*

**Nashville Fried Pickles.....\$8**

*Fried pickle spears tossed in Nashville sauce, served with ranch*

**Pot Roast Fries.....\$15**

*French fries topped with tender pot roast, gravy, curds, horseradish sauce & scallions*

# Sides

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

# Desserts

Triple Chocolate Cake  
Cherry Almond Winter Cake  
Carrot Cake  
Tiramisu  
Peanut Butter Pie  
Pecan Ball  
New York Cheese Cake