

Chef's Specials

Buttery Lobster Pot.....\$34

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

Smoked Full Rack of BBQ Ribs.....\$32

Grilled full rack of babyback ribs, served with fries and cole slaw

Salmon Piccata.....\$28

Grilled atlantic salmon topped with blue crab, capers & lemon burre blanc sauce, served with Rice Pilaf & Fresh Veggies

Short Rib Ravioli with a Beef Ragu Sauce.....\$25

Tender short rib ravioli topped with a beef & red wine ragu sauce

1 / 2 Rack Ribs & Chicken Breast.....\$28

Grilled 1/2 rack of ribs and a grilled BBQ chicken breast, served with fries and cole slaw

Blue Crab Carbonara Pasta.....\$28

Homemade Bucatini pasta, Blue Crab, pancetta, fresh cream, egg yolk, romano, garlic, cracked pepper & lemon zest

Carolina Country Chicken.....\$24

Brined Fried Chicken topped with homemade country gravy, mashed potatoes & veggies

Grilled Twin Bourbon Glazed Pork Chops.....\$26

Grilled Glazed Juicy Twin Chops, served with mashed potatoes & fresh veggies

Nashville Fried Chicken Sandwich.....\$20

Fried pickle brine chicken tossed in nashville hot sauce, served on a ciabatta bun, with pepper jack, lettuce, tomatoes & pickles, served with fries.

Hot Bacon & Spinach Salad.....\$20

Grilled chicken a top of fresh baby spinach, red onions, eggs, bacon, with mushrooms and warm bacon dressing

Strawberry Chicken Salad.....\$22

Grilled chicken breast on mixed greens, fresh strawberries, mandarin oranges, grapes, onions, candied pecans & feta cheese

Imperial Pasta.....\$24

Grilled chicken, tomatoes, red peppers & red onions tossed with our imperial cream sauce with fresh bucatini pasta

Bistro Chicken\$24

Sauteed chicken topped with swiss cheese, crispy pancetta, fresh basil, tomatoes and covered with a mushroom marsala sauce, served with rice pilaf & fresh veggies

Chicken Picatta.....\$24

Sauteed chicken breast, topped with capers and a lemon burre blanc sauce served with rice pilaf & veggies

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

Starters

Bang Bang Shrimp.....\$15

Flash fried shrimp tossed in our Bang Bang Sauce over a bed of lettuce

Whipped Ricotta Dip.....\$14

Fresh whipped ricotta, topped with olive oil, local honey, cracked black pepper & pistachios. served with toast points

Oysters Rockefeller.....\$19

6 Baked Oysters topped with a creamy cheese and fresh spinach topping

Shrimp Fried Rice\$15

Sauteed shrimp and chili pods, tossed with rice and served with a fried egg

Truffle Fries.....\$14

Shoestring fries tossed with truffle oil, parmesan cheese & sea salt

Wedge Salad.....\$16

Crispy iceburg wedge topped with tomatoes, bacon, eggs, bleu cheese crumbles, cracked pepper & scallions

Texas Topped Mac & Cheese.....\$17

Baked homemade mac & cheese topped with Carnitas & Bourbon BBQ & green onions

Parmesan Baked Oysters\$18

6 Baked Oysters topped with creole butter, bread crumbs & parmesan. Served with lemon

Smoked Jerk Wings.....\$15

Smoked whole fresh chicken wings, Seasoned and marinated then smoked to perfection

Sides

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

Desserts

Almond Tort Cake
Triple Chocolate Cake
Strawberry Shortcake
Carrot Cake
Tiramisu
Peanut Butter Pie
John's Homemade Pecan Balls
New York Cheese Cake

ASK YOUR SERVER FOR SEASONAL OPTIONS

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