

Appetizers

1/2 Dozen Grill Oysters

Butter, Garlic, Parmesan \$16

House Made Pimento Cheese

Flat Bread Points, Pickled Vegetables \$12.5

Shrimp Dijon

Lightly Crusted Shrimp, Dijon Cream Sauce \$16

House Made Bacon

Sweet/Spicy Curry Sauce, Pickled Vegetables \$12.5

Salad

Pineapple Salad

Diced Pineapple, Mixed Greens, Dried Cranberries, Toasted Almonds, Strawberries,
Orange Ginger Vinaigrette \$10.5

Soup

Shrimp and Corn Chowder

Cup/Bowl \$9/\$14

Entree

(Chef Accompaniments – Roasted Delicata Squash and Buttered Fingerling Potatoes)

Braised Lamb Shank

American Lamb, Rich Demi \$39

12 oz. Cold Water Lobster Tail

Broiled and Drawn Butter \$80

USDA Prime Filet

Served with Demi Glace Sauce \$52

Pesto Pasta and Vegetables

Pappardelle Pasta, Grilled Vegetables \$24

Chilean Seabass and Jumbo Crab Meat

Smoked Tomato Salsa, Poblano Aioli Sauce \$56