

Dinner Menu

Appetizers

Morsels of the Sea - Fried Grouper bites with a Cajun remoulade sauce. 9.95

Bacon Brussel Sprouts - Pan seared brussel sprouts tossed with crispy applewood bacon, shallots and roasted garlic. Topped with Parmigiana Reggiano cheese. 7.95

Fried Green Tomatoes - Tempura battered sliced green tomatoes served with a spicy creole remoulade sauce. 6.95

Grouper Tacos - Your choice of blackened, fried or grilled and topped with pineapple mint salsa. Served with a side of pickled slaw and our wicked taco sauce. 14.95

Boneless Wings (9) - Served with house cut fries, celery and your choice of blue cheese or ranch dressing. 9.95
Buffalo mild, medium, hot, Garlic Parmesan or Lemon Pepper. Extra dipping sauce .95 each.

Grilled Jumbo Shrimp (4) - Served with a Datil Pepper, pineapple mint salsa. 7.95

Salads

Greek Salad - Crumbled feta cheese, roma tomatoes, pickled red onions, cucumbers and Kalamata olives. Drizzled with a zesty lemon oregano dressing and served with toasted pita points. 9.95

Wedge Salad - A crisp wedge of iceberg lettuce covered with our creamy avocado ranch dressing and topped with grape tomatoes, a spicy corn relish, bleu cheese and fried onions. 11.95

Caesar Salad - Heart of romaine, croutons and parmigiana reggiano all tossed in our house made Caesar dressing. 8.95

Add shrimp or chicken for \$3.99 to any salad

Entrees

Mediterranean Pasta - Kalamata olives, scallions, roasted garlic, diced tomatoes, and feta cheese. Tossed in a white wine vegetable broth. 12.95

Add shrimp or chicken for \$3.99

Spiced Salmon - Fresh salmon rubbed with Indian spices and sautéed. Served with roasted corn puree, watermelon pearls, topped with tomato jam and almond cilantro pesto. 22.95

Good Cod Almighty - Locally brewed beer battered cod served with chips, pickled vegetables, lemon and creole remoulade. 18.95

Golden Roasted Half Chicken - Served with red bliss mashed potatoes, garlicky green beans and herb jus. 21.95

Chicken Francaise - Chicken cutlets served with angel hair pasta, spaghetti vegetables in a lemon butter sauce. 17.95

Black Pepper Brisket - Smoked brisket, red mashed potatoes, fried green beans and tangy mojo BBQ sauce. 24.95

Grilled New York Strip - 10 ounce steak grilled to perfection. Served with red bliss mashed potatoes, garlicky green beans and a three-onion compound butter. 26.95

Filet Mignon - 6 ounce cut, served with red bliss mashed potatoes, asparagus and a wild mushroom sauce. 29.95

Add a House salad or Caesar salad to any entrée for 3.49

Build Your Own Gourmet Burgers & Sandwiches

Served with lettuce, tomato, onion, pickle spear and our house cut fries.

-USDA Black Angus 9.95

-Turkey Burger 9.45

-Chicken Breast 8.95

Pick Your Bun: Brioche, Onion Roll, Marble Rye or Lettuce Wedge

Pick a Slice: Baby Swiss, Pepper Jack, Sharp Cheddar, American .99

Under the Tree: Sliced Jalapenos, Caramelized Onions, and Sautéed Mushrooms .99

A Little Bit More: Fried Onion Rings, Guacamole, Applewood Bacon, Fried Egg or Fried Green Tomato .99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food allergy notice: please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.