

Soup & Salad

Corn & Crab Bisque

Lump Crab Meat, Fresh Corn, Cream & Chives. \$10

Caesar Salad

Romaine, Garlic, Croutons, Shaved Parm. \$9

Homemade Dressing

Asparagus Salad

Large Asparagus, Shaved Parmesan, Heirloom

Cherry Tomatoes, Mixed Greens & Citrus

Vinaigrette. \$12

Summer Salad

Mixed Greens, Goat Cheese, Walnuts,

Dried Cranberries, Red Onion,

Strawberry Vinaigrette. \$11

Crab & Avocado Salad

Avocado, Jumbo Lump Crab, Hard Boiled Egg,

Cherry Tomato, Romaine, Russian Dressing. \$13

Appetizers

Chicken Wings

10 Wings...Hot, Mild, Cajun, BBQ or Garlic

Parm. Served with Blue Cheese Dressing. \$12

Shrimp Cocktail

3 Jumbo Shrimp Chilled, Homemade

Cocktail Sauce. \$16

Chicken Skewers

Marinated Chicken Breast Grilled, Blackberry

Wine Sauce. \$10

Crab Cakes

2 Jumbo Lump Crab Cakes,

Lemon Aioli \$13

Sandwiches & Burgers

Pulled Pork Sandwich

BBQ Pulled Pork, Swiss Cheese, Cole Slaw & Pickles.

Served on a Brioche Bun. \$12

Chicken Sandwich

Grilled Chicken, Roasted Red Peppers,

Avocado, Chipotle Mayo, Lettuce & Tomato. Served

on a Brioche Bun. \$12

Classic Burger

Lettuce, Tomato, Onion, Choice of Cheese, Brioche

Bun. \$13

BBQ Burger

Bacon, Grilled Onions, Cheddar Cheese, BBQ Sauce,

Brioche Bun. \$14

Baja Burger

Avocado, Spicy Salsa, Sour Cream, American Cheese,

Brioche Bun. \$14

Surf & Turf Burger

Lump Crab Cake, Lettuce, Tomato, Thousand Island

Dressing, Brioche Bun. \$16

Burgers & Sandwiches served with your
choice of Fries, House Salad,
Homemade Cole Slaw



Dinner Entrees

Faroe Island Salmon \$23

Pan Seared, Lemon, Chive Butter Sauce over Asparagus Risotto.

Shrimp & Grits \$26

Jumbo Shrimp, Roasted Red Peppers, Tasso Ham & Cream Sauce over Cheese Grits

Braised Beef Short Ribs \$24

Slow Roasted Short Ribs, Merlot Demi, Cheese Polenta & Grilled Asparagus.

Chicken Marsala \$21

Sautéed Chicken Breast, Mushrooms, Onions & Marsala Wine over Bucatini.

Vegetable Timbale \$22

Marinated, Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Onions, Grilled Tomato,

Asparagus & Parmesan Cheese. Balsamic & EVOO.

Grilled Pork Chop \$24

14oz. Bone In, Rosemary Garlic Demi, Roasted Potatoes & Grilled Asparagus.

Steak of the Day

Changes like the weather, check with your server for today's selection!

Executive Chef Luis Marin