

Specials

TOMATO BASIL SOUP

House made, topped with basil and parmesan. V

• \$4.9 cup | \$7.9 bowl •

FRIED GREEN TOMATO CAPRESE**

House breaded fried green tomatoes, fresh mozzarella, fried basil, house made balsamic vinaigrette. GF V \$10.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO

HH VO \$22.9

• Pairs well with our STH Red Sangria •

NY STRIP* SCAMPI

12 oz. USDA Choice Braveheart Black Angus NY Strip. Topped with our house made shrimp scampi. Garlic whipped potatoes and grilled asparagus. GF \$42.9

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$10.9

DOGFISH HEAD 90 MINUTE

DE- Imp. IPA- ABV 9%- 12oz \$10

MAUI PINEAPPLE MANA WHEAT

HI- Pale Wheat- ABV 5.5%- 12oz \$9

HEAVY SEAS RED ECLIPSE

MD-BBA Imp. Stout- ABV 10%-12oz \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.