

# Specials

## BACON-WRAPPED SCALLOPS\*\*

Large scallops, cherrywood bacon, jicama slaw, pepper jelly, cilantro. GF \$20.9

## LAND + SEA

8 oz. USDA Choice Black Angus flat iron\*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$34.9

## BOURBON SALMON\*

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$26.9

## SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

## SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$25.9  
• Pairs well with Ruca Malen Malbec •

## 3-LAYER CHOCOLATE CAKE

Layered chocolate cake, raspberry coulis. V \$11.9

## KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling. V \$11.9

## LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$11  
• smooth + sweet •

\*Foods are cooked to order. 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 allergies or intolerances. \*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.