

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. \$13.9

• Add an additional mini crab cake +4.9 •

ROCKFISH* SCAMPI

Certified sustainable, fresh caught. Grilled and topped with house made shrimp scampi. Garlic whipped potatoes and steamed broccoli. GF \$35.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta.

GFO VO \$24.9

SOUTHWEST PORK CHOP*

8 oz. bone-in pork chop, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$23.9

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla ice cream. Topped with Myer's Dark Rum \$10.9

TANGERINE SMASH

Bulleit Rye, tangerine, fresh lemon, mint. \$14

CHOCOLATE COLD BREW MARTINI

Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle. \$15

CASAS DEL MAR BRUT ROSÉ

Spain. Nose of strawberry and ripe bing cherry. Bottle fermented to retain balance with ripe red fruit flavors and a richness that only Pinot Noir grapes can impart. \$10 | \$36

• Pairs well with Palo Verde Salmon* •

PARADUXX 'PROPRIETARY RED'

Napa Valley, California. This alluring Cabernet Sauvignon-driven blend offers luxurious aromas of ripe red berries, cassis, violet, leather, and cocoa powder. From the only winery devoted to stylish Napa Valley blends, this wine is bold, expressive, and crafted to satisfy the modern palate with rich, full fruit flavors, and soft, elegant tannins. \$75

*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: shellfish, fish, poultry, dairy, and sesame.