

Specials

SEARED AHI TUNA**

Seared rare*, seaweed salad, Asian sauce. \$14.9

FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$6.9

MEAT LOVERS FLATBREAD

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO \$9.9

PORK CHOP* MARSALA

8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$23.9

SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$23.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$25.9

CRÉME BRÛLÉE

House-made vanilla custard, caramelized raw sugar crust. GF V \$8.9

WATERMELON

Tito's handmade Vodka, lime, watermelon. \$11
• clean + refreshing •

*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.