

# Specials

## PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onions, garlic, lemon-basil sauce. GFO \$14.9

## SANTA FE SHRIMP TACOS

Crispy shrimp tossed with housemade picante aioli, jicama slaw, pineapple mango salsa and fresh cilantro. Choice of side. GFO \$13.9

## SHRIMP FETTUCCINE ALFREDO

Creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO \$18.9

## SEARED SCALLOPS

Local + wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF \$23.9

## WILD MAN PORK CHOP\*

8 oz. Bone-in pork chop, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and STH bacon succotash. GF \$18.9

## SKINNY GOOSE SPRITZER

Grey Goose L'Orange, fresh muddled orange, soda. \$9  
• 100 calories, no added sugar •

## KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling -- creating an authentic tropical flavor! \$7.9

\*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.