

Specials

PRINCE EDWARD ISLAND MUSSELS

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

BACON WRAPPED SCALLOPS

Local caught scallops, applewood-smoked bacon, jicama slaw, pepper jelly, cilantro. GF \$12.9

SHRIMP FETTUCCHINE ALFREDO

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

GRILLED RIBEYE*

12 oz. handcut ribeye grilled and served with garlic whipped potatoes and STH succotash. \$32.9

SEARED SCALLOPS

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

KEY LIME PIE

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

SKINNY GOOSE SPRITZER

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

STH ORANGE CRUSH

Absolut Mandarin, Cointreau, fresh orange juice. \$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.