

Specials

BREAD BASKET

Ciabatta bread rolls, house made whipped honey butter, herbed oil. \$4.9

LOBSTER BISQUE

Creamy lobster bisque, sherry, lobster meat, parsley. \$12.9

FRIED OYSTERS**

Dusted, flash fried, house made picante aioli, house made cocktail sauce. GF \$15.9

TRUFFLE CHEESE FRIES**

Truffle oil, sea salt, parmesan, mozzarella, béchamel, bacon, sour cream, scallions. GF \$11.9

SOUTHWEST RIBEYE*

12 oz. USDA Prime, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$38.9

GRILLED SWORDFISH

Fresh, wild caught. Choice of topping and two house made sides. 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

WATERMELON MARTINI

Tito's handmade vodka, fresh squeezed lime juice, watermelon. \$11

*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.