

# Specials

## HOUSE MADE SOUP

New England Clam Chowder or Southwest Chili  
\$4.9 cup | \$6.9 bowl

## MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF \$13.9

## SHRIMP + GRITS

Creamy cheddar grits with a touch of fresh jalapeno, shrimp, tasso ham. GF \$18.9

## STEAK\* FRITES\*\*

8 oz. USDA Choice Black Angus flat iron steak, sliced and topped with herb butter. Shoestring French fries. GF \$20.9

## PAN SEARED FLOUNDER

Organic, certified sustainable, fresh caught. Choice of topping and two house made sides. GF \$25.9

## 3-LAYER CHOCOLATE CAKE

Chocolate cake layered with smooth, dark chocolate ganache. \$8.9

\*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 intolerances or allergies.

\*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.