# Specials

# HOUSE MADE SOUP New England Clam Chowder or Tomato Basil \$4.9 cup | \$6.9 bowl

## Buffalo Chicken Flatbread

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions. GFO \$9.9

## 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

# Pan Seared Flounder

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

#### Shrimp + Grits

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

#### **3-LAYER CHOCOLATE CAKE**

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

### LIQUID COURAGE

Belle Isle Cold Brew Coffee Moonshine, Stoli Vanilla vodka, Licor 43, cold brew double espresso. \$14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your rise 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.