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

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

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

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$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.