

# Specials

## FRIED OYSTERS\*\*

Dusted, flash fried, house made picante aioli, house made cocktail sauce. GF \$16.9

## PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onion, garlic, lemon basil sauce. GFO \$15.9

## TOMATO BURRATA SALAD

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. 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

## SEASONAL CATCH: GRILLED HALIBUT\*

Fresh, wild caught. Choice of topping and two house made sides. GF \$26.9

## SHRIMP + GRITS

Creamy cheddar grits with a touch of fresh jalapeño, 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 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.