

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

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$10.9

• Add chicken or shrimp +8. Add steak* +10. •

FILET* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. \$38.9

SEASONAL CATCH: CORVINA (SEA BASS)*

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

Classic Potato Salad | V \$5

• Substitute premium side +1 •

SHRIMP + GRITS

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

*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.