

# Specials

## SEARED AHI TUNA\*\*

Seared rare\*, seaweed salad, Asian sauce. \$14.9

## BLACKENED BACON-JALAPEÑO CHICKEN

Pan seared, mild bacon-jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$21.9

## CRAB STUFFED SALMON\*

Organic, certified sustainable, fresh caught. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$33.9

## THYME DEMI GLACE RIBEYE\*

12 oz. USDA Choice. Topped with thyme demi glace. Garlic whipped potatoes and steamed broccoli. GF \$38.9

## SEAFOOD TRIO\*

Clams, mussels, and shrimp sautéed in a delicate white wine and lemon sauce, served over angel hair. GFO \$24.9

## FRIED ICE CREAM

House made, coated vanilla ice cream, cinnamon tortilla shell\*\*, caramel sauce, strawberries, whipped cream. \$7.9

## KEY LIME PIE MARTINI

Pearl vodka, key lime juice, pineapple. graham cracker rim. Dessert-inspired martini created by our head bartender, Melissa!  
\$11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

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