

Specials

NEW ENGLAND CLAM CHOWDER

cup \$6.5 | bowl \$8.9

FRIED OYSTERS

Dusted, flash fried, house made picante aioli, house made cocktail sauce. GF \$18.9

SOUTHWEST PORK CHOP

8 oz. bone-in pork chop, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$24.9

BOURBON SALMON*

Organic, certified sustainable. Brushed with our house-made bourbon glaze. Steamed broccoli and garlic whipped potatoes. \$29.9

SHORT RIB PAPPARDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. GFO VO \$29.9

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling -- creating an authentic tropical flavor! \$8.9

*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 allergies or intolerances.

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