

Specials

SHRIMP SCAMPI

Large shrimp in a garlic, white wine sauce. \$8.9

FRENCH QUARTER

Andouille sausage and shrimp over fettuccini tossed in a slightly spicy alfredo sauce with sautéed mushrooms. GFO
\$18.9

BRONZED MAHI MAHI

Fresh caught, pan-roasted, topped with pineapple mango salsa.
Garlic whipped potatoes + Mexican street corn. GF \$24.9

THAI GLAZED TUNA

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach \$22.9

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and rum served with warm caramel sauce and whipped cream. \$8.9

- Pairs well with Havana Coconut •