

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, rémoulade, alfalfa sprouts. GF \$13.9

• Add an additional mini crab cake +4.9 •

FILET* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®.

Topped with seasoned butter. Jumbo lump crab cake, house-made rémoulade. Garlic whipped potatoes and steamed broccoli. GF \$42.9

SEASONAL CATCH: FLOUNDER PICCATA

Lightly breaded, pan-fried, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus. GF \$29.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$25.9

• Pairs well with Ruca Malen Malbec •

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house-made chocolate-covered strawberry. V \$11.9

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$12
• smooth + sweet •

STRAWBERRY BASIL SPRITZER

Absolut Citron Vodka, lemon, basil, strawberries \$14
• sweet + refreshing •

*Foods are cooked to order. 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 allergens: sesame, dairy, poultry, fish, and shellfish.