Specials

Watermelon + Feta Salad
Watermelon, feta, arugula , walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ $12.9
• Add chicken or shrimp +9. Add steak* or salmon* +15. •

NY Strip* Oscar
12 oz. USDA Choice Braveheart Black Angus Beef®, topped with lump crab meat and house-made lemon butter. Garlic whipped potatoes and grilled asparagus. $38.9

Palo Verde Swordfish
Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF $29.9

Seasonal Catch: Swordfish
Certified sustainable. Choice of topping and two house-made sides. GF $26.9

Seafood Sorrento
Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, parmesan. GFO VO $26.9

Lemon Cake
Moist yellow cake filled with tart lemon curd, vanilla buttercream, raspberry coulis. V $11.9

Watermelon Martini
Tito's Handmade Vodka, lime, watermelon. $15
• clean + refreshing •

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