

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. GF \$16.9

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$12.9

FILET* OSCAR

7 oz. Choice Braveheart Black Angus beef topped with lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$41.9

BOURBON BLACK COD

Certified sustainable. House made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. \$28.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH \$24.9

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla ice cream. Topped with Myers's Dark Rum. \$11.9

WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$15

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