

step 1: choose an appetizer –or– dessert –or– house wine

small appetizers –

black pearl chicken: hot southern honey

firecracker shrimp

crispy cauliflower: ponzu/cashews/sesame/cilantro/pickled red onion

small dessert –

key lime pie: fresh squeezed lime juice/hand pressed lorna doone crust

flourless chocolate cake: brandy chocolate sauce/vanilla bean ice cream

hot apple pie: vanilla bean ice cream

house wine –

coastal vines: white zinfandel/pinot grigio/chardonnay/pinot noir/merlot/cabernet sauvignon

step 2: choose side house salad –or– lobster bisque

step 3: choose an entrée

\$20 mahi mahi: citrus basil butter sauce/jasmine rice

artisan butcher burger: white cheddar/bacon jam/arugula/toasted brioche bun

salmon: cedar plank roasted/honey-rhum glaze/jasmine rice

\$22 stuffed chicken: charcoal-grilled/fontina cheese/prosciutto/mushrooms/basil/lemon butter sauce

one-pound duroc pork chop: sous vide/blackberry reduction

jumbo coconut shrimp: orange-ginger sauce/parmesan mashed

\$24 hogfish: panko crusted/vegetable thai curry cream sauce/jasmine rice

**lobster roll: steamed cold water lobster meat chilled & mixed with mayo & celery –
or served hot with drawn butter - on a grilled roll double it up add \$10**

filet mignon bacon wrapped: topped with a butter poached garlic jumbo shrimp

**mahi mahi: over a bed of pink gulf shrimp/scallops/crab meat stuffing/parmesan mashed
citrus butter sauce**

bacon wrapped seared scallops: yakisoba noodles/yuzu butter/edamame pods