

Appetizers

Grouper Bites

Tender Cuts of Breaded and Fried Grouper,
Tangy Old Bay Remoulade \$14

Chicken Wings (Bone-In or Boneless)

Crispy Chicken Wings with choice of Hot,
Mild, Garlic Parmesan, Jerk Rub, Hot Honey,
Firecracker, Dry Rub, Asian, or BBQ, with
Celery and choice of Bleu Cheese or Ranch
Dressing \$16

Steamed Clams

Little Neck Clams, Buttery Garlic Herb Broth,
Applewood Smoked Bacon, Bread Crumbs \$15

Chips and Queso \$11

Arancini

Fried Risotto Balls, Fresh Mozzarella,
House-Made Marinara Sauce \$13

Chicken Alfredo Flatbread

Grilled Chicken, Garlic Cream Sauce, Mozzarella
Cheese, Baby Spinach, Tomato Jam \$15

Bang Bang Shrimp

Lightly Breaded and Fried Jumbo Shrimp,
Spicy Bang Bang Sauce \$15

Philly Cheesesteak Egg Rolls

Seared Beef, Onions, Bell Peppers, Cheese
Blend, Crispy Egg Roll Wrapper, Queso \$14

Soups & Salads

Soup Du Jour

Ask Your Server About Today's House-Made
Soup Cup \$5 / Bowl \$7

Chili

Seasoned Ground Beef, Sweet Spanish Onions,
Bell Peppers, Dark Kidney Beans, Diced
Tomatoes Cup \$5 / Bowl \$7

French Onion Soup

Caramelized Onions, Beef Stock, Croutons,
Melted Cheese Cup \$5.⁵⁰ / Bowl \$7.⁵⁰

House Salad

Mixed Greens, Shredded Carrots, Cherry
Tomatoes, Red Onions, Cucumber, choice
of Dressing \$10

Add Chicken \$7, Shrimp \$9, Salmon \$11

Caesar Salad

Crisp Romaine Lettuce, Shredded Parmesan
Cheese, House-Made Croutons, Creamy Caesar
Dressing \$12

Nicoise Salad

Mixed Greens, Boiled Egg, Chilled Potatoes,
Green Beans, Olives, Citrus Vinaigrette \$15

Strawberry Salad

Mixed Greens, Sliced Strawberries, Mandarin
Oranges, Candied Pecans, Bleu Cheese
Crumbles, Raspberry Vinaigrette \$15

Southwest Salad

Mixed Greens, Black Beans, Roasted Corn,
Tomatoes, Red Onions, Fried Tortilla Strips,
Spicy Avocado Ranch Dressing \$15

Sandwiches

All Sandwiches served with a choice of Onion Rings, French Fries, Fresh Fruit, Coleslaw, Potato Chips, or Potato Salad

Reuben

Thinly Sliced Corned Beef, Sauerkraut,
Swiss Cheese, Thousand Island Dressing,
Grilled Rye Bread \$15

Patty Melt

Choice Beef Patty, Swiss Cheese, Grilled
Onions, Thousand Island Dressing, Grilled
Rye Bread \$16

Chicken Sandwich

Herb-Marinaded and Fried Chicken Breast,
Crisp Lettuce, Vine-Ripened Tomatoes,
Brioche Bun with Pickle Chips \$15

Classic Cheeseburger

Grilled Short Rib, Brisket Chuck Blend,
Sharp Cheddar, Leaf Lettuce, Vine-Ripened
Tomatoes, Red Onions, Brioche Bun \$16
Add Bacon \$2

Fish Tacos

Grilled or Blackened White Fish, Red
Cabbage-Pineapple Slaw, Flour Tortilla \$15



Entrées

All Entrées, excluding Pasta, served with Vegetables and a choice of Baked Potato, Mashed Potato, Rice, French Fries, Onion Rings, Potato Salad, Coleslaw, or Fresh Fruit

Ribeye

Grilled 12 oz. Choice Ribeye Steak,
Brazilian Chimichurri Herb Sauce \$31

Filet Mignon

Grilled 6 oz. Tenderloin Filet, Shallot-
Mushroom Madeira Sauce \$34

Pork Chop

Grilled Dry Aged Bone-In Chop,
Smokey Peach Compote \$25

Veal Parmesan

Fried Veal Cutlet, Melted Mozzarella
Cheese, Angel Hair Pasta, House-Made
Marinara \$24

Liver and Onions

Pan-Seared Beef Liver, Sautéed Sweet
Onions, Applewood Smoked Bacon,
Demi-Glace \$18

Baked Haddock

Atlantic Haddock, Ritz Cracker Crumbs,
Butter, White Wine \$24

Seafood Scampi

Sautéed Jumbo Shrimp, Scallops,
Lemon Garlic Herb-Butter Sauce \$26

Cedar Plank Salmon

Atlantic Salmon Fillet, House-Made
Firecracker BBQ Sauce, Aromatic Cedar
Plank, Red Cabbage-Pineapple Slaw \$25

Grouper Veracruz

Pan-Seared Grouper Fillet, Fresh Garlic,
Spanish Onions, Grape Tomatoes, Sliced
Green Olives, Fresh Herbs \$28

Crab Cakes

Lump Crab Cakes, Hand-Breaded Fried
Green Tomatoes, Street Corn Elote
Sauce \$28

Clam Cioppino


Sautéed Little Neck Clams, Spanish
Onions, Fresh Garlic, Fettuccini Pasta,
Tomato White Wine-Herb Broth \$23

Pulled Pork Mac and Cheese

Classic Pulled Pork, Drizzled Tangy BBQ
Sauce, Cheese, Penne Pasta, Crispy Fried
Onion Straws, Garlic Texas Toast \$20

Hot Honey Chicken

Southern Fried Chicken Thighs, Memphis-
Style Hot Honey Sauce, House-Made
Waffles \$22



Consumption of raw animal foods may cause foodborne illness, especially if you have certain medical conditions.