

Chef's Daily Specials

WEDNESDAY, DECEMBER 7, 2022

FEATURED DRINKS

APPLE CIDER MIMOSA \$12
(Sparkling Apple Cider, Champagne, splash of Cranberry Juice)

ACE PINEAPPLE CIDER \$5.50

APPETIZERS

CHICKEN WINGS \$14

*Buffalo, Mango Habanero, or BBQ sauce.
Served with celery sticks, and blue cheese dressing.*

PEEL AND EAT SHRIMP \$17

*1/2 Ib. Shrimp, Tossed in Old Bay Seasoning, Served with
Chilled Cocktail Sauce with Lemon Wedges.*

JUMBO LUMP CRAB GUAC \$24

*Layers of Fresh Avocado, Jumbo Lump crab and Mexican sweet corn.
Accompanied by fried Corn Tortilla Chips.*

GRILLED OCTOPUS \$24

*Served with Fried Fingerling Potatoes, Arugula
Marinated Heirloom Cherry Tomatoes*

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FISH OF THE DAY

Grouper \$36 Salmon \$24
Mahi \$24 Swordfish \$23

CHEFS FISH SANDWICH

Mahi Mahi \$24
Beer Battered Haddock \$15

⋮

ENTREES

BAJA SHRIMP WRAP \$18

*Pico de Gallo, field greens, chipotle aioli, cheddar and jack cheese,
rolled in a flour tortilla served with French fries*

JUMBO LUMP CRAB COBB SALAD \$27

*Filed greens topped with jumbo lump crab, bacon, tomato,
cucumber, red onion, blue olives, cheese crumbles and chopped
egg with bacon peppercorn ranch dressing.*

SOUTHWEST CHICKEN SALAD \$21

*Iceberg Lettuce, Pico de Gallo, Queso Fresco,
Guacamole and Avocado Ranch*

SOUP DU JOUR

BLACK BEAN

1/2 SANDWICH OF THE DAY

HAM & SWISS ON WHEAT

Soup & Sandwich \$13