

# CHEF'S DAILY SPECIALS

WEDNESDAY, DECEMBER 7<sup>th</sup>, 2022

## FEATURED DRINKS

ACE PINEAPPLE CIDER \$5.50

APPLE CIDER MIMOSA \$12

(Sparkling Apple Cider, Champagne, Splash of Cranberry Juice)

## APPETIZERS

**CHICKEN WINGS \$14**

*Buffalo, BBQ, or Mango Habanero Sauce.*

*Served with Celery, Carrot Sticks, & Blue Cheese Dressing.*

**PEEL AND EAT SHRIMP \$17**

*½ L.B. Shrimp, tossed in old bay seasoning.*

*Served chilled with Cocktail Sauce with lemon wedges*

**JUMBO LUMP CRAB GUACAMOLE \$24**

*Layers of Fresh Avocado, Jumbo Lump Crab, and Mexican Street Corn.*

*Accompanied by Fresh Corn Tortilla Chips.*

**GRILLED OCTOPUS \$24**

*Served with Fried Fingerling Potatoes, Arugula,*

*Marinated Heirloom Cherry Tomatoes*

## FRESH FISH

Grilled or Blackened

Served with rice and vegetables.

Swordfish \$29

Grouper \$36

Mahi-Mahi \$34

Salmon \$29

## ENTREES

**MAPLE GLAZED 60 SOUTH SALMON \$34**

*Pure Maple Syrup from Vermont and a Touch of Soy and Garlic Glazed Salmon.*

*Served with mash potato and asparagus.*

**SWEET SOY SESAME SCALLOPS \$38**

*Served over Wok Style Vegetables, Topped with Black and White Toasted*

*Sesame Seeds Pickled Ginger and Sriracha Sauce.*

**12oz NEW YORK STRIP STEAK \$41**

*Topped with Shallot Butter, Served with Roasted Garlic*

*Whipped Potatoes and Blistered Asparagus.*

## SOUP DU JOUR

**BLACK BEAN**

## DESSERT

**PUMPKIN CHEESECAKE \$12**

