

CHEF'S DAILY SPECIALS

WEDNESDAY, JANUARY 25th, 2023

FEATURED DRINKS

GRAND MAYAN TEQUILA FLIGHT \$20

(Ask server for details)

PEAR MARTINI \$14

(Grey Goose Vodka and St. Germain with a Twist)

APPETIZERS

CHICKEN WINGS \$14

Buffalo, BBQ, or Mango habanero sauce.

Served with celery, carrot sticks, and blue cheese dressing.

JUMBO LUMP CRAB GUACAMOLE \$ 24

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

Accompanied by Fresh Corn Tortilla Chips

PEEL & EAT SHRIMP \$17

*1/2 lb. Shrimp Tossed in Old Bay Seasoning Served Chilled with
Cocktail Sauce and Lemon wedges.*

FRESH FISH

Grilled or Blackened

Served with rice and vegetables.

Mahi \$34

Salmon \$30

Grouper \$36

Swordfish \$34

ENTREES

GROUPE PICATTA \$38

*Sauté Grouper Topped with Artichoke Hearts, Tomatoes, and Capers in a Lemon Garlic
Sauce. Served Over Rice Pilaf.*

12oz NEW YORK STIP STEAK \$39

Served With Garlic Whipped Potatoes and Blistered Asparagus

SURF AND TURF \$45

*A 6oz Maine Lobster Tail Paired with A 6oz Filet Mignon. Served with Roasted
Vegetables, Rice Pilaf and Drawn Butter*

SOUP DU JOUR

TOMATO ZUCCHINI

