

# Chef's Lunch Specials

WEDNESDAY, JANUARY 25th , 2023

## FEATURED DRINKS

**GRAND MAYAN TEQUILA FLIGHT \$20**

(Ask server for details)

**PEAR MARTINI \$14**

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

## 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 lb. Shrimp, Tossed in Old Bay Seasoning, Served with*

*Chilled Cocktail Sauce with Lemon Wedges.*

**JUMBO LUMP CRAB-GUACAMOLE \$24**

*Layers of fresh avocado, jumbo lump crab and Mexican sweet corn*

*Accompanied by Fried Corn Tortilla Chips.*

## FISH OF THE DAY

**Grouper \$36 Salmon \$26**

**Mahi \$24 Swordfish \$26**

## CHEFS FISH SANDWICH

**Mahi Mahi \$24**

**Panko Haddock \$22**

## ENTREES

**CHICKEN MAC AND CHEESE \$17**

*Cavatappi pasta tossed in a creamy Cheddar and Jack Cheese Sauce*

*Topped with Applenwood Smoked Bacon.*

**GRILLED MAINE LOBSTER TAIL \$27**

*Served with Rice Pilaf, Drawn Butter and Green Beans.*

**TURKEY CLUB CROISSANT \$17**

*Applenwood Smoked Bacon, Provolone Cheese, Lettuce &*

*Tomato. Served with French Fries.*

**1 /2 SANDWICH OF THE DAY**

**CHICKEN SALAD WRAP**

**SOUP DU JOUR**

**CHICKEN TORTILLA**

**DESSERT**

**NEW YORK STYLE CHEESECAKE \$12**

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