

Chef's Daily Specials

SATURDAY MARCH 18TH, 2023

FEATURED DRINKS

GRAND MAYAN TEQUILA FLIGHT \$20

JOE TEE'S LEMONADE \$14

APPETIZERS

CHICKEN WINGS \$14

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

JUMBO LUMP CRAB-GUACAMOLE \$24

*Layers of fresh avocado, jumbo lump crab and Mexican sweet corn
Accompanied by Fried Corn Tortilla Chips.*

PEEL & EAT SHRIMP \$17

*1/2 LB. Shrimp, tossed in Old Bay Seasoning, served with Chilled
Cocktail Sauce with Lemon Wedges.*

CORNED BEEF QUESADILLA \$17

With sautéed onions, roasted red peppers, Jack and cheddar cheese. Accompanied by sour cream, guacamole and pico de gallo.

FISH OF THE DAY

Grouper \$36 Salmon \$26
Mahi \$24 Swordfish \$26

CHEFS FISH SANDWICH

Mahi Mahi \$24
Panko Haddock \$22

ENTREES

TURKEY CLUB CROISSANT \$18

Applewood smoke bacon, provolone cheese, lettuce and tomato. Served with fries

GRILLED MAINE LOBSTER TAIL \$27

Served with Rice Pilaf, Drawn Butter and Green Beans

GREEK SALAD WITH GRILLED MAHI \$25

*Feta Cheese, mixed greens, Mediterranean olives, tomato,
cucumber and red onion topped with red wine vinaigrette*

REUBEN SANDWICH \$18

Corned beef, sauerkraut, thousand island dressing, and Swiss on rye with French fries

CHEFS SANDWICH

CHICKEN SALAD WRAP

SOUP DU JOUR

BLACK BEAN

DESSERT OF THE DAY

NEW YORK STYLE CHEESECAKE \$12