

CHEF'S DAILY SPECIALS

TUESDAY, MARCH 28TH, 2023

FEATURED DRINKS

GRAND MAYAN TEQUILA FLIGHT \$20

(Ask Server for details on all drinks)

PURPLE ROSE LEMONADE \$14

BIG ISLAND MARGRITA \$14

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

½ lb. Shrimp Tossed in Old Bay Seasoning Served Chilled with

Cocktail Sauce and Lemon wedges

FRESH FISH

Grilled or Blackened

Served with Rice & Vegetables.

Mahi \$34

Salmon \$30

Grouper \$38

Swordfish \$34

ENTREES

GRILLED MAINE TWIN TAILS \$45

Served with Roasted Vegetables, Rice pilaf, and Drawn butter.

GROUPE PICATTA \$40

Sauté Grouper Topped with Artichoke Hearts, Tomatoes, and Capers in a Lemon

Garlic Sauce. Served Over Rice Pilaf.

SHRIMP AND BROCCOLI RABE SCAMPI \$30

Sauté garlic shrimp tossed with Fettucine Pasta and Spicy Broccoli Rabe in a chardonnay Wine Sauce. Topped with Tomatoes and Fresh Chiffonade Basil

SOUP DU JOUR

WHITE BEAN

DESSERT

NEW YORK STYLE CHEESECAKE

