

CHEF'S DAILY SPECIALS

SATURDAY, MARCH 18TH, 2023

FEATURED DRINKS

GRAND MAYAN TEQUILA FLIGHT \$20

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

CORNED BEEF QUESADILLA \$17

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

FRESH FISH

Grilled or Blackened

Served with rice and 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.

PAN ROASTED MAHI-MAHI AND LOBSTER \$43

Pan Roasted Mahi topped with Main Lobster Chunks in a Sherry Wine Lobster Sauce. Accompanied by Garlic Whipped Potatoes and Green beans.

SOUP DU JOUR

BLACK BEAN

DESSERT

NEW YORK STYLE CHEESECAKE

