

# Chef's Lunch Specials

TUESDAY, MARCH 28TH, 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.*

## FISH OF THE DAY

Grouper \$36 Salmon \$26

Mahi \$24 Swordfish \$26

## CHEFS FISH SANDWICH

Mahi Mahi \$24

Panko Haddock \$22

## ENTREES

### **GRILLED MAINE LOBSTER TAIL \$27**

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

### **BLACKENED CHICKEN RAJUN CAJUN \$18**

*Sauté peppers, onions and andouille sausage tossed with farfalle pasta in a*

*creamy Cajun sauce topped with blackened chicken*

### **GREEK MAHI SALAD \$25**

*Feta cheese, mixed greens Mediterranean olives, tomato,*

*cucumber and red onion topped with red wine vinaigrette*

### **TURKEY CLUB CROISSANT \$18**

*Applewood smoked bacon, provolone cheese, lettuce and tomato.*

*Served with fries*

## CHEFS SANDWICH

CHICKEN SALAD WRAP

SOUP DU JOUR

WHITE BEAN

## DESSERT OF THE DAY

NEW YORK STYLE CHEESECAKE \$12

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