

# FRIDAY, MAY 26TH, 2023

## FEATURED DRINKS

GRAND MAYAN TEQUILLA FLIGHT \$20

JOE "TEE" 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 \$30

## CHEFS FISH SANDWICH

Mahi Mahi \$24

Panko Haddock \$22

## ENTREES

TURKEY CLUB CROISSANT \$18

*Applewood Smoked Bacon, Provolone Cheese, Lettuce and Tomato. Served with French Fries.*

GRILLED MAINE LOBSTER TAIL \$27

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

MAINE LOBSTER CAKE \$29

*Pan Roasted Cake Served Over Sherry Wine Cream Sauce.*

*Topped With Corn Salsa, Accompanied By Rice Pilaf and Green Beans*

WATERMELON & BLACKEDED SHRIMP SALAD \$24

*Feta Cheese, Baby Arugula, Cucumber, Mint and white Balsamic Vinaigrette.. Topped with Roasted Pine Nuts.*

CHEFS SANDWICH

CHICKEN SALAD WRAP

SOUP DU JOUR

BLACK BEAN

DESSERT OF THE DAY

NEW YORK STYLE CHEESECAKE