

CHEF'S DAILY SPECIALS

FRIDAY, MAY 26TH, 2023

FEATURED DRINKS

GRAND MAYAN TEQUILLA FLIGHT \$20

JOE "TEE" LEMONADE \$14

LEMON ROSE \$10

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

1/2 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 \$35

ENTREES

PAN ROASTED MAHI-MAHI AND LOBSTER \$43

Served over Garlic Whipped Potatoes and Asparagus, topped with Maine Lobster chunks and a Sherry Wine Cream Sauce

GRILLED MAINE TWIN LOBSTER TAILS \$45

Served Over Roasted Vegetables, Rice Pilaf, and Drawn Butter

GROUPE PICATTA \$40

Sautee Grouper Topped with Artichoke Hearts, Tomatoes, and Capers in A Lemon Garlic Sauce. Served Over Rice Pilaf.

8oz FILET MIGNON \$45

Topped with shallot butter, served with asparagus and roasted garlic whipped potatoes

SOUP DU JOUR – BLACK BEAN

DESSERT – NEW STYLE CHEESECAKE

