

CHEF'S DAILY SPECIALS

THURSDAY, AUGUST 10th, 2023

FEATURED DRINKS

JOE TEE'S LEMONADE \$10

Aviation Gin, Cucumber Sake, and Lemonade

"THE STAG" (RED WINE)

Glass: \$7 Bottle: \$28

GRAND MAYAN FLIGHTS \$20

VISTA POINT "WHITE ZINFANDEL" Glass \$5 Bottle: \$20

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

*Half lb. Shrimp Tossed in Old Bay Seasoning Served Chilled with
Cocktail Sauce and Lemon wedges*

SHRIMP COCKTAIL \$18

Three Jumbo Shrimp served chilled with cocktail sauce and lemon.

FRESH FISH

Grilled or Blackened

Served With Rice & Vegetables

Mahi- Mahi \$34

Salmon \$30

Grouper \$38

Swordfish \$35

ENTREES

SURF AND TURF \$45

*6oz Filet paired with a 6oz Lobster Tail. Accompanied by Au gratin Potatoes
And blistered Asparagus. Topped with Red Wine Demi-Glace*

SWEET SOY SEASAME GLAZED SALMON \$33

Served over Jasmine rice and wok style vegetables.

GRILLED SCALLOPS \$35

Served with potato frites, corn salsa, asparagus, and citrus butter sauce

PAN ROASTED GROUPE \$40

*Served with roasted vegetables and cheesy potatoes.
Topped with Lemon Caper Butter Sauce.*

SOUP DU JOUR – CREAM OF MUSHROOM

DESSERT – FLORIDA SUNSHINE CAKE \$13

