



DINNERS

Two delicious side dishes and griddled garlic bread

Mahi Mahi \$16 - A fish so good, it has 3 names. Dorado, Dolphin or Mahi Mahi. Sweet, moist, bold seasonings increase flavor.

Grouper \$20 Sourced from the Gulf of Mexico, light fleshed and mild tasting. This fish accepts all flavors well.

Tuna Duo \$16 2- 4oz Yellowfin Tuna Steaks, seared & encrusted w/ sesame seeds, cracked black pepper or blackening.

Panko encrusted Snapper \$17 Sweet and flakey butterflied snapper pan seared with seasoned panko.

Catfish Dinner \$14 Cornmeal Dusted and fried crispy. Firm, mild white fish.

Cobia \$ 17 Firm fleshed, and tasty, great on the grill.

Sebring Sirloin \$13 - Hand cut and wet aged. Montreal seasoning and steak butter **add shrimp \$5**

Char-Broiled Ribeye \$26 Hand cut OVER 1 LB . midwestern beef cooked over open flame.

Sorrento Chicken Breast 6oz **\$11** 12oz **\$16** Boneless chicken breast marinated in Caribbean Jerk seasoning topped with sautéed onions, mushrooms and melted provolone cheese.

Shrimp, Shrimp and Shrimp \$20 for shrimp lovers who can't decide. This popular combo features our light and crispy cracker fried shrimp, baked blue crab stuffed shrimp & key west shrimp skewers. **Steak, MAHI , Pick Your Shrimp -\$24** Select Shrimp Blackened, Garlic or Cracker Fried, along with a grilled petite sirloin and grilled Mahi Mahi, as you like it!

MAKE IT A PLATTER- Add Gator 3 oz \$5.25 Shrimp 8pc \$5 Catfish 4 oz \$3 Add Chicken 3 oz \$3

SIDES- French Fries, Red Potato, Black Beans & Rice, Baked beans, Collard greens, Corn on the Cob, Slice Tomato Rice, Veggies, Cole Slaw, Hush Puppies.

UPGRADE= Greek Salad \$3.75 Caesar, House, Cup Soup, Cheese Fries or Onion Straw \$2.75.

SUNDAY BRUNCH 11am to 2pm

Shrimp & Grits- \$12 Butterfly shrimp sautéed with Cajun trinity, atop of a plate of cheese grits with cajun andouille, bacon bits & chives. Served with your choice of bread & a slice of fresh fruit.

Hen House—\$9 2 eggs, any style, choice of (1) ham, sausage links, bacon or andouille sausage, with choice of tator tots, marsh fries or French Fries, choice of bread & slice of fresh fruit.

Sunday's Sandwich- \$8 Eggs the way you like, topped with the cheese you like, on the bread you like, with the meat you like,. Choice of tators and a slice of fresh fruit.

Omelets- \$9 with choice of tator tots, marsh fries or French Fries, slice of fresh fruit & toast.

BENEDICTS—\$10 Tator Tots, Marsh Fries or French Fries w/ fruit slice

◇**Traditional-2** Poached eggs with grilled pit smoked ham & hollandaise on a toasted English Muffin or Johnny Cake.

◇**Buffalo Chicken Benedict-** Fried chicken breast dipped in buffalo chicken wing sauce, topped with 2 poached eggs, bleu cheese & hollandaise on a toasted English Muffin or Johnny Cake.

◇**Blackened Shrimp & Andouille Benedict \$11-** 2 Poached eggs, blackened shrimp, with andouille sausage and hollandaise on a English Muffin or Johnny Cake.

Panko encrusted Snapper- \$11 Served with cheese grits, collard greens and hushpuppies .

Steak & Eggs- \$14 Grilled Sirloin Steak & 2 eggs cooked to your liking, served with your choice of tators, slice of fresh fruit, & your choice of toast. **Ribeye - \$ 28**

Bacon & Cheese Fries Or Tots- Cheddar cheese, bacon bits, chives and green onion sour cream **\$8**

Short Stack and Eggs. \$12 2 pancakes, 2 eggs choice of sausage, ham or bacon

Breakfast Quesadilla \$9 Eggs, cheese, bacon, sausage or ham and potato. Served wit sour cream, jalapeño and salsa.

SIDES- Bacon, ham, sausage \$3 Andouille \$5 Grits, Marsh Fries \$3 Extra egg \$1.50 Toast \$1.50 Muffin \$2.50 Pancakes \$4

MYOM \$20 - MAKE YOUR OWN MIMOSA - A bottle of house champagne and 16 oz CHOICE of Juice.

CHAMPAGNE COCKTAILS-\$ 4 Mimosa, Peach Bellini, Mango Bellini, Poinsettia, Hawaiian, Grapefruit Bellini

BLOODY 'S - \$ 3.50

Mary, Bull, Maria, Michelada, Caesar, Brown or Virgin