



SPECIALS

SOUP DU JOUR



ROASTED RED PEPPER & TOMATO SOUP 7

BEEF & POBLANO CHILI 7

APPETIZERS

BIG ROCK OYSTERS 12/24

Half Or Whole Dozen Served on the half shell over Shaved Ice with Mignonette, Cocktail Sauce, & Lemon

BBQ CHICKEN DIP 10

Pulled Dark Meat Chicken with Smoked Gouda and Toasted Garlic Cream Cheese Served warm with Tortilla Chips

CHICKEN LEG & THIGH QUARTERS 12

Herb and Garlic Marinated Chicken Leg & Thigh Quarters Fried Crispy and Served over Lemon Caper Slaw finished with A Red Wine Reduction Glaze

ENTREE

BARRAMUNDI 25

Pan seared & Served over wilted Arugula Salad with Bacon, Onions & Cannellini Beans Finished with Red wine Vinaigrette

FILET MEDALLIONS 30

Two 4oz Medallions Served with Brussels Sprouts with Toasted Walnuts and Roasted Sweet Potatoes with a Cinnamon Sage Cream Sauce

16 OZ SMOKED PRIME RIB 32

Slow Smoked Prime Rib Served with Smashed Potatoes Bourbon Glazed Mushrooms & Onions

ANGEL HAIR & CLAMS 20

Steamed Middle Neck Clams with Pasta & A White Wine Garlic Sauce

DESSERTS 7

**ICE CREAM SANDY
PEANUTBUTTER TORTE
PEANUTBUTTER BROWNIE
PEACH CROSTATA
TIRAMISU CHEESECAKE
COCONUT CREAM PIE**

DRINK SPECIALS 10

APPLE MULE

Absolut Juice Apple, Ginger Beer & Lime Juice
Garnished with a Cinnamon Stick & Cinnamon Sugar
Apple

PECAN PIE MARTINI

Rumchata, Cream De Cacao & Forty Creek Whiskey
Topped with Whipped Cream

THE BOO'SY BASIC

Vanilla Vodka, Apple Cider & Moscato
Cinnamon Sugar Rim