

DAILY SPECIALS

Soup (GF) Local Mushroom Bisque **\$6/ \$8 / \$16**

Appetizer #1 Jumbo Lump Crab and Shrimp Quesadilla with Sweet Corn, Asparagus, Tri- Color Peppers, Cheddar Jack and Spanish Manchego Cheese with Lemon Caper Sour Cream **\$21**

Appetizer #2 Cheesesteak Eggrolls with Baby Arugula and Chipotle Ranch Sour Cream **\$16**

Salad(GF) Blackened Chicken Cobb with Baby Tomatoes, Cucumbers, Hard Boiled Egg, Avocado, Spanish Manchego and Buttermilk Ranch **\$17**

Sandwich #1 Fried Boston Cod on Kaiser Roll with Spring Mix, Tomato, Tartar Sauce and Old Bay Fries **\$20**

Sandwich #2 Local Katt and Mathy Farms Black Angus Burger with Sautéed Red Onions, Crispy Bacon, Pawleys Island Palmetto Cheese, Baby Arugula, Tomato and Mac & Cheese **\$19**

Tacos Marinated Steak Tacos with Fresh Pico, Jalapenos, Cheddar Jack and Spanish Manchego Cheese, Baby Arugula and Citrus Thai served with Rice and Beans **\$20**

Pasta Seafood Fra Diavolo with Olive Oil, Garlic, PEI Mussels, Shrimp, Sea Scallops, Spicy Fresh Tomato Fra Diavolo Sauce tossed with Fettucine, Aged Parmesan and Served with Garlic Bread **\$36**

Dinner #1(GF) Pan Roasted Grouper with Truffle Roasted Asparagus, Jasmine Rice and Jumbo Lump Crab Tomato Broth **\$39**

Dinner #2 (GF) Pepper Herb Crusted Center Cut Filet of Beef with Local Mushrooms, Red Wine Fig Pan Jus, Local Mushroom Risotto and Fresh Vegetable Sautee **\$41**

Dinner #3 (GF) Roasted Halibut with Julienne Vegetables, Jasmine Rice & Citrus Thai Chili Broth **\$38**

Pizza Blackened Shrimp White Pizza with Garlic, Olive Oil, Tomatoes, Broccoli, Tri-Color Peppers, Fresh Basil and Hot Honey **\$28**