

DAILY SPECIALS

Soup (GF)(Vegetarian) Local Tomato Basil Bisque \$7/\$9/\$18

Appetizer #1(GF) Jumbo Lump Crab Imperial Stuffed Local Mushrooms with Creamy Cognac Dijon Mustard Sauce \$22

Appetizer #2 Cheesesteak Eggrolls with Chipotle Ranch Sour Cream \$16

Salad Bacon Wrapped Jumbo Shrimp & Jersey Peach Caprese with Spring Mix, Baby Heirloom Tomatoes, Fresh Mozzarella, Virgin Olive Oil, Basil and Balsamic Glaze \$21

Sandwich #1 Local Spring Hope Farms Black Angus Burger with Crispy Bacon, Vermont Cheddar, Spring Mix, Local Tomato, Cranberry Fig Jam on a Fresh Kaiser Roll with Fries \$19

Sandwich #2 Fried Grouper on a Kaiser Roll, Spring Mix, Local Tomato, DaddyO's Tartar Sauce with Old Bay Fries \$21

Tacos Blackened Shrimp Tacos, Local Peach Pico de Gallo, Cheddar Jack, Spanish Manchego, Baby Arugula with Rice & Beans \$21

Pasta Seafood Cioppino - Garlic Roasted PEI Mussels, Jumbo Shrimp, Sea Scallops, Zesty Cioppino Sauce Tossed with Fettucine & Aged Parmesan, Served with Garlic Bread \$39

Dinner #1 (GF) Jumbo Lump Crab Imperial Stuffed Local Rockfish, Creamy White Wine Tomato Dill Pan Jus, Buttermilk Mashed Potatoes & Grilled Asparagus \$43

Dinner #2 (GF) Grilled Bistro Steak, Pan Roasted Leeks & Golden Chantelle Mushrooms, Red Wine Pan Jus, Buttermilk Mashed Potatoes and Grilled Asparagus \$36

Dinner #3 (GF) Pan Seared Sea Scallops, Sweet Corn Asparagus Risotto, Roasted Leeks, Cognac Tomato Dijon Mustard Sauce \$41

Pizza White Pizza with Fresh Local Peaches, Prosciutto, Baby Arugula, Tomato, Honey Whipped Ricotta and Balsamic Glaze \$26

Dessert #1(GF) Chef Choice- House Made Crème Brulee of the Day \$12