

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 Mini Petite Beef Wellingtons with Creamy Horseradish Cranberry Dijon Mustard Sauce \$18

Salad (GF) Blackened Sea Scallops over Spring Mix & Baby Arugula with Local Peaches, Baby Heirloom Tomatoes, Prosciutto, Warm Goat Cheese, Virgin Olive Oil, Fresh Basil and Balsamic Glaze \$23

Sandwich #1 Fried Grouper on a Kaiser Roll, Spring Mix, Local Tomato and DaddyO's Tartar Sauce with Old Bay Fries \$21

Sandwich #2 Roasted Turkey with Vermont Cheddar, Crispy Bacon, Spring Mix, Tomato and Cranberry Fig Jam on a Toasted Whole Grain Ciabatta with Fresh Fruit \$19

Burrito Marinated Steak Burrito with Fresh Pico, Black Beans, Cheddar Jack, Baby Arugula, Spanish Rice and Chipotle Ranch Sour Cream with a Side Salad \$22

Pasta Seafood Scampi with PEI Mussels, Jumbo Shrimp, Sea Scallops, Jumbo Lump Crab, Olive Oi, Garlic, Baby Spinach, Tomato Basil Scampi Sauce tossed with Fettuccine and Aged Parmesan served with Garlic Bread \$39

Dinner #1 (GF) Pan Roasted Halibut with Baby Spinach, Wild Mushrooms, Lemon Caper Virgin Olive Oil, Buttermilk Mashed Potatoes and Grilled Asparagus \$42

Dinner #2 (GF) Braised Short Ribs with Local Mushroom Ravioli, Creamy Roasted Leeks, Wild Mushroom Pan Jus and Grilled Asparagus \$41

Dinner #3 (GF) Seafood Mixed Grill- Rockfish, Jumbo Shrimp and Sea Scallop Skewer with Sweet Corn and Spinach Risotto, Roasted Garlic and Tomato Basil Lemon Wine Butter \$43

Pizza White Pizza with Fresh Jersey Peaches, Bacon, Local Tomatoes, Honey Whipped Ricotta, Jalapenos and Balsamic Glaze \$26

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