



**Eat It &
Like It.**[®]

Restaurant Week BRUNCH MENU

Two Courses for \$21

Choose One Breakfast

Your choice from below, made with two eggs as an omelet, scrambler, skillet or burrito. Served with grits or potatoes and a biscuit.

Low Country* - tomatoes, crispy bacon, onions and Monterey jack cheese

Western* - ham, cheddar cheese, onions, green peppers and roasted red peppers

Farmer Pappy* - homemade Andouille sausage, Tortugas potatoes, onions and cheddar cheese

Veggie* - spinach, onions, mushrooms, tomatoes and goat cheese

Choose One Drink or Dessert

Orange Crush Cocktail (21+) - A bright and refreshing favorite made with mandarin vodka, triple sec, fresh squeezed orange juice, and a splash of Sprite.

Orange Crush Mocktail - A bright and refreshing favorite made with fresh squeezed orange juice, tonic, and a splash of Sprite.

Ms Anne's Key Lime Pie - Tart and sweet key lime filling set over a graham cracker crust.

Visit us for dinner during Restaurant Week!

Wednesday - Saturday 5pm - 8:30pm

Substitutions and extras may incur additional charges. All credit card purchases will incur a 3% processing fee. We gladly accept Visa, MasterCard, and Amex; however we do not accept personal checks, Discover, or tap to pay.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Shells or shell fragments may be present. Please be aware that we are not liable for any damages caused.*



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Restaurant Week DINNER MENU

Three Courses for \$45

Choose One Appetizer

Side Caesar Salad - Chopped romaine, homemade croutons, shredded Parmesan cheese and Caesar dressing.

Cup of Tomato Bisque - Creamy tomato soup made with house-roasted tomatoes and vegetables.

Choose One Entree

Tuscan Scallops* - Pan-seared Virginia scallops topped with a buttery cream sauce filled with garlic, spinach, sundried tomatoes, almonds, and parmesan cheese, served over Caribbean rice.

Honey Garlic* - Your choice of blackened or pan-seared fresh protein topped with honey garlic sauce, served over Caribbean rice and with our vegetable of the day. *Choice of fresh grouper or chicken.*

Garlic Seafood Pasta* - Sautéed fresh Georgia shrimp and fresh grouper with mushrooms, spinach, and garlic, tossed in a white wine lemon butter sauce with a sprinkle of parmesan and served with garlic bread.

Purple Glaze* - Your choice of blackened, jerked, or pan-seared fresh protein topped with a bourbon, jalapeno, strawberry, fig glaze, served over garlic smashed potatoes with our vegetable of the day. *Choice of fresh grouper, Georgia shrimp, Virginia scallops, or chicken.*

Tomahawk Pork Chop* - 16 ounce bone-in tomahawk pork chop, grilled or black & blue to your preference, served with garlic smashed potatoes and our vegetable of the day.

Choose One Dessert

Ms Anne's Key Lime Pie - Tart and sweet key lime filling set over a graham cracker crust.

Ms Anne's Amaretto Bread Pudding - Our famous homemade bread pudding with Tortuga's biscuits, raisins, and almonds, topped with a warm amaretto sauce.

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