

Week of July 24, 2023

Lunch Specials



Soups

Cream of Crab Soup
\$8.25

Tomato Basil Soup
\$7.25

Salad

Garden Salad

Mixed greens topped with cucumber, red onion, bell peppers, zucchini, yellow squash, heirloom tomatoes, feta cheese & herbed vinaigrette

\$7.50

BLT Caesar Salad

Crisp romaine lettuce, heirloom tomatoes, apple wood bacon, homemade croutons & Parmesan cheese in a creamy Caesar dressing

\$7.50

with Chicken \$13.95 or Grilled Shrimp \$16.95 or Salmon \$15.95

Entrees

Jumbo Lump Crab Cake Sandwich

All jumbo lump crab cake served on a brioche roll with lettuce, tomato & sweet potato fries.

\$20.50

Blackened Rockfish & Shrimp Creole

Fresh Rock Fish Fillet blackened & topped with a creamy Louisiana style creole sauce. Served over rice with vegetable du jour.

\$19.50

Grilled Tenderloin Portobello Sandwich

Grilled Choice beef tenderloin topped with portobello mushrooms, shaved parmesan cheese & balsamic glaze.

Served on a brioche roll with lettuce, tomato & waffle fries.

\$20.50

Teriyaki Glazed Salmon

Fresh Salmon fillet grilled & topped with a sweet & spicy teriyaki sauce. Served with garlic mashed potatoes & vegetable du jour.

\$17.50

Oyster Po' Boy Sandwich

Deep fried oysters on a hoagie roll with lettuce, tomato & Remoulade sauce.

Served with your choice of fries.

\$16.00

Blue Cheese Burger

Topped with caramelized onion, bacon & crumbled blue cheese.

\$14.00

Smoked Gouda & Bourbon Bacon Onion Jam Burger

\$14.00

All Burgers served on a Brioche Roll w/Lettuce tomato & your choice of Sweet Potatoes fries or Waffle fries.

Desserts

Apple blossom With Vanilla Ice Cream- \$6.50

Lemon Meringue Tart~\$6.50

Caramelo Cake- \$7.50

Tiramisu - \$5.50

Pecan Crusted Cheese Cake - \$5.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All Menu Items, with possible chef substitutions, based on availability.