



APPETIZERS

Creole Egg Rolls 4

Moist blackened chicken, roasted corn, red onions, cheddar, and feta cheese in wonton skins lightly fried, served with avocado creme.

Tangy Ginger Calamari 4

Lightly fried tender calamari tossed in our pacific ginger sauce with scallions and roasted red peppers or Traditional, with a side of marinara sauce.

GF Prince Edward Mussels 5

Fresh Prince Edward Island mussels sautéed in a garlic butter & white wine sauce with fresh diced tomatoes.

GF Key West Chowder 4

Shrimp, scallops, fresh fish, & clams with a sweet potato, vegetable medley, swimming in a savory tomato broth.



DINNERS

All Dinners are served with your choice of House or Caesar salad & warm bread w/ herb olive oil

GF Shrimp Pesto

Plump shrimp sautéed in a creamy basil pesto sauce with fresh tomatoes, tossed with bow tie pasta.

GF Grilled Chicken Alfredo

Grilled chicken breast, sautéed with our homemade alfredo sauce, tossed with linguine.

GF Panko Crusted Chicken Breast

Asiago and panko crusted chicken topped with a hearty Mediterranean or lemon tarragon butter sauce, served with herb rice.

Coconut Almond Shrimp

Coconut and almond crusted plump shrimp, deep fried until golden brown, served with a mango habanero sauce, and coconut basmati rice.

GF Grilled Succulent Shrimp Skewer

Plump grilled shrimp, choice of sweet & spicy Thai Chili or Caribbean Jerk sauce, with herb rice.

GF Grilled Honey Ginger Glazed Salmon

Fresh Salmon grilled to perfection, topped with a honey ginger glaze, served over herb rice.

GF 5oz Sirloin

Wet aged Certified Angus Sirloin Steak served with garlic mashed potatoes.

Herb Crusted Pork Tenderloin

Fresh herb crusted grilled tenderloin with a demi glace, zip zap sweet balsamic & burgundy reduction, served with garlic mashed potatoes