

(SUNSET SUPPER ·

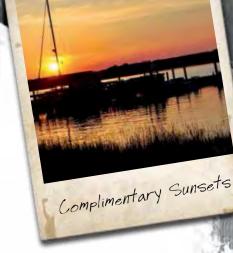
15.75

Includes soft drink or fresh brewed iced tea, choice of soup or salad and entrée with chef selected sides.



Simple Garden Salad Seafood Chowder
Boat "House" Salad Soup of the Day

Green Goddess Caesar Rena's Chicken & Sausage Gumbo Ya Ya







Grilled Atlantic Salmon

Lemon caper butter sauce, savannah red rice, seasonal vegetable

Coconut Almond Shrimp

Savannah red rice, seasonal vegetable, sweet and spicy jezebel sauce

Fried Catfish

Coleslaw, crinkle cut fries, tartar sauce

Blackened Catfish

Savannah red rice, seasonal vegetable

Broiled Stuffed Flounder

Crab, artichoke and hearts of palm stuffing, lemon butter sauce, savannah red rice, seasonal vegetable

Fried Seafood Trio

Shrimp, bay scallops, flounder, crinkle cut fries, cole slaw, cocktail, tartar sauce

Broiled Seafood Trio

Shrimp, bay scallops, flounder, savannah red rice, seasonal vegetable

Tortilla Crusted Tilapia

Pico de gallo, lemon butter sauce, savannah red rice, seasonal vegetable

Fish Tacos

Grilled or fried f lakey white fish, soft flour tortillas, tomato salsa, shaved cabbage, baja taco sauce, savannah red rice, seasonal vegetable

Cajun Chicken Pasta

Roasted chicken, andouille sausage, bell peppers, cajun cream sauce, tossed with linguine

Southern Fried Chicken Breast

Macaroni & cheese, collard greens, side of tasso ham gravy

BBO Pork Short Rib

Lightly seasoned and smoked, memphis bbq drizzle, macaroni & cheese, collard greens

Butcher Filet Milanese

Grilled with seasoned bread crumbs, melted provolone cheese, lemon mushroom garlic sauce, yukon gold smashed potatoes, seasonal vegetable

Butcher Filet Oscar

Topped with deviled crab stuffing, asparagus, hollandaise, yukon gold smashed potatoes, seasonal vegetable

Carolina Shrimp & Grits

Sauteed shrimp, smoked sausage, tasso ham gravy, anson mills stone ground grits



7.00

House wines by the glass.

Chardonnay • Pinot Grigio • White Zinfandel • Cabernet • Merlot

