

~~~~~Lunch Starters~~~~~

\*Cajun fried Oysters - 13

Gorgonzola cream sauce & balsamic reduction

Sunset Salad - 8

Artisan greens in tomato black olive vinaigrette w/ red onions, tomatoes, and Feta  
Cheese

Soup of the Day

~~~~~Lunch Entrée Selection~~~~~

Shrimp & Grits - 16

Cajun sautéed shrimp over stone ground white Cheddar grits w/  
andouille sausage, peppers, onions & a duo of sauces

Smoked Scottish Salmon - 16

House smoked Norwegian Salmon over stone ground grits w/wilted  
spinach, roasted red peppers & Dijon dill cream

Shrimp Basil Salad - 15

Grilled shrimp, bacon, avocado, tomatoes, onion & white Cheddar  
Over artisan greens w/ Champagne basil vinaigrette

\*Black & Blue Salad - 15

Hybrid wedge topped w/ creamy blue cheese dressing, bacon, pickled  
onions, dried cherries & blackened beef tips

Lump Crab Cake - 17

Lime & chipotle cream, rice & vegetables

\*Grilled Sea Scallops - 17

Pappardelle pasta tossed in lemon garlic sauce w/spinach & tomatoes

\*Stuffed Burger - 11

Cheddar or Blue cheese w/ house made chips

Fried Chicken Breast - 15

Wild mushroom, bacon & scallion perlou

\*Grilled Duck Breast - 19

Raspberry honey butter, rice & vegetable

Hot Ham & Swiss - 13

Grilled ham & Swiss cheese on toasted ciabatta w/ whole grain  
dijonnaise & house made chips

\*Consuming raw or undercooked fish, poultry or beef may result in food borne  
illnesses

\*\*No separate checks for 5 or more ~\$4.00 plate charge for shared entrees