

ENTRÉES

<i>ALMOND CRUSTED MAHI-MAHI</i>	20.99
Fresh Mahi filets, encrusted with lemon-seasoned almonds, grilled and topped with a light red wine demi glace. Served with rice and vegetables	
Wine Suggestion: Trimbach Pinot Blanc	
<i>CHARGRILLED SALMON</i>	20.99
Fresh Atlantic salmon chargrilled to medium rare and topped with a tangy honey-mustard sauce, served with a baked potato and vegetables	
Wine Suggestion: Louis Jadot Pinot Noir	
<i>GROUPER</i>	26.99
Panko encrusted Grouper, pan sautéed and topped with a horseradish cream sauce. Served with a potato cake and vegetables	
Wine Suggestion: Louis Latour Macon Lugny Chardonnay	
<i>PEPPERED MAHI-MAHI</i>	23.99
Chargrilled, peppercorn seasoned Mahi filets, served over a bed of lemon grass essence infused vegetables, potatoes, and topped with fried julienne leeks	
Wine Suggestion: Ken Forrester Chenin Blanc	
<i>FRESH BROILED SEA SCALLOPS</i>	24.99
Lightly breaded jumbo scallops, broiled in garlic butter and sherry. Served over sautéed mushrooms, and topped with lemon beurre blanc. Served with rice and vegetables	
Wine Suggestion: Rodney Strong Chardonnay	
<i>SEAFOOD MEDLEY</i>	22.99
An array of fresh broiled seafood consisting of seasoned shrimp, scallops, fish filets, an oyster Savannah, and an oyster Rockefeller, topped with a light red wine demi glace. Served with rice and vegetables	
Wine Suggestion: Murphy - Goode Fumé Blanc	
<i>SEAFOOD PASTA</i>	19.99
Fresh steamed shrimp, scallops and clams served over vegetables and penne pasta, topped with your choice of Marinara or Alfredo sauce	
Wine Suggestion: Da Vinci Chianti	
<i>CRABCAKE DINNER</i>	25.99
Two – 4oz. Blue lump crabcakes, lightly floured and pan seared, served with a sweet chili lime tartar sauce, chef's mashed potatoes, and sautéed corn, mushrooms, onions, and tomatoes	
Wine Suggestion: King Estate Pinot Gris	
<i>FRIED SEAFOOD DINNER</i>	21.99
Fried Shrimp, Flounder, or Oysters. Choose one, two, or a combination of all three!	
Our fried seafood is lightly dusted with wheat and yellow corn flour, cooked to a golden brown in pure Soybean Oil and served with french fries and coleslaw	
Wine Suggestion: Cristalino Sparkling	
<i>CHARGRILLED CHICKEN BREAST</i>	17.99
Large seasoned breast of chicken, grilled and topped with a creamy mushroom peppercorn sauce, served with rice and vegetables	
Wine Suggestion: Robert Mondavi Private Selection Pinot Noir	
<i>MAINE LOBSTER</i>	Market price
1½-pound steamed Maine lobster served with baked potato and corn on the cob	
Wine Suggestion: Louis Latour Macon Lugny Chardonnay	
<i>PETITE FILET</i>	21.99
Seasoned 6oz. filet mignon, served with baked potato and vegetables	
Wine Suggestion: Columbia Crest Merlot	
<i>NEW YORK STRIP</i>	25.99
12oz. seasoned and grilled, topped with herb butter, served with baked potato and vegetables	
Wine Suggestion: Steele Shooting Star Cabernet Sauvignon	
<i>FILET MIGNON</i>	32.99
10oz. seasoned filet mignon, topped with sautéed onions, wild mushrooms and served with béarnaise sauce, baked potato and vegetables	
Wine Suggestion: BV Vineyards Cabernet Sauvignon	
<i>SURF AND TURF</i>	Market price
A chargrilled 6 oz. seasoned filet, and a 1½-pound steamed Maine lobster, served with baked potato, corn on the cob, and drawn butter	
Wine Suggestion: Bogle Petite Sirah	

ADD AN OSCAR TOPPING TO ANY ENTRÉE`

Top your Steak, Chicken or any entrée with asparagus spears, crabmeat, and béarnaise	8.50
<i>BUILD YOUR OWN COMBO TO ANY ENTRÉE</i>	
Add a side order of Scallops, Shrimp, or Fried Oysters	8.50
Add a 4oz jumbo lump Crabcake	9.50

18% gratuity will be added to parties of SIX or more. \$5 split plate charge