

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	
<i>Wine Suggestion: Trimbach Pinot Blanc</i>	
<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	
<i>Wine Suggestion: Louis Jadot Pinot Noir</i>	
<i>GROUPER</i>	25.99
Panko encrusted Grouper, pan sautéed and topped with a horseradish cream sauce. Served with a potato cake and vegetables	
<i>Wine Suggestion: Louis Latour Macon Lugny Chardonnay</i>	
<i>PEPPERED MAHI-MAHI</i>	23.99
Chargrilled, peppercorn seasoned Mahi filets. Served over a bed of seasoned vegetables, lyonnaise potatoes, and topped with fried julienne leeks	
<i>Wine Suggestion: Dry Creek Chenin Blanc</i>	
<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	
<i>Wine Suggestion: Rodney Strong Chardonnay</i>	
<i>SEAFOOD MEDLEY</i>	23.99
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	
<i>Wine Suggestion: Murphy - Goode Fumé Blanc</i>	
<i>SEAFOOD PASTA</i>	21.99
Fresh steamed shrimp, scallops, and clams. Served over vegetables and penne pasta, topped with your choice of Marinara or Alfredo sauce	
<i>Wine Suggestion: Da Vinci Chianti</i>	
<i>CRABCAKE DINNER</i>	25.99
Two – 4oz. jumbo 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	
<i>Wine Suggestion: King Estate Pinot Gris</i>	
<i>FRIED SEAFOOD DINNER</i>	23.99
Fried Shrimp, Tilapia, 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. Served with french fries and coleslaw	
<i>Wine Suggestion: Sutter Home White Zinfandel</i>	
<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	
<i>Wine Suggestion: Robert Mondavi Private Selection Pinot Noir</i>	
<i>MAINE LOBSTER</i>	Market price
1½-pound steamed Maine lobster. Served with baked potato and corn on the cob	
<i>Wine Suggestion: Segura Viudas Sparkling</i>	
<i>PETITE FILET</i>	21.99
USDA Prime 6oz. seasoned filet mignon. Served with baked potato and vegetables	
<i>Wine Suggestion: Columbia Crest Merlot</i>	
<i>NEW YORK STRIP</i>	25.99
USDA Prime 12oz. seasoned and grilled, topped with herb butter. Served with baked potato and vegetables	
<i>Wine Suggestion: Steele Shooting Star Cabernet Sauvignon</i>	
<i>FILET MIGNON</i>	32.99
USDA Prime 10oz. seasoned filet mignon, topped with sautéed onions, wild mushrooms and béarnaise sauce. Served with baked potato and vegetables	
<i>Wine Suggestion: Rodney Strong Cabernet Sauvignon</i>	
<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	
<i>Wine Suggestion: Bogle Petite Sirah</i>	

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	9.50
Add a 4oz jumbo lump Crabcake	9.50

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