



APPETIZERS

- Crab Cakes** \$28
Two Maryland style jumbo lump crab cakes paired with a spicy lemon hollandaise
- Macadamia Crusted Grouper Bites** \$20
Lightly fried grouper nuggets paired with a house made citrus butter
- Soft Pretzel Sticks with Beer Cheese** \$12
Deep fried pretzels served with mustard and house made beer cheese
- Crab Stuffed Mushrooms** \$16
Button mushrooms topped with lump blue crab stuffing and a spicy lemon hollandaise sauce
- Chicken on a Stick** \$12
2 fried chicken breast skewers, served with our honey mustard and BBQ sauce
+ * kick it up a not " bangbang " style.... \$15

- < Seared Ahi Tuna** \$15
Yellow fin tuna seared to perfection served on a bed of mixed greens tossed in a house made lemon vinaigrette
- < Red Shrimp and Scallop Ceviche** \$18
Argentinian red shrimp, bay scallops and fresh veggies marinated in fresh citrus juices

< consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness

SOUP N SALAD

- Crab Bisque** \$7/\$10
cup or bowl
- Sweet Thai Tuna Salad** \$18
Ahi tuna tossed in a sweet Thai sauce paired with cucumbers, onions, sesame, fresh greens, and topped with cucumber wasabi dressing
- Seafood Harvest Salad** \$20
Broiled mahi, shrimp, and scallops atop a bed of mixed greens, tomato, cucumber, parmesan cheese, and red onion
- Chicken Caesar Salad** \$15
Grilled chicken breast atop a fresh bed of romaine lettuce mixed with parmesan cheese, black pepper, and croutons tossed in Caesar dressing Sub Mahi \$5
- Surf N Turf Salad** \$18
Steak and red shrimp atop a bed of romaine, tomatoes, cucumbers, red onion, and cheddar cheese

Ranch, Blue Cheese, Lemon Vinaigrette, Honey Mustard, Cucumber Wasabi