



# ENTRÉES

## LAND

- Filet Mignon** ..... \$30  
8 oz hand cut filet mignon
- New York Strip** ..... \$24  
12 oz hand cut NY strip steak
- Delmonico** ..... \$26  
14 oz hand cut ribeye
- Prime Rib Mondays** ..... \$24/\$30  
12 or 16 oz slow roasted ribeye dusted in our special seasonings, served with au jus and a creamy horseradish sauce

- Herb crusted\* topped with our homemade garlic and herb compound butter** ..... \$4
- Black and Blue\* blackened and topped with blue cheese crumbles** ..... \$6
- Oscar\* asparagus, crab meat, provolone cheese, and hollandaise** ..... \$8

## SEA

- Catch of the Day** ..... \$24  
8 oz Mahi, Grouper, or Snapper- grilled, blackened or fried
- Island vibe\* topped with our homemade citrus pico de gallo** ..... \$4
- Bruschetta\* topped with garlic, chopped tomatoes and onions, basil, and drizzled in olive oil** ..... \$6
- Crab stuffed\* top with our famous crab cake and citrus hollandaise** ..... \$8
- Long Beach Mahi** ..... \$26  
Grilled Mahi topped with blue crab and a seafood cream sauce
- 7 Mile Grouper** ..... \$28  
Fried grouper with bacon, tomatoes, and red shrimp, topped with a citrus hollandaise, with a side of your choice
- Alaskan Snow Crab** ..... \$32  
1 ½ lbs of Alaskan snow crab legs steamed to perfection

**\* ALL ENTRÉES ARE SERVED WITH 1 SIDE, SOUP OR SALAD, AND OUR FRESH FRIED BREAD**

- Shrimp N Grits** ..... \$22  
Straight from the south- shrimp, bacon, tomatoes, onions, and jalapeno with our special seafood spices atop stone ground grits
  - Crab n Shrimp Mac** ..... \$26  
White cheddar mac n cheese, Argentinian red shrimp and blue crab meat topped with a parmesan bread crumb
- < both dishes served with soup or salad