

\$45 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

Shrimp Pesto Flatbread

Bacon, parmesan, onions, fresh mozzarella, shrimp, pesto sauce

Cup of She Crab Soup

Our award-winning favorite
Upgrade to bowl - add 3

Seasonal Greens Salad

Mesclun greens topped with fresh cranberries, onions, candied walnuts and goat cheese, with raspberry champagne vinaigrette

Featured Craft Beverages:

Orange Spice Mule - 6 (non-alcoholic)

Fresh oranges muddled with all spice simple syrup, then topped with orange juice and Gosling's ginger beer

Chocolate Orange Espresso Martini - 15

Three things delicious on their own, but even more amazing as a martini. We combine vodka, Kapali coffee liqueur, Mozart chocolate liqueur, Grand Marnier, and cold brew espresso for a one-of-a-kind drink!

La Teneca Cabernet Sauvignon

An Italian cabernet with notes of dark currants and tobacco on the nose, with rich red berry fruits on the palate with a smooth persistent finish
6oz - 8 / 9oz - 12 / btl - 30

Entrées

Choose one of the following:

Crusted Rockfish

Parmesan gremolata crusted rockfish, topped with a Romano cream sauce, served with smashed potatoes and garlic sautéed green beans

Lamb Chops

Pan-seared, served over a sweet potato infused risotto and steamed broccoli

Cajun Surf & Turf

Two 4 oz. filet medallions, topped with sautéed shrimp, bell peppers, and onions in a Cajun cream sauce served with rice pilaf and asparagus

House-made Desserts

Choose one of the following:

Carrot Cake

Chocolate Peanut Butter Pie

Oreo Cheesecake

We respectfully request no additional substitutions. No further discounts will apply towards this menu.