

Restaurant Week

\$20 Lunch

Choose Two Courses:

Salad and Entrée OR

Entrée and Dessert

Choose all 3 courses - 25

Garden Salad

Romaine lettuce /

garden vegetables / cheddar cheese /

homemade croutons / Ranch

Upgrade to a cup of she crab soup +5

Entrées

Salmon Bowl

Spanish rice / roasted tomato / pickled jalapeño & onion

Tequila Lime Chicken

smashed potato / vegetable medley

Fish & Chips

fried cod / french fries / malt & whole grain mustard mayo

Apricot Brandy Bread Pudding

Add ice cream +2

Drink Features

Strawberry Blackberry Mojito - 10

rum / strawberry mix / blackberry syrup / mojito syrup /
lime / mint / soda water

can be made non-alcoholic - 6

Yalumba Cabernet

2021 Coonawarra, South Australia

dark rich fruit / cedar / mint / eucalyptus

6oz - 14

9oz - 19

btl - 50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Restaurant Week Menu

\$35 Dinner

Appetizers

choose one of the following:

Cup of Soup

french onion or soup of the day

upgrade to cup of she crab +5

House Garden Salad

romaine lettuce / garden vegetables / cheddar cheese / homemade croutons / ranch

Fried Fish Cakes

malt & whole grain mustard mayo

Entrées

choose one of the following:

Honey Molasses Ribs

toasted benne / red potato salad / vegetable medley

Red Drum

grilled pineapple salsa / spanish rice / roasted tomato

Madeira Seafood & Grits

shrimp / bay scallops / pickled jalapeno & onion / crispy onion

Homemade Desserts

choose one of the following

add ice cream +2

Apricot Brandy Bread Pudding

Key Lime Pie

Drink Features

Strawberry Blackberry Mojito - 10

rum / strawberry mix / blackberry syrup / mojito syrup / lime / mint / soda water

can be made non-alcoholic - 6

Yalumba Cabernet

2021 Coonawarra, South Australia

dark rich fruit / cedar / mint / eucalyptus

6oz - 14

9oz - 19

btl - 50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

WE RESPECTFULLY REQUEST NO ADDITIONAL SUBSTITUTIONS. NO FURTHER DISCOUNTS WILL APPLY

Restaurant Week Menu

\$45 Dinner

Appetizers

choose one of the following

Cup of She Crab Soup

our award-winning signature soup

upgrade to a bowl +3

Seasonal Greens Salad

mesclun greens / fresh strawberries / onions / candied walnuts /
goat cheese / raspberry champagne vinaigrette

Heirloom Tomato Bruschetta

whipped ricotta / prosciutto / basil / balsamic

Entrées

choose one of the following

Seared Tuna

black garlic risotto / herb steeped cannellini / roasted leek / basil

Braised Short Rib

red potato & spring onion / peach & jalapeño

Wild Boar Chop

bone-in / fig jam / rice pilaf / lima beans & caramelized onion

Homemade Desserts

choose one of the following:

Crème Brûlée

Banana Pudding

with oreo crumble

Drink Features

Strawberry Blackberry Mojito - 10

rum / strawberry mix / blackberry syrup / mojito syrup / lime / mint / soda water

can be made non-alcoholic - 6

Yalumba Cabernet

2021 Coonawarra, South Australia

dark rich fruit / cedar / mint / eucalyptus

6oz - 14

9oz - 19

btl - 50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

WE RESPECTFULLY REQUEST NO ADDITIONAL SUBSTITUTIONS. NO FURTHER DISCOUNTS WILL APPLY