

P R I X F I X E



APPETIZER

Garden Salad

Fresh mixed greens, carrots, cherry tomatoes, red onions, cucumbers, balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce, classic dressing, garlic croutons, shaved Parmesan

Arancini Rice Balls

Lightly fried, mozzarella cheese, basil, marinara, shaved Parmesan

Soup of the Day

Please ask your server about today's house made creation

Seafood Chowder (+3 | 3.11)

Shrimp, crab, clams, and bacon, with hearty chowder veggies in an herb cream broth

COURSE

MAIN

Shrimp Tacos (Blackened, Grilled, or Fried)

Mango salsa, chipotle mayo, baby greens, flour tortilla, french fries

Tidbits Chicken or New York Strip (Steak +\$4 | 4.14)

Toasted garlic hero, melted mozzarella, au jus, french fries

Chicken Rollatini

Pan-seared chicken breast stuffed with prosciutto and mozzarella, with wild mushroom sauce, mashed potato, julienne vegetables

Bayou Pasta

Pappardelle, Cajun alfredo sauce, grilled chicken, bell peppers, shrimp

PREMIUM MAIN COURSE (+\$12|12.42)

Maine Lobster Roll + 5 | 5.18 (Warm, + \$3 | 3.13)

Baby greens, toasted buttered brioche bun, french fries

Herb Crusted Salmon

Dill cream sauce, vegetable risotto

Seafood Linguine

Choose 1 protein:

PEI Mussels | Clams | Shrimp | Calamari

Choose sauce:

Marinara | Fra Diavolo | Garlic White Wine

Catch of the Day

Chef's special with two sides

8oz New York Strip Steak

Sautéed broccoli, mashed potatoes, garlic herb butter

Please inform your server of any food allergies Thank-you

Add to any Entrée: 4 Jumbo Shrimp \$16 | 16.56 8oz Brazilian Hard Shell Lobster Tail \$46 | 47.61

Menu available for take out | No sharing entrées | Groups of 12 or fewer, please