

Dinner \$55

Monday – Friday 4pm to Close, Saturday & Sunday 3pm to Close

First course, choice of:

Pork Belly Bites – Bourbon sriracha BBQ sauce, corn salsa

Cold Smoked Crab Toast (2) – Toasted baguette, crab spread, pickled radish, fried capers, fresh herbs

Crab & Corn Chowder – Sweet claw meat, roasted corn, potatoes, smoked bacon

Fresh Shucked Oysters (3) – Cocktail sauce, horseradish, lemon

Second course, choice of:

Grilled Pork Chop* - Peach Jalapeno glaze, crispy brussels sprouts w/ hot honey, mashed potatoes

Surf & Turf Risotto* (GF) – Flat iron steak, sautéed shrimp, artichoke & thyme risotto

Blackened Rockfish* - Topped with lump crabmeat and creamy lemon butter, cauliflower puree,
charred broccolini

Grilled 6oz Center Cut Filet* - sauteed cremini mushrooms, roasted garlic mashed potatoes, creole butter sauce

Coastal Seafood Boil – Cajun or Old Bay, Shrimp, mussels, snow crab legs, Andouille sausage,
corn, and potatoes with a smoked butter

Third course, choice of:

Peach Bread Pudding – Vanilla cream sauce

Smith Island Red Velvet Cake – Layers of spongy red velvet, topped with white chocolate buttercream

Flourless Chocolate Torte (GF) – Dark chocolate, cocoa, ganache