

RESTAURANT WEEK

JULY 24TH - AUGUST 2ND

DINNER \$55

MON-FRI 4PM-CLOSE

SAT-SUN 3PM-CLOSE

FIRST COURSE

CRAB & CORN CHOWDER- ROASTED CORN, POTATOES, SMOKED BACON

CRAB BRUSCHETTA - LUMP CRAB, TOMATOES, BASIL OIL,
BALSAMIC REDUCTION, SHAVED PARMESAN, TOASTED CROSTINI

FRIED GREEN TOMATOES - ROASTED CORN SALSA, CHERRY PEPPER REMOULADE

CAESER SALAD - ROMAINE, CROUTONS, PARMESAN CRISP, CAESER DRESSING

SPINACH & BERRY SALAD (GF) - STRAWBERRIES, FETA CHEESE, PECANS,
PICKLED RED ONIONS, RASPBERRY VINAIGRETTE

SECOND COURSE

BLACKENED ARTIC CHARR - CHARRED TOMATO, OLD BAY BEURRE BLANC SAUCE,
GARLIC MASHED POTATOES, ASPARAGUS, CRISPY KALE

LOBSTER & SHRIMP MAC & CHEESE - COOPER SHARP CHEESE SAUCE, SPINACH,
SEASONED PANKO, CAVATAPPI PASTA

CRAB CAKE & GRILLED SIRLOIN* - BLEU CHEESE MASHED POTATOES, ASPARAGUS

HALF CHICKEN: MOONSHINE BBQ OR ROASTED - GARLIC MASHED POTATOES,
CORN ON THE COB WITH OLB BAY BUTTER

DOUBLE GRILLED PORK RIBEYE - ONE WITH HOT HONEY GLAZE & ONE BLACKENED,
PEACH & CHARRED JALAPEÑO PUREE, BROCCOLINI

CAPTAIN'S FEAST - WHISKEY-INFUSED BATTERED HADDOCK, SHRIMP,
JUMBO CLAM STRIPS, FRESH HERBS, TARTAR, SEASONED FRIES

THIRD COURSE

WHITE CHOCOLATE & MIXED BERRY BREAD PUDDING - WITH VANILLA CREAM SAUCE

KEY LIME PIE (GF) - GRAHAM CRACKER CRUST, WHIPPED CREAM, LIME ZEST

FLOURLESS CHOCOLATE TORTE (GF) -DARK CHOCOLATE, COCOA, GANACHE