

UNDER THE SEA

GRILLED SALMON



\$19

LOBSTER TAIL



\$20

COCONUT SHRIMP



\$19

SIDES

Broccoli
Spinach
Corn
Green Beans
Sautéed Mushrooms
White Rice
Squash
Mashed Potatoes
Zucchini
French Fries
Carrots
Baked Potato
Brussel Sprouts
Sweet Potato
Mixed Vegetables

STARTERS

Chef's Soup of the Day
House Salad
Caesar Salad
Wedge Salad

DESSERT

Ice Cream
Fresh Cut Fruit
Dessert of the Day

CLASSICS

SPAGHETTI & MEATBALLS



\$13

CHICKEN PARMIGIANA



\$15

PUB STYLE PRETZEL CHEESEBURGER



\$15

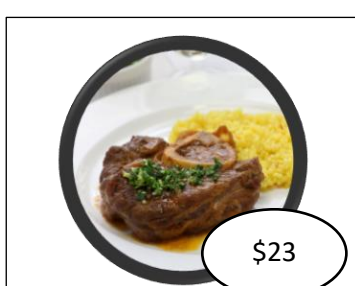
PREMIUM

VEAL MARSALA



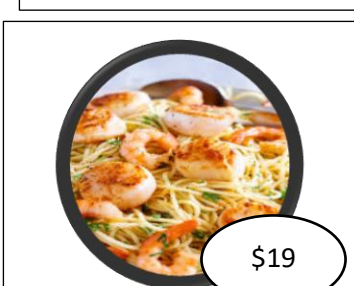
\$16

PORK OSSO BUCCO



\$23

SHRIMP & SCALLOP SCAMPI



\$19

BEEF TENDERLOIN



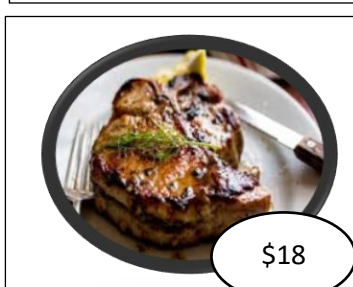
\$18

CRAB MEAT & TENDERLOIN



\$20

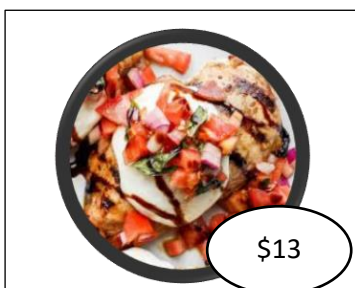
PORCHETTA PORK CHOP



\$18

FAVORITES

GRILLED CHICKEN BRUSCHETTA



\$13

GENERAL TSO CHICKEN STIR-FRY



\$15

CHICKEN FRANCAISE



\$15

CHEF'S FEATURES Week of 5/12/25

MONDAY

\$17

Seared Mahi Mahi with Citrus Beurre Blanc

TUESDAY

\$16

Braised Osso Buco Ravioli with Sage Brown Butter

WEDNESDAY

\$17

Crab Cake with Roasted Red Pepper Aioli

THURSDAY

\$17

Cornmeal-Dusted Catfish with Creole Cream Sauce

FRIDAY'S BUFFET

\$23

Provençal Braised Short Rib Stew

Herb-Roasted Airline Chicken with Crab & Lemon Velouté

Truffle-Infused Yukon Gold Whipped Potatoes

Charred Broccolini with Lemon Zest & Garlic Oil

Hours: Mon – Thurs 4:30PM-6:30PM

Make Reservations at 609-589-4375

Last seating is at 6:00PM

Door close by 6:30PM