

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

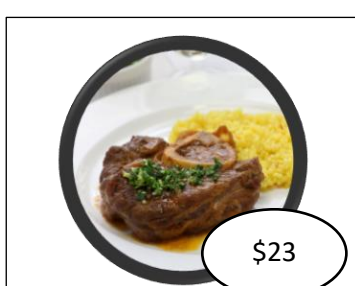
**PREMIUM**

**VEAL MARSALA**



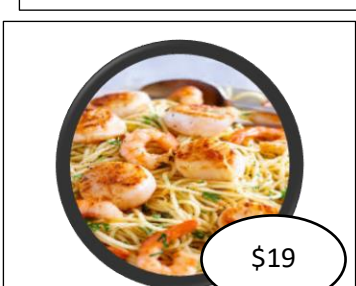
\$16

**PORK OSSO BUCCO**



\$23

**SHRIMP & SCALLOP SCAMPI**



\$19

**BEEF TENDERLOIN**



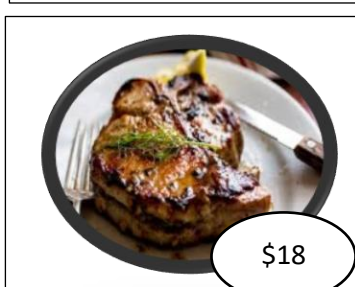
\$18

**CRAB MEAT & TENDERLOIN**



\$20

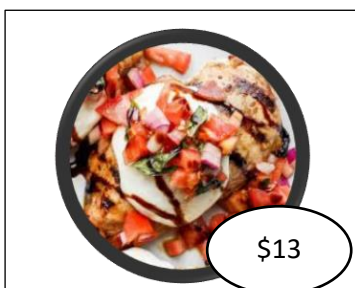
**PORCHETTA PORK CHOP**



\$18

**FAVORITES**

**GRILLED CHICKEN BRUSCHETTA**



\$13

**GENERAL TSO CHICKEN STIR-FRY**



\$15

**CHICKEN FRANCAISE**



\$15

**CHEF'S FEATURES** Week of 5/19/25

**MONDAY**

\$17

*Garlic & Herb Butterfly Shrimp O/Pasta*

**TUESDAY**

\$16

*Pumpkin & Mascaroni Ravioli with Brown Sugar Butter*

**WEDNESDAY**

\$17

*Grouper with Roasted Red Pepper Sauce*

**THURSDAY**

\$17

*Stuffed Crab in Shell w/ Garlic Herb Butter and Citrus Slaw*

**FRIDAY'S BUFFET**

\$23

*Boneless Beef Ribs w/ Apricot Sauce*

*Yukon Gold Mash*

*Baileys Irish Cream Glazed Salmon*

*Roasted Carrots with Honey Thyme Glaze*

Hours: Mon – Thurs 4:30PM-6:30PM

Last seating is at 6:00PM

Door close by 6:30PM

Make Reservations at 609-589-4375