

UNDER THE SEA

GRILLED SALMON



\$19

LOBSTER TAIL



\$20

COCONUT SHRIMP



\$19

CLASSICS

SPAGHETTI & MEATBALLS



\$13

CHICKEN PARMIGIANA



\$15

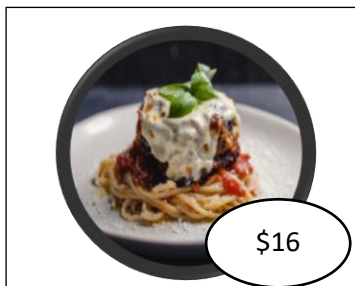
PUB STYLE CHEESEBURGER



\$15

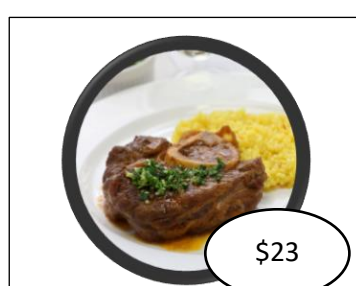
PREMIUM

Eggplant Parmigiana



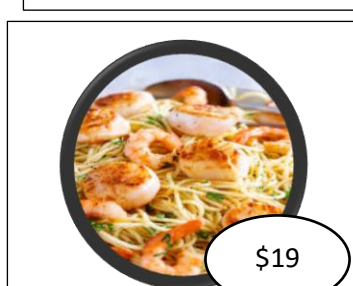
\$16

PORK OSSO BUCCO



\$23

SHRIMP & SCALLOP SCAMPI



\$19

BEEF TENDERLOIN



\$18

CRAB MEAT & TENDERLOIN



\$20

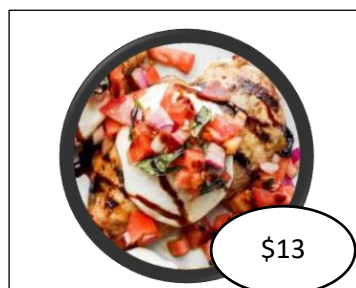
Chinese-Style Pork Fried Rice



\$14

FAVORITES

GRILLED CHICKEN BRUSCHETTA



\$13

GINGER ORANGE CHICKEN O/RICE



\$15

CHICKEN FRANCAISE



\$15

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

CHEF'S FEATURES Week of 8/25/25

MONDAY

\$17

Stuffed Flounder w/ Crab o/Pasta

TUESDAY

\$16

Spinach Artichoke Stuffed Pork Tenderloin

WEDNESDAY

\$17

Peppercorn-Crusted Short Ribs with Lemon, Olives, and Radishes

THURSDAY

\$16

Grilled Citrus Tuna Steak with Avocado and Spinach

Friday

\$20

Half Roasted Chicken w/ Wild Rice