

UNDER THE SEA

GRILLED SALMON



\$19

LOBSTER TAIL



\$20

Pan-Seared Branzino



\$19

SIDES

- Broccoli
- Spinach
- Corn
- Green Beans
- White Rice
- Mashed Potatoes
- Zucchini
- French Fries
- Carrots
- Baked Potato
- Brussel Sprouts
- Sweet Potato

STARTERS

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

CLASSICS

**SPAGHETTI W/
BOLOGNE SAUCE**



\$14

**CHICKEN
PARMIGIANA**



\$15

**DOUBLE SMASH
BURGER**



\$15

DESSERT

- Ice Cream
- Fresh Cut Fruit
- Dessert of the Day

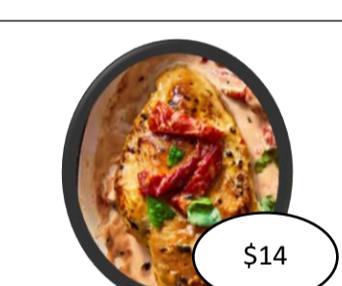
PREMIUM

Eggplant Parmigiana



\$16

Marry Me Chicken



\$14

**SHRIMP &
SCALLOP SCAMPI**



\$19

BEEF TENDERLOIN



\$18

**CRAB MEAT &
TENDERLOIN**



\$20

**Spinach and Bacon
Stuffed Mushrooms
over Pasta**



\$17

CHEF'S FEATURES

Week of 1/26/26

MONDAY

\$16

Fried Calamari Basket

TUESDAY

\$19

Rosemary Garlic Lamb Chop
Creamy Parmesan Sauce

WEDNESDAY

\$16

Sear Tuna Steak Alla Genovese

THURSDAY

\$15

Champagne Chicken

Friday

\$21

New York Strip w Gorgonzola Sauce

FAVORITES

**GRILLED CHICKEN
BRUSCHETTA**



\$13

**GINGER ORANGE
CHICKEN O/RICE**



\$15

Country Fried Steak



\$14