

UNDER THE SEA

GRILLED SALMON



\$19

LOBSTER TAIL



\$20

Pan-Seared Branzino



\$19

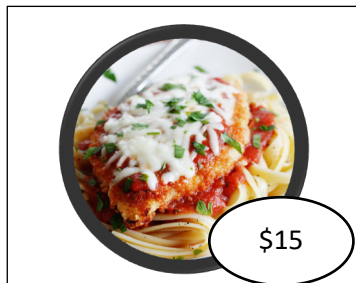
CLASSICS

**SPAGHETTI W/
BOLOGNE SAUCE**



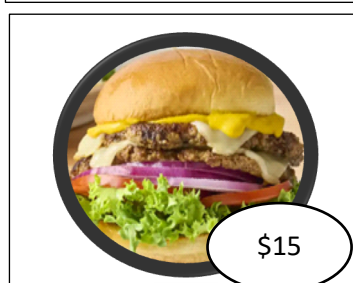
\$14

**CHICKEN
PARMIGIANA**



\$15

**DOUBLE SMASH
BURGER**



\$15

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

DESSERT

Ice Cream
Fresh Cut Fruit
Dessert of the Day

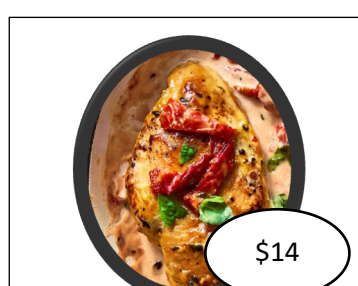
PREMIUM

Eggplant Parmigiana



\$16

Marry Me Chicken



\$14

**SHRIMP &
SCALLOP SCAMPI**



\$19

BEEF TENDERLOIN



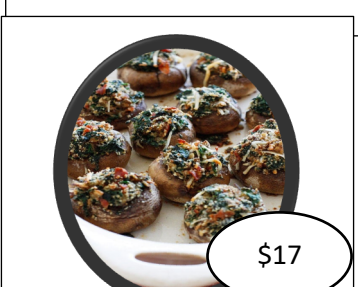
\$18

**CRAB MEAT &
TENDERLOIN**



\$20

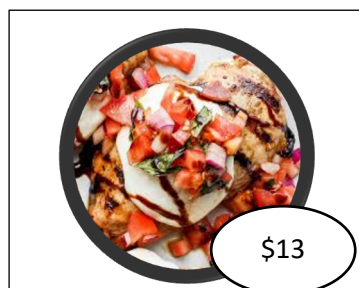
**Spinach and Bacon
Stuffed Mushrooms
over Pasta**



\$17

FAVORITES

**GRILLED CHICKEN
BRUSCHETTA**



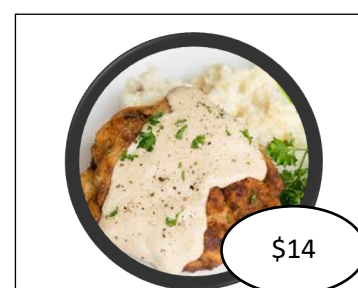
\$13

**GINGER ORANGE
CHICKEN O/RICE**



\$15

Country Fried Steak



\$14

CHEF'S FEATURES Week of 02/09/26

MONDAY

\$16

Pasta w/ Lobster Sauce

TUESDAY

\$16

Potato-Topped Duck Stew

WEDNESDAY

\$15

*Ossobuco Ravioli w/ Brown Butter,
Sage, and Parmesan*

THURSDAY

\$16

Indian Butter Chicken

Friday

\$18

Stuffed Salmon