

UNDER THE SEA

GRILLED SALMON



LOBSTER TAIL



Pan-Seared Branzino



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
- Spinach Salad

CLASSICS

**SPAGHETTI W/
BOLOGNE SAUCE**



**CHICKEN
PARMIGIANA**



**DOUBLE SMASH
BURGER**



DESSERT

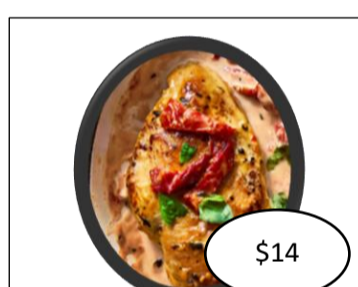
- Ice Cream
- Fresh Cut Fruit
- Dessert of the Day

PREMIUM

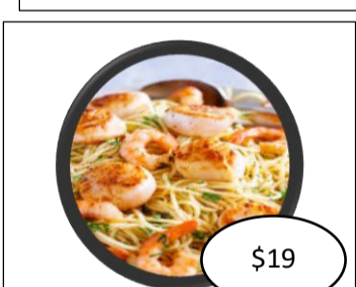
Eggplant Parmigiana



Marry Me Chicken



**SHRIMP &
SCALLOP SCAMPI**



CHEF'S FEATURES Week of 4/27/26

MONDAY \$16

Champagne Chicken over Linguine

TUESDAY \$17

*Pan Seared Mahi-Mahi w/ Jammy
Cherry Tomato Compote and Melted
Shallots*

WEDNESDAY \$16

Roast Pork Loin w/ Sauerkraut

THURSDAY \$20

Soft Shell Crab Piccata

Friday \$22

Steak Tips Diane

BEEF TENDERLOIN



**CRAB MEAT &
TENDERLOIN**

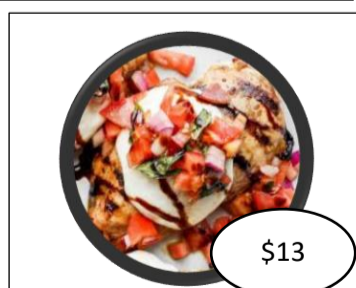


**Breaded Shrimp
Basket**



FAVORITES

**GRILLED CHICKEN
BRUSCHETTA**



**GINGER ORANGE
CHICKEN O/RICE**



Liver & Onions

