

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
- Spinach Salad

CLASSICS

**SPAGHETTI W/  
BOLOGNE SAUCE**



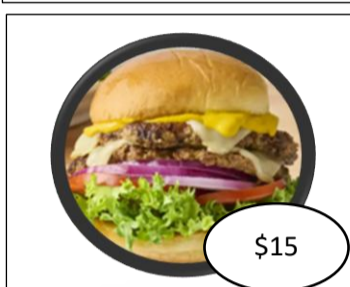
\$14

**CHICKEN  
PARMIGIANA**



\$15

**DOUBLE SMASH  
BURGER**



\$15

DESSERT

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

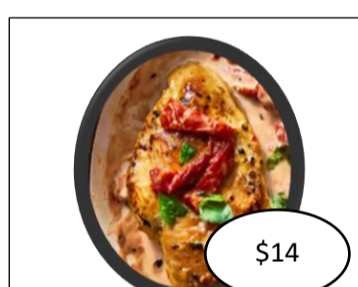
PREMIUM

**Eggplant Parmigiana**



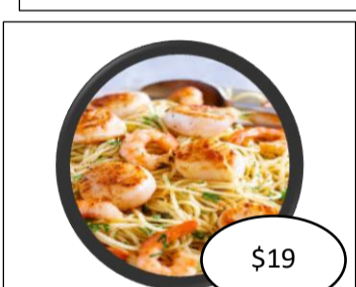
\$16

**Marry Me Chicken**



\$14

**SHRIMP &  
SCALLOP SCAMPI**



\$19

**BEEF TENDERLOIN**



\$18

**CRAB MEAT &  
TENDERLOIN**



\$20

**Breaded Shrimp  
Basket**



\$17

CHEF'S FEATURES Week of 6/1/26

MONDAY \$18

*Coconut Shrimp Basket*

TUESDAY \$18

*Roasted Airline Chicken Breast*

WEDNESDAY \$19

*Grilled Mahi-mahi w/ Lemon Garlic  
Sauce*

THURSDAY \$18

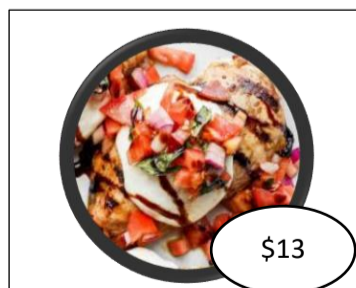
*Caribbean Pork Tenderloin w/  
Pineapple Chutney*

Friday \$23

*Grilled Steak w/ Mushroom Port  
Wine Sauce*

FAVORITES

**GRILLED CHICKEN  
BRUSCHETTA**



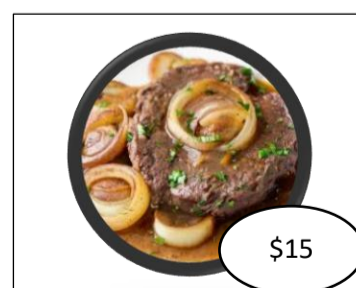
\$13

**GINGER ORANGE  
CHICKEN O/RICE**



\$15

**Liver & Onions**



\$15

**Hours: Mon – Fri 4:30PM-6:30PM**  
**Last seating is at 6:00PM**  
**Door close by 6:30PM**

**Make Reservations at 609-589-4375**