

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

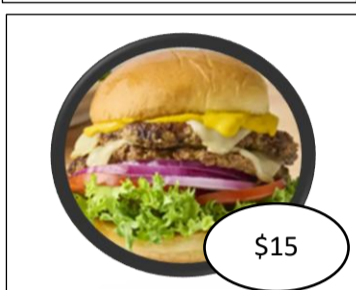
**SPAGHETTI W/  
BOLOGNE SAUCE**



**CHICKEN  
PARMIGIANA**



**DOUBLE SMASH  
BURGER**



DESSERT

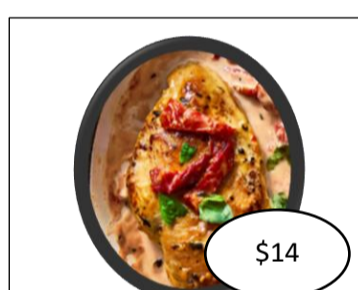
- Ice Cream
- Fresh Cut Fruit
- Dessert of the Day

PREMIUM

**Eggplant Parmigiana**



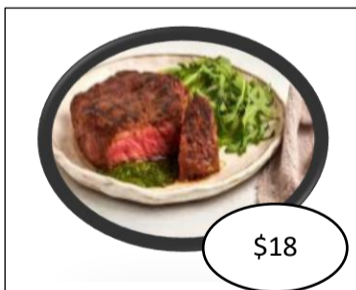
**Marry Me Chicken**



**SHRIMP &  
SCALLOP SCAMPI**



**BEEF TENDERLOIN**



**CRAB MEAT &  
TENDERLOIN**



**Breaded Shrimp  
Basket**



CHEF'S FEATURES Week of 6/22/26

MONDAY \$19

*Creamy Tuscan Cod w/ Spinach and Sun-Dried Tomatoes*

TUESDAY \$18

*Grilled Pork Chop w/ Sauerkraut*

WEDNESDAY \$20

*Poached Shrimp and Spring Vegetables*

THURSDAY \$22

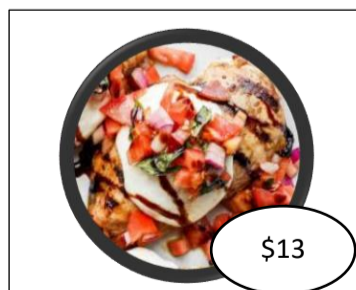
*Caribbean Goat Stew*

Friday \$22

*Roasted Cornish Hen w/ Savory Cornbread Stuffing*

FAVORITES

**GRILLED CHICKEN  
BRUSCHETTA**



**GINGER ORANGE  
CHICKEN O/RICE**



**Liver & Onions**

