

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

DESSERT

Ice Cream
Fresh Cut Fruit
Dessert of the Day

CLASSICS

**SPAGHETTI W/
BOLOGNE SAUCE**



**CHICKEN
PARMIGIANA**



**DOUBLE SMASH
BURGER**

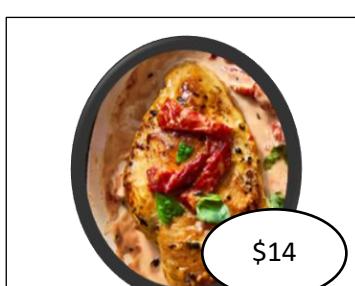


PREMIUM

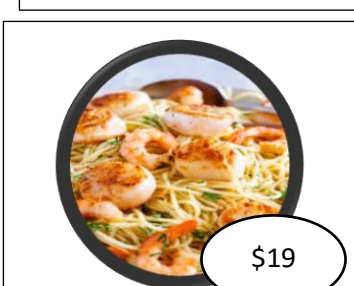
Eggplant Parmigiana



Marry Me Chicken



**SHRIMP &
SCALLOP SCAMPI**



BEEF TENDERLOIN



**CRAB MEAT &
TENDERLOIN**

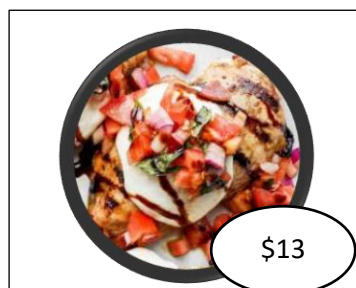


**Breaded Shrimp
Basket**



FAVORITES

**GRILLED CHICKEN
BRUSCHETTA**



**GINGER ORANGE
CHICKEN O/RICE**



Liver & Onions



CHEF'S FEATURES Week of 8/17/26

MONDAY \$17

Champagne Chicken over Linguine

TUESDAY \$17

*Grilled Bourbon Pork Chop w/
Sauerkraut*

WEDNESDAY \$21

*Homemade Jumbo Crab Cake
Sandwich*

THURSDAY \$19

Rotisserie BBQ Cornish Hen

Friday \$22

*Grilled T- Bone Steak w/ Sauteed
Mushrooms*

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

Make Reservations at 609-589-4375