



DINNER MENU

5:30 - 9:00

STARTERS

CRISPY BRUSSELS | 14 SPROUTS

House Seasoning, Bacon, Balsamic Reduction

HOUSE SMOKED | 15 FISH DIP

*Pecan Wood Smoked, Pickled Onions,
French Bread Crostini*

GARLIC BUTTER CLAMS | 18

*Four Mile Island Georgia Clams,
Steamed in Chardonnay Clam Broth with Parsley Butter*

CHICKEN FAJITA | 18 RICE BOWL

*Birria Braised Chicken Thigh Meat,
Sautéed Peppers and Onions, Pico De Gallo, Cumin Crema*

FIRECRACKER SHRIMP | 21 BOWL

*Fried Shrimp, Cabbage Slaw, Jasmine Rice,
Tossed with Garlic Chili Sauce, Cucumbers,
Bang Bang Drizzle, Scallions*

CAESAR OR DERBY SALAD | 5 or 8

HOUSE SALAD | 4 or 8

*Lettuce Blend, Carrots, Tomatoes,
Cheddar Cheese, Croutons*

CHICKEN SALAD COBB | 15

*Diced Chicken Salad, Bacon, Cucumbers, Tomatoes,
Cheddar Cheese, Romaine*

FLORIDA KEYS SALAD | 17

*Tempura Chicken Bites, Candied Pecans,
Diced Tomatoes, Cucumbers,
Black Garlic and Datil Pepper Ranch Drizzle*

SALAD ADD ONS:

Choice of Grilled or Blackened

Fried Chicken Tenders (3)	7
Seared Tofu	7
Grilled Burger Patty	9
Chicken Breast 6oz	10
Atlantic Salmon	12
Shrimp (6)	13

MAINS

SPAGHETTI & MEATBALLS | 24

*Prime Beef Meatballs, House Pasta with Guanciale, Caramelized Onion,
Tomato Basil Sauce*

PARMESAN CRUSTED CHICKEN BREAST | 26

Grilled Asparagus, Whipped Potato, Tomato Basil Sauce

FRIED SHRIMP DINNER | 26

*Twelve House Battered Fried Shrimp, Whipped Potatoes, Steamed Asparagus,
Served with Two Hush Puppies, Cocktail, and Tartar Sauce*

GRILLED PORK CHOP | 28

*Cinnamon Butter Baked Sweet Potato, Green Beans Almandine,
Apple Brandy Cream Sauce*

CHEF'S CATCH OF THE DAY | 29

Seasoned Vegetables, Loaded Baked Potato, Citrus Beurre Blanc

STEAK FRITES | 34

Grilled NY Strip, Parmesan Dusted Fries, House Butter