

## ~ Entrees ~

### **Fresh Local Tuna**

Grilled or blackened fresh tuna cooked to your preferred temperature,  
served atop mango risotto with fresh pineapple salsa

\$22.95

### **Twin Crab Cakes**

Grilled or fried crab cakes with a Cajun remoulade sauce or pineapple salsa  
Served with vegetable and potato of the day

\$25.95

### **Seafood Platter**

Fresh locally caught flounder, shrimp and crab cake  
Served with a fresh mango chutney, cocktail or tartar sauce, and sweet potato fries  
*Choose fried or baked (one type of preparation only)*

\$29.95

### **Local Flounder Stuffed with Crab**

Baked to perfection, accompanied with a butter and white wine sauce  
Served with vegetable and potato of the day

\$27.95

### **Jumbo Shrimp**

Served on a bed of pineapple risotto with a fresh tropical fruit salsa  
Choose grilled, blackened or fried *(one type of preparation only)*

\$22.95

### **Pan Seared Salmon**

Topped with roasted red peppers and a balsamic glaze,  
Served over a bed of portabella mushroom risotto

\$22.95

### **Chicken and Shrimp Marsala**

Boneless chicken breast and shrimp sautéed with an array of mushrooms in a  
Marsala wine sauce, served over a bed of portabella mushroom risotto

\$24.95

### **12 oz. Hand Cut Ribeye Steak**

Grilled or blackened to perfection on an open flame, topped with shoe string onions  
Served with vegetable and potato of the day

\$28.95

*Add lump crab meat for \$4.95*

### **Twin 4 oz. Filets**

Hand cut to order and grilled to perfection on an open flame  
Topped with a reduction of fresh, sweet sherry mushrooms  
Served with vegetable and potato of the day

\$32.95

*Add lump crab meat for \$4.95*

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Don't forget to ask your server about tonight's specials!

*Extra Sauces // 50¢*

*The consumption of raw or under-cooked eggs, meat, poultry, seafood or shellfish  
may increase your risk of a food-borne illness.*