

SOUP DU JOUR

*White Conch Chowder*  
*Cup \$6.00 Bowl \$8.00*

SMALL PLATES

*Loaded Fries \$6.00*  
*Melted Cheese, Bacon Bits, Green Onions*  
*\*\*Half Shell Blue Point Oysters*  
*Half Dozen \$15.00 Dozen \$28.00*

ENTRÉES

*Baked Chicken Caprese Sandwich \$13.00*  
*Baked Chicken Breast, Shredded Mozzarella, Sliced Tomato,*  
*Fresh Basil, Balsamic Glaze Drizzle, Hoagie Roll*  
*Served with French Fries*  
*Wine Suggestion: Oyster Bay Sauvignon Blanc*  
*Shrimp Tempura \$24.00*  
*Over Chopped Onions, Mixed Bell Peppers, Carrots Tossed with Linguini*  
*In a Sweet Teriyaki Sauce Topped with Crispy Wonton Strips*  
*Wine Suggestion: Relax Reisling*  
*Whole Fried Snapper \$32.00*  
*Black Beans, Rice, Pico De Gallo, Sweet Plantains*  
*Wine Suggestion: Sea Glass Pinot Grigio*

CATCH OF THE DAY

*Mahi \$32.00 Salmon \$26.00*  
*Pan Sautéed, Fried, Grilled, Blackened, Jerked or Beer Battered*  
*Macadamia Crusted ~ Add \$3.00*  
*Topped with Chunky Tropical Salsa & Lemon Butter Sauce*  
*Served with Rice and Vegetable du Jour*

FEATURED WINE

*Cloudy Bay Sauvignon Blanc*  
*Glass \$10 Bottle \$40*

**\*\*Consumer Information\*\***

**There is a risk associated with consuming raw or undercooked seafood. If you have any illness of the liver, stomach, or blood; or have any immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk consult a physician.**