

SOUP DU JOUR

Bahamian Conch Chowder

Cup \$6.00 Bowl \$8.00

SMALL PLATE

******Blue Point Oysters on the Half Shell******

Half Dozen \$16.00 Dozen \$30.00

ENTRÉES

Buffalo Chicken Caesar Wrap \$14.00

Served with French Fries

Beverage Suggestion: Spearfish Amber Ale

Cheesesteak Sliders (2) \$17.00

Sliced Prime Rib, Caramelized Onions, Ciabatta Rolls

Served with French Fries

Wine Suggestion: Wakefield Shiraz

Shrimp Fried Rice Bowl \$26.00

Grilled Shrimp over House Made Fried Rice

(Peas, Carrots, Green Onions, Chopped Fried Egg)

With Sweet Teriyaki Sauce

Wine Suggestion: Meiomi Rose

Whole Fried Snapper \$32.00

Black Beans, Rice, Pico De Gallo, Sweet Plantains

Wine Suggestion: Oyster Bay Sauvignon Blanc

CATCH OF THE DAY

Mahi \$36.00 Salmon \$28.00

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

NOW ON DRAFT!

Spearfish Amber Ale \$6.00

A Local Favorite from the Florida Keys Brewing Co.

******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 please consult a physician.