



GRILL

seafood • steak • martinis

APPETIZERS

Firecracker Shrimp

crispy fried popcorn shrimp tossed with our sweet and spicy firecracker sauce 6

Thai Fried Calamari

with scallions, cilantro, carrots, lime, drizzled with sweet chili sauce 6

EARLY BIRD ENTRÉES

complementary house salad with entrée or substitute caesar salad 3 | greek salad 4 | lobster bisque 4

Barbecued Shrimp & Grits

jumbo gulf shrimp sautéed in a creole barbecue butter sauce with bacon served with creamy stone-ground grits and grilled french bread 18

Redfish Étouffée

grilled redfish, rice pilaf, haricot verts, and crawfish-andouille étouffée sauce 18

Prime Rib

*slow roasted, herb-crusted 8 oz. prime rib served with au jus, haricot verts, and whipped potatoes **limited Availability** 19

Lemon Chicken

grilled lemon-herb airline chicken breast, roasted potatoes and tomato, kalamatas, arugula, lemon, and feta 16

Shrimp & Scallop Cappellini

angel hair pasta, fresh gulf shrimp and scallops, white wine, tomato sauce, basil, and parmesan 19

DESSERTS

Key Lime Pie 5

Crème Brulee 5

Please note, we are not responsible for well-marbled ribeyes or well-done steaks | Spilt Fee \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions · 2017