

## CHEF'S SPECIALTIES

All entrées come with choice of soup du jour or salad.

### BOLOGNESE 20

- Our signature blend of ground flank steak, ground chuck, and filet tips sautéed in a herbed marinara with a hint of cream over linguine. •

### MERMAIDS DELIGHT 31

- Fresh scallops, shrimp and lump blue crab meat come together in a sautéed creamy garlic mushroom scallion sauce over linguine pasta. •

### SEAFOOD ITALIANO 29

- Sautéed shrimp, scallops, fresh mushrooms and scallions in a lightly spiced marinara over linguine pasta. •

### CAJUN SHRIMP AND GRITS 22

- Blackened shrimp sautéed with a smoked Louisiana Cajun Tasso Ham and scallion cream sauce over cheesy stone ground grits. •

### CHEF BRETT'S CRAB CAKES 34

- Two 5 oz. Lump Blue Crab cakes made daily from scratch by our Chef. Served with a choice of 2 sides. •

### SCALLOPS 34

- Grilled Scallops dusted with Cajun blackening seasoning over a Blue Crab Cajun cream sauce. Served with choice of 2 sides •

### \*SALMON 26

- Fresh Atlantic caught Salmon nicely grilled and topped with a Blue Crab Cajun cream sauce. Choice of 2 sides. •

## THE CUTS

All cuts come with choice of salad or soup du jour and 2 sides:

**Salt Rubbed Baked Potato**    **Steamed Broccoli**  
**Garlic Mashed Potato**       **Grilled Vegetable**  
**Steak Frits**                       **Hush Puppies**  
**Fries**

### \*BLACK ANGUS 8OZ. FILET MIGNON 42

- Cut in house, seasoned and topped with a mushroom bordelaise. •

### \*BLACK ANGUS 14 OZ. RIBEYE 39

- Topped with a garlic and peppercorn compound butter. •

### \*NEW YORK STRIP 41

- 60 Day Aged U.S.D.A Prime. Cut in house and topped with a garlic, peppercorn compound butter. •

### \*16 OZ PORTERHOUSE PORK CHOP 29

- Flavored with a rosemary salt rub. •

### CHICKEN PARMESAN 20

- Hand breaded chicken cutlet fried in our signature blend of Italian seasoned bread crumbs. Then topped with mozzarella, parmesan, our house-made marinara and baked in the oven. Served over linguine with a choice of soup or salad. •

### ROASTED HERB CHICKEN 21

- Bell & Evans farm raised airline chicken breast that is slow oven roasted with a herb garlic butter sauce. Served with choice of 2 sides and soup or salad. •

All steaks are hand cut in house, and cooked over an open flame grill. To ensure maximum flavor and tenderness our Chef will NOT cook any steak past medium.

\*indicates menu items that can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.