



DINNER FEATURES
APRIL 12, 2025

CHICKEN TORTILLA

NEW ENGLAND CLAM CHOWDER

CHICKEN SATAY
SERVED OVER RICE WITH A SIDE OF THAI PEANUT SAUCE.

DRY RUBBED WINGS
SWEET AND SMOKEY DRY RUBBED FRESH CHICKEN WINGS SERVED WITH CELERY AND BLEU CHEESE.

STEAMED MUSSELS
FRESH MUSSELS STEAMED IN WHITE WINE WITH BUTTER, LEMON, GARLIC, AND PARSLEY. SERVED WITH TOASTED SUNDRIED TOMATO BREAD.

CHARGRILLED SIRLOIN
CHARGRILLED HAND CUT 10 OUNCE SIRLOIN WITH A CHOICE OF SIDE AND A HOUSE SALAD.

BARBEQUE BEEF RIBS
A HALF RACK OF OUR BARBEQUED BEEF RIBS SERVED WITH YOUR CHOICE OF SIDE AND COLE SLAW.

DUCK WITH WILD MUSHROOM & CHEESE RAVIOLI
CHARGRILLED DUCK THINLY SLICED OVER A WILD MUSHROOM RAVIOLI TOSSED IN A MADEIRA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL.

SCALLOPS NORFOLK
PAN-SEARED SEA SCALLOPS BAKED IN WHITE WINE WITH LEMON, BUTTER, GARLIC, OLD BAY, AND BREADCRUMBS.

BLACKENED RED DRUM
PAN-SEARED CAJUN SPICED FRESH RED DRUM SERVED WITH CHOICE OF SIDE AND A HOUSE SALAD

RACK OF LAMB WITH PORT WINE SAUCE
GRILLED ROSEMARY RED WINE MARINATED NEW ZEALAND SPRING LAMB CHOPS SERVED OVER A PORT WINE MUSHROOM SAUCE WITH ONIONS, SUN-DRIED TOMATOES, BASIL, OREGANO, AND ROASTED GARLIC.

POTATO CRUSTED FLOUNDER
PAN-FRIED POTATO CRUSTED FRESH VIRGINIA FLOUNDER SERVED OVER A WHITE WINE-PARMESAN CHEESE CREAM SAUCE.

GRILLED CHICKEN, WILD MUSHROOM, AND SPINACH LINGUINI
CHARGRILLED LEMON AND HERB MARINATED CHICKEN BREAST, FRESH LOCAL BLUE OYSTER MUSHROOMS, SPINACH, ONIONS, BASIL, AND GARLIC TOSSED WITH LINGUINI IN A CREAMY WHITE WINE SAUCE. TOPPED WITH FRESH PARMESAN CHEESE.

SESAME CRUSTED YELLOWFIN TUNA WITH SEAWEED SALAD
PAN SEARED SESAME CRUSTED FRESH YELLOWFIN TUNA SERVED OVER GINGER SOY SAUCE WITH SEAWEED SALAD.

VEGETABLE OF THE DAY
HONEY-HERBED BABY
CARROTS

FINCA WOLFFER WHITE WINE MENDOZA
AN ELEGANT AND VIBRANT WINE WITH BEAUTIFUL AROMAS OF CITRUS, PEACH AND A HINT OF GOOSEBERRIES, LEMONS AND RIPE KIWI FROM THE ARGENTINIAN COUNTRYSIDE.

ROTATING TAP: BLUE MOUNTAIN ROCKFISH WHEAT
OUR ODE TO BEACHES, BARBECUES, AND LAZY RIVER FLOATS. THIS ALE MELTS CLASSIC WHEAT BEER FLAVORS WITH CITRUS UNDERTONES FOR A FLAVORFUL BUT LIGHT SUMMER BREW.

ALL MERCHANDISE 20% OFF EXCLUDING FOOD ITEMS.

SOUPS

CUP	BOWL
5.99	7.99
6.99	8.99

APPETIZERS

16.99
15.99
16.99

FEATURES

28.99
25.99
35.99
40.99
27.99
38.99
26.99
25.99
25.99

9.99