



DINNER FEATURES
APRIL 25, 2025

CHICKEN TORTILLA
POTATO LEEK

SOUPS

CUP	BOWL
5.99	7.99
4.99	6.99

APPETIZERS

CARIBBEAN JERK WINGS FRESH JUMBO CHICKEN WINGS TOSSED IN A SPICY JERK SAUCE. SERVED WITH CELERY AND RANCH DRESSING.	15.99
CONCH FRITTERS SERVED WITH SWEET & TANGY ISLAND DIPPING SAUCE.	15.99
STEAMED MUSSELS FRESH MUSSELS STEAMED IN WHITE WINE WITH LEMON, GARLIC, PARSLEY, AND BUTTER. SERVED WITH TOASTED SUNDRIED TOMATO BUTTER BREAD.	16.99
FRIED CALAMARI SERVED WITH A SIDE OF MARINARA SAUCE.	15.99

FEATURES

SCALLOPS NORFOLK PAN-SEARED SEA SCALLOPS LIGHTLY TOPPED WITH BREAD CRUMBS BAKED IN A WHITE WINE BUTTER SAUCE WITH OLD BAY SEASONING, GARLIC, AND LEMON.	40.99
DUCK MARSALA WITH MUHROOM RAVIOLI THINLY SLICED DUCK BREAST OVER MUSHROOM RAVIOLI TOSSED IN A MARSALA SAUCE WITH MUSHROOMS, ONIONS, GARLIC, AND FRESH BASIL.	38.99
BARBEQUE BEEF RIBS A HALF RACK OF OUR BARBEQUED BEEF RIBS SERVED WITH YOUR CHOICE OF SIDE AND COLE SLAW.	25.99
MONKFISH PICATTA MONKFISH SAUTEED IN OLIVE OIL WITH CAPERS, WHITE WINE, LEMON, GARLIC AND FRESH PARSLEY.	25.99
REDFISH AND SHRIMP JAMBALAYA BLACKENED REDFISH AND SHRIMP SAUTEED WITH BELL PEPPERS, OKRA, ONIONS, MUSHROOMS, CELERY AND GARLIC IN A SPICY JAMBALAYA OVER DIRTY RICE.	27.99
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.	40.99
PAN-FRIED RAINBOW TROUT CORNMEAL CRUSTED RAINBOW TROUT PAN-FRIED IN BUTTER WITH LEMON AND GARLIC.	26.99
CHICKEN AND SHRIMP FAJITAS CHARGRILLED TEQUILA AND CHIPOTLE MARINATED CHICKEN, SHRIMP, RED PEPPERS, POBLANO PEPPERS, AND ONIONS ON A SIZZLE SKILLET WITH CHIMICHURRI. SERVED WITH SHREDDED ICEBERG LETTUCE , GUACAMOLE, SOUR CREAM, PICO DE GALLO, MONTEREY JACK AND CHEDDAR CHEESE.	24.99
STUFFED CHICKEN CORDON BLEU PANKO BREADED CHICKEN BREAST STUFFED WITH BLACK FOREST HAM AND SWISS CHEESE BAKED GOLDEN BROWN. TOPPED WITH A CREAMY WHITE WINE PARMESAN CHEESE SAUCE.	24.99

VEGETABLE OF THE DAY IS COLLARD GREENS

TERRY’S SANGRIA A BLEND OF FLAVORED BRANDIES AND CHILLED RED WINE WITH PEACHES, APPLES, BLACKBERRIES AND ORANGES	GLASS 9.99
ROTATING TAP: BLUE MOUNTAIN ROCKFISH WHEAT OUR ODE TO BEACHES, BARBECUES, AND LAZY RIVER FLOATS. THIS ALE MELDS CLASSIC WHEAT BEER FLAVORS WITH CITRUS UNDERTONES FOR A FLAVORFUL BUT LIGHT SUMMER BREW.	8.99