

DINNER FEATURES

AUGUST 31, 2026

SOUPS

	CUP	BOWL
CHIPOTLE CHICKEN AND CORN CHOWDER	5.99	7.99
HATTERAS CLAM CHOWDER	6.99	8.99
CAJUN RED BEANS AND RICE WITH CORNBREAD	4.99	6.99

APPETIZERS

- 15.99 FRIED CALAMARI**
SERVED WITH A SIDE OF MARINARA SAUCE.
- 15.99 CHIPOTLE HONEY PEACH WINGS**
FRESH JUMBO CHICKEN WINGS TOSSED IN SWEET & SPICY PEACH CHIPOTLE SAUCE.
SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.
- 13.99 SPINACH CHEESE DIP**
CREAMY CHEESE DIP WITH SPINACH AND JALAPENO IN A CRISPY FLOUR TORTILLA
BOWL TOPPED WITH SOUR CREAM. SERVED WITH CORN TORTILLA CHIPS.

FEATURES

- 40.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI**
CHARGRILLED DUCK BREAST OVER WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND BASIL. SERVED WITH A HOUSE SALAD.
- 27.99 CHICKEN AND SHRIMP WITH BUTTERNUT SQUASH RAVIOLI**
CHARGRILLED CHICKEN BREAST AND SHRIMP SAUTEED IN A BROWN BUTTER SAGE SAUCE WITH MUSHROOMS, ONIONS, AND GARLIC TOSSED WITH BUTTERNUT SQUASH RAVIOLI.
TOPPED WITH PARMESAN CHEESE AND SERVED WITH A HOUSE SALAD.
- 45.99 SCALLOPS NORFOLK**
FRESH SEA SCALLOPS SAUTEED IN A WHITE WINE, LEMON, BUTTER SAUCE WITH GARLIC, FRESH PARSLEY, AND OLD BAY, LIGHTLY TOPPED WITH BREAD CRUMBS AND BROILED GOLDEN BROWN. SERVED WITH CHOICE OF SIDE AND A HOUSE SALAD.
- 23.99 FRIED WHOLE TILAPIA**
FRESH LOUISIANA CRISPY FRIED WHOLE TILAPIA SERVED WITH TOMATILLO SALSA, RICE, LIME, GREEN ONION, AVOCADO, SHREDDED ICEBERG LETTUCE, AND JALAPENO.
- 23.99 SAN ANTONIO CHICKEN**
CHARGRILLED CHICKEN BREAST TOPPED WITH BBQ SAUCE, APPLEWOOD SMOKED BACON, MELTED CHEDDAR CHEESE, SCALLIONS AND TOMATOES
- 28.99 SHRIMP AND GRITS**
LOUISIANA SHRIMP AND ANDOUILLE SAUSAGE SAUTEED IN A CAJUN WHITE WINE LEMON BUTTER SAUCE WITH SCALLIONS AND TOMATOES OVER CREAMY STONEGROUND GRITS .
SERVED WITH A HOUSE SALAD.
- 24.99 PAN-FRIED CORNMEAL DUSTED IDAHO TROUT**
PAN-FRIED CORNMEAL DUSTED IDAHO RAINBOW TROUT SERVED WITH A CHOICE OF SIDE AND HOUSE SALAD.
- 30.99 BOURBON PECAN SALMON**
CHARGRILLED FRESH CANADIAN SALMON TOPPED WITH BOURBON PECAN BUTTER.
SERVED WITH A CHOICE OF SIDE AND HOUSE SALAD.

VEGETABLE OF THE DAY - COUNTRY STYLE COLLARD GREENS

- 9.99 BONANZA CALIFORNIA CABERNET SAUVIGNON**
FULL-BODIED WITH LUSH DARK FRUIT, CHOCOLATE, AND SMOOTH, APPROACHABLE TANNINS.
GENEROUS AND WELL-ROUNDED WITH EXCELLENT BALANCE.
- 10.00 TERRY'S SANGRIA**