

DINNER FEATURES

SEPTEMBER 25, 2026

SOUPS

CHICKEN TORTILLA

CUP

5.99

BOWL

7.99

SHRIMP AND ROASTED CORN

6.99

8.99

APPETIZERS

13.99 CHICKEN LIVER MOUSSE

CREAMY CHICKEN LIVER MOUSSE SERVED WITH TOAST POINTS, WHOLE GRAIN DIJON MUSTARD, DICED BERMUDA ONIONS, AND CAPERS.

15.99 BUFFALO WINGS

FRESH FRIED JUMBO WINGS TOSSED IN BUFFALO SAUCE, SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

15.99 FRIED CALAMARI

SERVED WITH A SIDE OF MARINARA SAUCE.

15.99 STEAMED MUSSELS

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

FEATURES

45.99 SCALLOPS NORFOLK

SEA SCALLOPS TOPPED WITH PANKO BREADCRUMBS BAKED IN WHITE WINE, BUTTER, LEMON, OLD BAY AND GARLIC. SERVED WITH A SIDE AND HOUSE SALAD.

34.99 GRILLED SIRLOIN

CHARGRILLED 10 OZ. SIRLOIN SERVED WITH A SIDE AND A HOUSE SALAD.

28.99 STEAK AND SHRIMP FAJITAS

ANCHO CHILI AND TEQUILA MARINATED FLANK STEAK, SHRIMP, BELL PEPPERS, AND ONIONS ON A SIZZLE SKILLET. SERVED WITH CHIMICHURRI, GUACAMOLE, SOUR CREAM, PICO DE GALLO, SHREDDED ICEBERG LETTUCE, MONTEREY JACK, AND CHEDDAR CHEESE.

28.99 TUSCAN PORK TENDERLOIN WITH BURRATA RAVIOLI

CHARGRILLED TUSCAN SPICED PORK TENDERLOIN OVER BASIL PESTO, BURRATA CHEESE, AND BECHEMEL STUFFED RAVIOLI TOSSED IN A WHITE WINE OLIVE OIL SAUCE WITH SUNDRIED TOMATOES, ONIONS, SPINACH, ROASTED GARLIC, OREGANO, LEMON, AND PARMESAN CHEESE. SERVED WITH A HOUSE SALAD.

25.99 BAYOU CATFISH AND SHRIMP

FRIED WILD VIRGINIA CATFISH AND DIRTY RICE OVER A CREAMY SHRIMP CREOLE SAUCE WITH ANDOUILLE SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS, AND CELERY. SERVED WITH A HOUSE SALAD.

30.99 BLACKENED YELLOWFIN TUNA WITH SUNDRIED TOMATO- BASIL BUTTER

PAN SEARED CAJUN SPICED FRESH OUTER BANKS TUNA TOPPED WITH SUNDRIED TOMATO-BASIL BUTTER. SERVED WITH A SIDE AND A HOUSE SALAD.

33.99 GRILLED WAHOO WITH HERB BUTTER

CHARGRILLED FRESH VIRGINIAN WAHOO TOPPED WITH A GARLIC HERB BUTTER. SERVED WITH A SIDE AND A HOUSE SALAD.

42.99 GRILLED RACK OF LAMB WITH RISOTTO

CHARGRILLED RACK OF LAMB OVER A CREAMY RISOTTO WITH MUSHROOMS, GARLIC, AND FRESH BASIL. SERVED WITH A HOUSE SALAD.

42.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI

CHARGRILLED DUCK BREAST SERVED OVER A WILD MUSHROOM RAVIOLI TOSSED IN A CREAMY MARSALA WINE SAUCE WITH CREMINI MUSHROOMS, ONIONS, ROASTED GARLIC, AND BASIL. SERVED WITH A SIDE AND HOUSE SALAD.

VEGETABLE OF THE DAY - GERMAN STYLE RED CABBAGE

DRINK SPECIALS

8.99 TERRY'S SANGRIA

CHILLED RED WINE AND A BLEND OF FLAVORED BRANDIES AND JUICES TOPPED WITH SODA.

7.99 LINE 39 PINOT NOIR 2023

BRIGHT RED FRUIT, EARTHY NOTES AND SOFT, SUBTLE TANNINS