

Dinner Specials  
Thursday October 1<sup>st</sup> – Tuesday October 6<sup>th</sup>  
Entrees served after 5pm

**Spicy Mussels**

1LB of local mussels with chorizo, jalapeno and white wine.

**Lobster Special**

1 ½ LB steamed lobster served with a cup of clam chowder and corn on the cob.

**Roasted Cod**

Fresh Atlantic Cod roasted with zucchini and tomatoes topped with an herb butter.  
Served with baked potato.

**Roasted Swordfish**

Fresh Atlantic Swordfish topped with lemon-caper roasted asparagus, artichokes, tomatoes, and scallions.  
Served with rice.

**Baked Stuffed Shrimp**

With a Homemade Lobster-crab stuffing  
Served with a baked potato and fresh vegetable.

**Jamaican Jerk Salmon**

Fresh Salmon marinated and baked in a homemade Jerk Sauce of onions, garlic, scallions, ginger, thyme & pepper.  
Served with rice and fresh vegetable.

**TERIYAKI HALF CHICKEN**

Half chicken baked with a sweet teriyaki glaze. Served with potato salad, coleslaw, and a corn on the cob.