



CHEF'S SUMMER FEATURES

SPICY TUNA POKE BOWL

Light summer traditional Hawaiian poke (po-kee) bowl, marinated sashimi tuna, seaweed salad, cool jasmine rice, avocado, cucumber, pickled ginger, sweet soy, Sriracha aioli and chives \$13

LOBSTER ROLLS

Cold water lobster meat salad stuffed in butter griddled New England split sided rolls, slaw and salt & pepper fries One Roll \$18 Two Rolls \$29

STEAK & SHRIMP SCAMPI

Char-grilled filet medallions, shrimp scampi, garlic mashed potatoes, asparagus \$18

SHRIMP COBB SALAD

Field greens with baby heirloom tomatoes, avocado, chopped egg and bacon tossed in honey mustard dressing with house made shrimp salad, garlic sesame flatbread \$12

BLUE PLATE SPECIAL

Grilled tuna salad melt, Swiss cheese, tomato, Texas toast, slaw, salt & pepper fries and gravy \$10

BLACKENED MAHI SANDWICH

Blackened fresh Mahi, remoulade, lettuce & tomato, brioche bun, slaw, sweet potato fries \$16