



FEATURED SPECIALS

»→ DRINKS ←«

Caiprinha (Traditional or flavored)

– Cachaca rum, lime and simple syrup. Add mango, pineapple, raspberry or strawberry if you want a little twist. –

Toasted Head Cabernet (2012)

– Medium bodied Cabernet, with hints of blackberry, cassis, and vanilla aged in a smoked barrel. –

»→ APPETIZERS ←«

Hush Puppy Basket

– A basket of fresh fried hush puppies, served with drawn butter. –

»→ SANDWICHES ←«

Chili Lime Shrimp Tacos

– Grilled chili-lime marinated shrimp, topped with lettuce and fresh made pico de gallo, served with a garlic avocado aioli. –

Catfish Po'Boy

– A catfish filet, fried or blackened, served on a ciabatta roll topped with Old Bay coleslaw and served with fries and two hush puppies. –

»→ ENTRÉES ←«

Seafood Scampi Pasta

– Linguine noodles with shrimp, scallops, tomatoes and peas, tossed in a garlic butter sauce. –

Crab Stuffed Rockfish

– Fresh rockfish stuffed with crab cake mix, served with roasted potatoes and brussel sprouts and smothered in a creamy seafood sauce. –

Seafood Nachos

– Flour tortilla chips covered in a seafood sauce packed with lobster meat and jumbo lump crab meat, topped with tomatoes, green onions, and sour cream. –