



### Appasers

Black eyed pea, sausage & Kale soup

Topped with Parmesan cheese Cup 5 Bowl 7

Oysters Beetle

Local oysters, dusted in seasoned flour, fried placed on dill pickle slices. Served with house made blue cheese sauce. 11

### Entrees

Beef Tenderloin & Scallops

Center cut 6 ounce filet, seasoned and cast iron seared with jumbo sea scallops. Placed over red bliss mashers, topped with bacon jam. Plus roasted asparagus with hollandaise sauce. 28

Pork & Tortellini

Cheese tortellini, asparagus, rose pesto cream sauce. Topped with a seasoned and grilled pork ribeye. 20

Fried Seafood Platter

Jumbo shrimp(3), oysters(3) and Codfish, all dusted in seasoned flour, flash fried. Served with two sides. 23.

Champagne Special

Los Dos Brut Cava Bottle, plus four chocolate dipped strawberries 24.

Sweet Endings

Fried brownie sundae, key lime pie, Salted caramel Cheesecake.