

Seasonal Features!



Shrimp & Roasted Corn Chowder
8.99 cup / 11.99 bowl
Delightful creamy combination of sweet roasted corn, tender shrimp, zesty red peppers and potatoes, finished with a touch of spice.



Lobster Rangoon 14.99
With delicious lobster & cream cheese filling, served with sweet chili dipping sauce.



Fried Feast 25.99
A generous fried combination of Chicken Tenders, Native Shrimp and Clam Strips served with fries & cole slaw. *Sorry, no substitutions please.*

Upgrade to Onion Rings for only \$5 more!



Chicken & Shrimp Scampi 17.99
Chicken tenders and fantail shrimp sautéed with mushrooms & tomatoes, tossed in our signature scampi sauce and served on a bed of fettuccine.



Parmesan Crusted Salmon* 25.99
Norwegian Salmon topped with a blend of parmesan cheese, Ritz® cracker crumbs and signature spices, baked to perfection. Served with roasted potatoes and seasonal vegetable.

Seasonal Cocktails



Crimson Frost Margarita
Lalo® Tequila, Cointreau®, cranberry juice, lime juice and agave syrup, with salted rim.



Winter Berry Mule
Tito's® Handmade Vodka, blackberry syrup, lime juice and ginger beer, with fresh mint.



Peppermint Crush Martini
Vanilla Vodka, white creme de cacao liqueur, peppermint syrup and half & half, with whipped cream and peppermint sugar rim.



Tiramisu White Russian
Made with Tito's® Handmade Vodka, Kahlua® Coffee Liqueur, Torani® Tiramisu, creamer and a dash of cocoa powder.



Try One of Our Fun Flavors!

Add a \$3 Milagro Tequila Kicker to any of our Margaritas!

Sweet Treats!



NEW!

Chocolate Peppermint Cheesecake 7.99



Gluten-Free Strawberry Dream Cake 8.99

NEW!



Blueberry Cobbler White Chocolate Cheesecake 8.99



Gluten-Free Peanut Butter Pie 7.99



Strawberry Shortcake 7.99



Wicked Molten Chocolate Lava Cake 9.99

Please advise your server if you or a member of your party has an allergy. We strive to identify ingredients which may cause allergic reactions, as well as to instruct our staff on the severity of food allergies. While every effort is made to prepare dishes to accommodate your needs, those with allergies or food sensitivities should be aware that our restaurant is not an allergen-free environment. *The FDA and the Department of Public Health advise that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially to the elderly, young children, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.