

Seasonal Features!



Single Shrimp Cocktail (6) 9.99
Double Shrimp Cocktail (12) 14.99
 Choose six or twelve chilled
 fantail shrimp, served with our
 cocktail sauce.



Fresh Mussels 11.99
 Steamed in our delicious garlic,
 lemon, wine sauce and served
 with toasted baguette.



Fresh Salmon Wrap 19.99
 A 6oz Salmon* filet, lettuce, tomato,
 provolone and house-made dill aioli,
 wrapped in a warm flour tortilla.
 Served with crispy French fries and
 creamy cole slaw.



Crab Melt 19.99
 Our delicious Crab Salad sandwiched
 between two slices of cheddar cheese
 on toasted sourdough bread,
 served with crispy French fries and
 creamy cole slaw.



Chicken & Shrimp Scampi 19.99
 Chicken tenders and fantail shrimp
 sautéed with mushrooms & tomatoes,
 tossed in our signature scampi sauce
 and served on a bed of fettuccine.

**Substitute
 SWEET POTATO
 WAFFLE FRIES
 \$2.50 more**

Seasonal Cocktails



Fiery Dragon
 Ghost® Tequila, Cointreau®, Monin® dragon fruit syrup
 and sour mix, with a salt rim.



Coco Bay Colada
 Mount Gay® Rum, coconut cream, Monin® coconut
 syrup, pineapple juice, lime juice and soda water.



Shrimpy Mary
 Our Tito's® Bloody Mary, garnished with two
 succulent fantail shrimp!



Raspberry Lemon Drop Martini
 Tito's® Handmade Vodka, raspberry purée,
 lemon juice and simple syrup, topped off with
 a sugar rim.



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

Try One of Our Fun Flavors!

Sweet Treats!



**Colossal Hot Fudge
 Sundae**



**Gluten-Free
 Strawberry Dream Cake**



**Blueberry Cobbler
 White Chocolate
 Cheesecake**



**Gluten-Free
 Peanut Butter Pie**



Strawberry Shortcake



**Wicked Molten
 Chocolate Lava Cake**

*Please advise your server if you are a member of your party has an allergy. We strive to identify ingredients which may cause allergic reactions, as well as to assist our staff in the service 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 in the elderly, young children, pregnant women, and others who may be susceptible to foodborne illness. Thorough cooking of such items helps reduce the risk of illness.