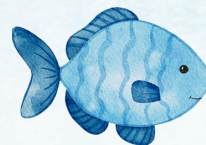


FIRST SEATING 3PM - 6PM

2 Course Dinner \$29.98

OR

3 Course Dinner \$39.98



APPETIZERS

EDAMAME

Salted Soy Beans

TOMATO & BASIL

Red Vine Tomatoes • Fresh Basil • Sea Salt & Cracked Black Pepper • Truffle oil
Balsamic Glaze

CAESAR

Romaine • Croutons • Shaved Parmigiano • Caesar Dressing

MAIN COURSE

BRANZINO

5oz Filet Branzino • Herb Lemon Aioli • Mash Potato • Zucchini & Carrots

GROUPER

6oz Grouper • Green Beans • Saffron Rice • Lemon Beurre Blanc

CRUNCHY TUNA ROLL

Tuna • Avocado • Tempura Flakes • Spicy Mayo • Sesame Seeds

MEDITERRANEAN CHICKEN

Pan Seared Marinated Chicken Breast • Diced Cucumber • Tomatoes • Black Olives
Rosemary Roasted Potatoes • Zucchini & Carrots

DESSERT

KEY LIME PIE

Gluten Free Graham Cracker Crust • Whipped Cream • Kiwi Sauce

OR

ICE CREAM

Vanilla

NO SUBSTITUTIONS • ADDITIONS ONLY

Elevate your Entree.....

GRILLED SHRIMP | \$4 each

GREEN BEANS | \$8

TRUFFLE FRIES | \$15

FETA CHEESE | \$4

