

# **DAILY SPECIALS**

# FRIDAY, DECEMBER 5TH



### **DRUNKEN RIBEYE & JUMBO SHRIMP \$29.99**

12 OZ. RIBEYE DRIZZLED WITH OUR HOUSE BOURBON SAUCE, PAIRED WITH FOUR JUMBO SHRIMP SAUTÉED IN GARLIC BUTTER. SERVED WITH MASHED POTATOES AND GRILLED ASPARAGUS.

#### **TUNA SANDWICH \$12.99**

GRILLED OR BLACKENED TUNA STEAK BRUSHED WITH ITALIAN DRESSING, ON OUR HOUSE ROLL;
SERVED WITH COLESLAW AND FRIES.
ACCOMPANIED BY SOY SAUCE, WASABI, AND GINGER.

## 6OZ. N.Y. STRIP \$12.99 AVAILABLE WITH FOUR JUMBO SHRIMP \$16.99

6 OZ. N.Y. STRIP FLAME-GRILLED TO ORDER. SERVED WITH FRIES AND CREAMY COLESLAW.

### **COUNTRY BOY BREAKFAST \$12.99**

THREE EGGS COOKED YOUR WAY WITH COUNTRY HAM, HOME-STYLE POTATOES, AND A BUTTERMILK BISCUIT.

## LOUISIANA RED SNAPPER \$17.99 LOUISIANA RED SNAPPER WITH SHRIMP \$21.99

GRILLED AND BLACKENED RED SNAPPER TOPPED WITH CAJUN CREAM SAUCE. SERVED WITH RICE AND ASPARAGUS.

### **STEAMED & SPICED SEAFOOD COMBO \$22.99**

5 JUMBO SHRIMP AND TWO LOBSTER CLAWS STEAMED WITH LEMON, WHITE WINE, OLD BAY, AND CRUSHED RED PEPPER; SERVED WITH BAKED POTATO AND VEGETABLE MEDLEY; GARNISHED WITH COCKTAIL SAUCE AND DRAWN BUTTER.

#### **GYRO SANDWICH \$9.99**

SEASONED GYRO MEAT WITH TZATZIKI SAUCE, ONIONS, TOMATOES,
PEPPERONCINI, SHREDDED LETTUCE,
AND FETA CHEESE ON PITA BREAD. SERVED WITH FRIES.

#### **CHICKEN PARMESAN \$13.99**

TENDER BREADED CHICKEN TOPPED WITH MARINARA, PROVOLONE, AND PARMESAN, SERVED OVER ANGEL-HAIR PASTA.

ACCOMPANIED BY GARLIC BREAD.

#### **SOUP OF THE DAY: TRADITIONAL GUMBO**

SHRIMP, KIELBASA SAUSAGE, CHICKEN, ONIONS, CELERY, AND PEPPERS SIMMERED IN A SEASONED BROTH WITH BAY LEAVES AND THYME; GARNISHED WITH WHITE RICE.

CUP \$4.99 / BOWL \$6.99

### **HAPPY HOUR**

MONDAY - FRIDAY 3:00 - 6:30



#### SIGNATURE SPECIALS

40Z. SEABASS \$14.99

SEAFOOD CAKE

SANDWICH \$14.99

**PLATTER \$21.99** 

CRAB CAKE

**SANDWICH \$21.99** 

**PLATTER \$40.99** 

FILET MIGNON \$29.99

W/ SEAFOOD CAKE \$37.99

W/ CRAB CAKE \$45.99

12OZ RIBEYE STEAK \$28.99 6OZ NEW YORK STRIP \$15.99

#### **FEATURED BEERS**

SAM ADAMS SEASONAL (DRAFT)
GREAT LAKES CHRISTMAS ALE
(DRAFT)

KILLIAN'S IRISH RED LAGER COORS BANQUET LAGER SUN CRUISER ICED TEA ALLAGASH BELGIAN ALE ST. GEORGE PORTER

LONG DRINK CITRUS

(ZERO SUGAR)

**NUTRUL PINEAPPLE** 

**NUTRUL ORANGE** 

DOWN EAST CIDER

## \$7.99 LUNCH

BEEF LASAGNA
SINGLE STUFFED PORK CHOP
BLACKENED TILAPIA
TWIN CHICKEN STREET TACOS
BUFFALO CHICKEN WRAP