

## CHEF'S SPECIALTIES

All Chef Specialty Entrée's come with choice of soup du jour or salad.

### BOLOGNESE 22

- Our signature blend of ground flank steak, ground chuck, and filet tips sautéed in a herbed marinara with a hint of cream over linguine. •

### MERMAIDS DELIGHT 35

- Fresh scallops, shrimp and lump blue crab meat come together in a sautéed creamy garlic mushroom scallion sauce over linguine pasta. •

### SEAFOOD ITALIANO 33

- Sautéed shrimp, scallops, fresh mushrooms and scallions in a lightly spiced marinara over linguine pasta. •

### CAJUN SHRIMP AND GRITS 25

- Blackened shrimp sautéed with a smoked Louisiana Cajun Tasso Ham and scallion cream sauce over cheesy stone ground grits. •

### CHEF BRETT'S CRAB CAKES 36

- Two 5 oz. Lump Blue Crab cakes made daily from scratch by our Chef. Served with a choice of 2 signature sides. •

### SCALLOPS 36

- Grilled Scallops dusted with Cajun blackening seasoning over a Blue Crab Cajun cream sauce. Served with choice of 2 signature sides. •

### \*SALMON 30

- Fresh Atlantic caught Salmon nicely grilled and topped with a Blue Crab Cajun cream sauce. served with a choice of 2 signature sides. •

Steamed Broccoli  
Grilled Vegetable  
Hush Puppies

## THE CUTS

All cuts come with choice of salad or soup du jour and 2 sides:

All steaks are hand cut in house, and cooked over an open flame charcoal grill. Due to the fat content and to ensure maximum flavor and tenderness our Chef recommends not cooking past medium.

### \*BLACK ANGUS 8OZ. FILET MIGNON 42

- Cut in house, seasoned and topped with a mushroom bordelaise. •

### \*BLACK ANGUS 14 OZ. RIBEYE 39

- Topped with a garlic and peppercorn compound butter. •

### \*NEW YORK STRIP 41

- 60 Day Aged U.S.D.A Prime. Cut in house and topped with a garlic, peppercorn compound butter. •

### \*16 OZ PORTERHOUSE PORK CHOP 29

- Flavored with a rosemary salt rub. •

### CHICKEN PARMESAN 23

- Hand breaded chicken cutlet fried in our signature blend of Italian seasoned bread crumbs. Then topped with mozzarella, parmesan, our house-made marinara and baked in the oven. Served over linguine with a choice of soup or salad. •

### ROASTED HERB CHICKEN 23

- Bell & Evans farm raised airline chicken breast that is slow oven roasted with a herb garlic butter sauce. Served with choice of 2 signature sides and soup or salad. •

Salt Rubbed Baked Potato  
Garlic Mashed Potato  
Steak Frits  
Fries

\*indicates menu items that can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.