


DINNER MENU
**FIRST BITES****Savory Spinach Dip - \$13.99**

Rich, creamy, and loaded with flavor—perfect for dipping tortilla chips.

Crispy Chicken Wings - \$15.99

Eight crispy, golden-fried chicken wings—served plain with a side of our house made guava sauce, or tossed in our signature hot honey.

Truffle Fries - \$10.99

Crispy seasoned shoestring potatoes tossed in fragrant truffle oil and finished with a savory Parmesan panko crumble.

Stuffed Jumbo Shrimp - \$19.49

Four jumbo shrimp generously stuffed with our signature blue crab mix and Parmesan panko, then topped with a rich, housemade beurre blanc sauce.

HANDHELDS**The Classic Burger - \$15.49**

A premium Angus beef patty grilled to perfection, served on a soft buttered bun and topped with melted American cheese, crisp lettuce, and fresh tomato.

Grilled Chicken Sandwich - \$14.99

A juicy grilled chicken breast served on a fluffy buttered bun, layered with melted cheese, crisp lettuce, and ripe tomato.

Crispy, Crunchy Fish Sandwich - \$14.49

A crispy, golden-fried filet served on a soft buttered bun, topped with zesty tartar sauce and fresh coleslaw.

Chicken Tenders - \$14.99

Four golden, crispy white meat chicken tenders served with your choice of BBQ, honey mustard, or ranch dipping sauce.

**All handhelds are served with fries or one side.
Add bacon or turkey bacon for \$1.99**

MAIN ATTRACTIONS**Bone In Ribeye - \$37.49**

A tender **one pound** ribeye, flame-grilled over volcanic rocks and pecan wood, finished with a garlic butter sauce. Optional topping of julienned peppers and red onions.

Lamb Chops - \$35.99

Four tender lollipop lamb chops, seared to perfection and served with a rich red wine balsamic reduction, a smear of roasted garlic paste, and a drizzle of aromatic rosemary oil.

Lomo Saltado - \$27.49

Tender sirloin tips pan-seared and simmered in a delicate sake au jus, served alongside julienned peppers, tomatoes, onions, and roasted red potatoes.

All main dishes are served with your choice of two sides.

Shrimp n Grits - \$19.99

Creamy, cheesy grits smothered in a Cajun cream sauce with sautéed peppers and onions, topped with tender shrimp and smoky turkey sausage. **(1 side)**

DAILY SPECIALS

Ask your server about our specials and featured items.

Coastal Classic - \$18.49

Flaky fish prepared your way—blackened or golden fried—seasoned to perfection and full of flavor, just the way you like it.

Grilled Chicken Breast - \$18.99

A succulent grilled chicken breast, topped with sautéed peppers and onions, finished with a rich balsamic glaze.

Pan-Seared Salmon - \$23.49

A juicy salmon filet, Mediterranean style with roasted garlic olive oil, capers, and beurre blanc sauce or blackened.

Add bourbon glaze for \$1.99

Garlic Butter Sirloin - \$23.99

Grilled sirloin steak topped with rich, house-made garlic butter, with optional sautéed peppers and onions.

Add Ons:

Grilled Shrimp Skewer - \$7
Jumbo Lump Crab Cake - \$12
1 lb lobster tail - market price



DINNER MENU

PASTAS

Fettuccine Alfredo - \$16.99

Tender fettuccine noodles tossed in a rich, creamy Parmesan Alfredo sauce.

Add Chicken -\$5 Add Shrimp-\$7 Add Salmon - \$8

SALADS

Entree Caesar Salad - \$12.99

Crisp romaine, Parmesan, and garlic croutons, tossed in classic Caesar dressing.

Add Chicken -\$5 Add Shrimp-\$7 Add Salmon - \$8

House Salad

Fresh romaine topped with juicy tomatoes, red onion, cheddar or feta cheese, and crunchy croutons.

Salad Dressings

Ranch, 1000 Island, Blue Cheese, Honey Mustard, and Balsamic Vinaigrette

SAVORY SIDES

Rice & Beans

Red Potatoes

Mashed Potatoes

Spicy Collard Greens (w/ turkey bacon)

Grits

Crispy Plantains

Caesar Salad

House Salad

*Mac & Cheese

*Asparagus

*Premium Sides: \$1.50 extra with entrees

Additional sides are \$5 each

CAN'T GET ENOUGH

Ask your server about our catering & mobile bar services.

DESSERTS

Biscoff Banana Bliss - \$9

Classic banana pudding meets Biscoff in a creamy, dreamy twist.

Strawberry Swirl Cheesecake - \$9

Rich and creamy cheesecake with a luscious strawberry swirl, set on a buttery graham cracker crust.

Red Velvet Cake - \$9

Moist, cocoa-kissed red velvet layers frosted with smooth, tangy cream cheese icing — a timeless Southern favorite.

Chocolate Chip Brownie - \$9

A rich, warm milk chocolate brownie, topped with cookies & cream ice cream and drizzled with luscious chocolate and caramel sauces.

FEATURED FLAVOR

Ask your server about our monthly featured dessert.

BEVERAGES

Soft Drinks - \$3

Coke, Cherry Coke, Coke Zero, Sprite, Cherry Fanta, & Gingerale

Sweet or Unsweet Tea - \$3

Flavored for \$1.00 more:
Strawberry, Peach, Mango, and Raspberry

Lemonade - \$3

Flavored for \$1.00 more:
Strawberry, Peach, Mango, and Raspberry

Fiji Bottled Water - \$3

Perrier Bottled Water - \$3

Coffee - \$3

Juices - \$4

See our bar menu for our tasty mocktails & cocktails

