

DINNER SPECIALS

OCTOBER 4 – OCTOBER 26

PROSCIUTTO WRAPPED MOZZARELLA \$16
smoked mozzarella | tomato jam

MEXICAN SHRIMP COCKTAIL \$22
pico de gallo | avocado | cucumber | tostadas

SMOTHERED COBIA \$48
blackened gulf cobia filet | shrimp creole
jasmine rice | sauteed spinach

CRAB FETTUCINE \$35
squid ink pasta | blistered cherry tomato
lump crabmeat | lobster cream | micro basil

BEEF WELLINGTON \$65
FRIDAY & SATURDAY ONLY - LIMITED QUANTITIES
red wine demi | roasted asparagus
potatoes au gratin