

THURSDAY: MAY 24, 2018
MAY PRIX FIXE MENU!!!
WE HAVE JUMBO SOFT SHELL CRABS!

APPETIZERS

Beef Vegetable diced beef with celery, carrots, onions and potatoes in a beef broth	3.95
Shrimp Baton Rouge large shrimp sautéed with onions, red peppers and mushrooms in a cajun creole sauce; served with garlic bread	12.95

LUNCH

Shrimp Puttanesca jumbo shrimp sautéed with garlic, bacon, capers, fresh tomatoes and roasted red peppers: served over Barilla angel hair pasta	16.95
Soft Shell Crabs two fresh jumbo soft shell crabs, sautéed in butter and served with tartar sauce; served with choice of 1 vegetable	21.95
Stuffed Jumbo Soft Shell Crab a fresh jumbo soft shell crab, stuffed with jumbo lump crab meat, broiled and topped with imperial sauce; served with choice of 1 vegetable	21.95

DINNER- TRY OUR PRIX FIXE MENU

Halibut - fresh filet of boned halibut broiled in lemon and butter	23.95
- halibut stuffed with jumbo lump crab meat and topped with imperial sauce	29.95
Soft Shell Crabs two fresh jumbo soft shell crabs, sautéed in butter and served with tartar sauce; served with choice of 2 vegetables	25.95
Stuffed Soft Shell Crab a fresh jumbo soft shell crab, stuffed with jumbo lump crab meat, broiled and topped with imperial sauce; served with choice of two vegetables	25.95

*Vegetables of the Day: Green Beans with Garlic Butter
Asparagus Hollandaise \$3*

SPECIAL DESSERTS

Key Lime Pie a graham cracker crust filled with a tart filling made with fresh whipping cream	5.00
Amaretto Bread Pudding homemade bread pudding served warm with amaretto sauce	5.00
Chocolate Cake with Butter Cream a two layer homemade chocolate cake with butter cream icing	5.00