



FISH FRIDAY SPECIAL

Every Friday until March 29 , 2024
DURING LENT

Starter

Lemon Parmesan Calamari Bowl 16

Lightly seasoned calamari, deep fried & tossed with parmesan cheese & fresh squeezed lemon, served over warm Moroccan couscous & kale aioli

Entree

Crab Cakes 38

Maryland style lump crab meat, broiled in lemon butter wine, served with tartar sauce, seasoned vegetables & mashed potatoes

Mediterranean Grilled Sword Fish 30

Sword fish steak, seasoned with cumin, garlic & herbs in olive oil, topped with herb butter on a bed of roasted pepper & mixed greens

Boston Baked Cod 28

Baked Alaskan cod topped with seasoned panko & melted butter, served with mashed potatoes & vegetables

Grouper Picatta 32

Seared grouper fillet lightly blackened topped with lemon wine, capers and tomatoes on a bed of mashed potatoes

Shrimp and Grits 30

Jumbo shrimp sautéed with onion, celery, and bell peppers in a spicy wine sauce, finished with heavy cream. Served over cheddar cheese grits

Fried Shrimp 28

Panko coated jumbo shrimp fried to golden brown served with cocktail sauce, fries and Cole slaw

All entrées include choice of soup of the day or house salad