

SPECIALS: \$1 OYSTERS (Limited Quantities- 1st come first served)

**CHEF'S "GROUBEN": The Grouper Reuben- *crowd favorite on St
Patrick's Day!!!**

SOUP DU JOUR \$8: Guinness Broth French Onion

GRILLED ROMAINE \$13

Romaine Hearts, Blue Cheese Dressing, Tomatoes, Pickled Red Onion, Peppered Prosciutto, Balsamic Glaze.

BACON WRAPPED SCALLOPS \$19

Applewood Smoked Bacon, Diver Scallops, Tangy BBQ Glaze, Citrus tossed Greens, Grilled Lemon.

CALIMARI SM. \$11/ LG. \$19

Crisp Calamari, Pickled Red Onion, Jalapenos, Tomato Basil Marinara, Parmesan Cheese, Fresh Herbs.

CHICKEN WINGS \$7/\$13

6 or 12, Mild, Hot, BBQ, Carolina Gold, Celery, Blue Cheese Dressing

ENTREES

BARRAMUNDI (AUSTRALIAN SEA BASS) \$27

Blackened Sea Bass, Tomato Basil Risotto, Asparagus, Spicy Shrimp, Lemon Beurre Blanc.

MEDITERANEAN SALMON \$25

Pan Roasted Salmon, Lemon Rice, Greek Olives, Artichokes, Tomatoes, Caper Beurre Blanc, Crumbled Feta.

***CHICKEN POT PIE \$25**

Roasted Chicken & Vegetables, Jamison Whiskey Gravy, Crisp Pastry Shell, Fresh Herbs.

SHORT RIBS \$33

Braised Beef Short Ribs, Herbed Roasted Potatoes, Mixed Vegetables, Pan Gravy, Crisp Pommes Frites.

FILET MIGNON \$37

8oz Center Cut Filet, Herb Roasted Potatoes, Grilled Asparagus, Bourbon Demi-Glace.