

FISH MARKET

Seasonal Features - Sea

SESAME CRUSTED TUNA*	Seared rare and served with stir fried glass noodles, arugula-cucumber salad, and a ginger cream sauce.....	23
GRILLED SALMON	Topped with hot mustard-honey glaze and served over summer vegetable cous cous.....	29
PAN SEARED TROUT	With mashed potatoes, corn succotash, orange beurre blanc and chili oil.....	28
SEAFOOD PASTA	Shrimp, mussels, and clams in a spicy red sauce over linguini pasta with toasted baguette slices	27
BROWN BUTTER DIVER SCALLOPS	With bacon-corn risotto and roasted asparagus spears.....	39
FRIED RED SNAPPER	With cous cous, apple cider vinegar coleslaw, and a warm creole cream sauce.....	28
STUFFED FLOUNDER	Maryland style seafood stuffing, mashed potatoes, sauteed spinach, and a lemon butter sauce.....	30
GRILLED SWORDFISH	With cilantro rice, roasted vegetables, and fresh house made chimichurri.....	24

Signature Entrees

CHILEAN SEA BASS	Our signature entrée since day one; with ginger risotto, Asian tomato relish, and sweet soy glaze.....	44
SHRIMP & GRITS	With andouille sausage, tasso ham, peppers, and onions in a Cajun cream sauce over stone ground parmesan Adluh grits. Topped with crispy potato sticks.....	21
FISH & CHIPS	Classic tempura battered cod served with hand-cut steak fries, coleslaw, and tartar sauce.....	19
LOBSTER POT PIE	Tender claw meat in a creamy lobster stock with potatoes, corn, carrots, and peas. Puff pastry topper.....	31

Seasonal Features -Land

CHICKEN PASTA	Cavatappi pasta with blackened chicken, mushrooms, spinach, and bacon, in a parmesan cream sauce.....	20
BLACK & BLEU RIBEYE*	Twelve ounce blackened grilled steak served with hand cut steak fries, asparagus, and bleu cheese fondue.....	45
WARM COUS COUS SALAD (v)	Loaded with roasted veggies, on a bed of spinach leaves, finished with feta cheese and balsamic glaze....	16
BBQ VEGGIE KABOBS (v)	Grilled vegetable skewers basted in our bourbon BBQ sauce and served with mashed potatoes and sweet corn succotash. Make it vegan with a simple swap - sub out mashed potatoes with hand cut steak fries.....	18

Desserts

NEW YORK STYLE CHEESECAKE • MARGARITA KEY LIME PIE • SEASONAL COBBLER
WALNUT BROWNIE ala MODE • CLASSIC CRÈME BRULEE • BREAD PUDDING
(AVAILABILITY VARIES—SEE OUR DAILY DESSERT TRAY PRESENTATION FOR CURRENT CHOICES)