



THURSDAY/SATURDAY  
JANUARY 30 & FEBRUARY 1



FRIDAY/SUNDAY  
JANUARY 31 & FEBRUARY 2

SPECIALS

APPETIZER

CALAMARI WITH MARINARA - \$9

SOUP

CHARLESTON SHE-CRAB

FEATURE

PEI MUSSELS, STEAMED IN WHITE WINE, GARLIC,  
HERBS & BUTTER SERVED OVER LINGUINI WITH  
GARLIC BREAD & SIDE SALAD - \$24

SUGGESTED PAIRING

\*NEW CHARLES KING CHARDONNAY

FRESH CATCH

ATLANTIC SALMON- BLACKENED OR GRILLED  
& 2 SIDES - \$26

SUGGESTED PAIRING

PALOMA

JON BOAT

SHRIMP SALAD WRAP & 1 SIDE - \$16

SUGGESTED PAIRING

WHISPERING ANGEL ROSE'

VEGGIE OF THE DAY

STIR FRY VEGGIES/FRIED RICE

\*CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGG OR SEAFOOD  
MAY INCREASE THE RISK OF FOOD BOURNE ILLNESSES

SPECIALS

APPETIZER

MOZZARELLA CHEESE STICKS WITH MARINARA - \$9

SOUP

CLAM CHOWDER

FEATURE

8OZ FILET MIGNON WITH GOAT CHEESE &  
ROSEMARY DEMI-GLACE & 1 SIDE- \$35

SUGGESTED PAIRING  
RODNEY STRONG MERLOT

FRESH CATCH

BLACK GROUPER- BLACKENED OR GRILLED  
& 2 SIDES- \$28

SUGGESTED PAIRING  
GIN & TONIC

JON BOAT

TACO SALAD - \$16

SUGGESTED PAIRING  
CORONA LIGHT

VEGGIES OF THE DAY

ROASTED BEETS/CREAMED CORN

\*CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGG OR SEAFOOD  
MAY INCREASE THE RISK OF FOOD BOURNE ILLNESSES