

THURSDAY/SATURDAY MARCH 6 & 8

APPETIZER

CALAMARI WITH MARINARA - \$9

SOUP

CREAM OF TOMATO OR SHRIMP & CORN CHOWDER

FEATURE

HONEY SIZZLED FRIED CATFISH FILETS OVER CREAMY

GRITS WITH SIDE SALAD \$24

SUGGESTED PAIRING

YUENGLING DRAFT

Fresh Catch

*S.C. SWORDFISH- GRILLED OR BLACKENED WITH MANGO SALSA & 2 SIDES - \$26

SUGGESTED PAIRING

GIN & TONIC

JON BOAT

PRIME RIB FRENCH DIP SANDWICH WITH SAUTEED

MUSHROOMS & CHEESE & 1 SIDE - \$18

SUGGESTED PAIRING

HAZY LITTLE THING IPA DRAFT

VEGGIES OF THE DAY

CREAMED CORN OR SUGAR SNAP PEAS

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



FRIDAY/SUNDAY MARCH 7 & 9

APPETIZER

CRAB STUFFED MUSHROOMS WITH HOLLANDAISE SAUCE - \$9

SOUP

FRENCH ONION SOUP OR CLAM CHOWDER

FEATURE

80Z BEEF FILLET WITH HOLLANDAISE WITH ROASTED GARLIC MASHED POTATOES \$35

SUGGESTED PAIRING

SILVERGATE CABERNET SAUVIGNON

FRESH CATCH

1LB STEAMED CRAB LEGS & 1 SIDE - \$35

SUGGESTED PAIRING

CHARLES KING CHARDONNAY

Jon Boat

PHILLY CHEESESTEAK SANDWICH & 1 SIDE - \$16

SUGGESTED PAIRING

BLUE MOON DRAFT

VEGGIES OF THE DAY

BROCCOLI WITH HOLLANDAISE SAUCE OR ROASTED

GARLIC MASHED POTATOES

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