



# SPECIALS



**THURSDAY/FRIDAY  
MAY 1 & 2**

## APPETIZER

FRIED CHICKEN LIVERS WITH HONEY MUSTARD - \$9

## SOUP

CREAM OF BROCCOLI

## FEATURE

STEAMED MUSSELS IN A GARLIC, WINE &  
HERB SAUCE OVER LINGUINI WITH  
SIDE SALAD & GARLIC BREAD \$24

SUGGESTED PAIRING

CHATEAU STE. MICHELLE CHARDONNAY

## FRESH CATCH

\*HALIBUT - FRIED, GRILLED OR BLACKENED &  
1 SIDE - \$28

SUGGESTED PAIRING

PALOMA

## JON BOAT

SOUTHWESTERN TURKEY WRAP WITH CHIPS &  
SALSA - \$18

SUGGESTED PAIRING

RANCH WATER

## VEGGIES OF THE DAY

EDISTO NORMANDY BLEND OR  
CHEF'S CHOICE VEGGIE

**DERBY DAY  
SATURDAY, MAY 3**

## APPETIZER

ANGELS ON HORSEBACK WITH HOLLANDAISE  
SAUCE - \$12

## COCKTAILS

MINT JULEP -

BULLEIT BOURBON, WATER, SUGAR, MINT

PINK LILY -

KETEL ONE VODKA, CRANBERRY, TRIPLE SEC, SWEET & SOUR

## SALAD

GRILLED CORN & TOMATO SALAD - \$6

## FEATURE

12OZ RIBEYE WITH SWEET HONEY BOURBON SAUCE &  
1 SIDE \$28

## FRESH CATCH

\*LOCAL FLOUNDER - FRIED, GRILLED OR BLACKENED  
& 1 SIDE - \$24

## JON BOAT

KENTUCKY HOT BROWN WITH 1 SIDE - \$16

## VEGGIES OF THE DAY

ROASTED FINGERLING POTATOES WITH  
ROSEMARY & GARLIC OR CHEF'S CHOICE  
VEGGIE

## DESSERT

DERBY PIE - \$6



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



**QUATRO DE MAYO  
SUNDAY, MAY 4**

## APPETIZER

SALSA, QUESO, GUACAMOLE & CHIPS - \$10

## COCKTAILS

MEXICAN MULE -

DON JULIO TEQUILA, LIME JUICE & GINGER BEER

CLASSIC MARGARITA

## SOUP

BLACK BEAN SOUP WITH SOUR CREAM

## FEATURE

CHICKEN, BEAN & CHEESE ENCHILADAS & 1 SIDE - \$18

## FRESH CATCH

\*GULF OF AMERICA GROUPER FILET WITH CITRUS  
BUTTER - FRIED, GRILLED OR BLACKENED  
& 1 SIDE - \$28

## JON BOAT

BEEF & BEAN CHIMICHANGA TOPPED WITH RED  
CHILI SAUCE & CHEESE & 1 SIDE - \$16

## VEGGIES OF THE DAY

BLACK BEANS OVER RICE OR CORN &  
TOMATO SALAD

