

THURSDAY/SATURDAY
APRIL 17 & 19

APPETIZER

CHEESE RAVIOLI WITH MARINARA & PARMESAN - \$9

SOUP

TOMATO BASIL

FEATURE

PRIME RIB WITH AU JUS & 1 SIDE - \$28

SUGGESTED PAIRING

UNSHACKLED CABERNET SAUVIGNON

FRESH CATCH

*ALASKAN HALIBUT - BLACKENED OR GRILLED
& 1 SIDE - \$24

SUGGESTED PAIRING

CHATEAU ST. MICHELLE CHARDONNAY

JON BOAT

SOFT SHELL CRAB SANDWICH WITH LETTUCE, TOMATO &
SUNSET SLAW - \$16

SUGGESTED PAIRING

BLOODY MARY

VEGGIES OF THE DAY

CHEF'S CHOICE LOCAL VEGGIE OR MASHED POTATOES

SPECIALS



FRIDAY
APRIL 18

APPETIZER

FRIED CALAMARI & MARINARA- \$9

SOUP

NEW ENGLAND CLAM CHOWDER

FEATURE

*CRAB STUFFED FLOUNDER WITH HOLLANDAISE
SAUCE & 1 SIDE - \$28

SUGGESTED PAIRING

TOM COLLINS

FRESH CATCH

*MAHI-MAHI - BLACKENED OR GRILLED
& 1 SIDE - \$24

SUGGESTED PAIRING

EMMOLO SAUVIGNON BLANC

JON BOAT

PRIME RIB SANDWICH & 1 SIDE - \$16

SUGGESTED PAIRING

YUENGLING DRAFT

VEGGIES OF THE DAY

CHEF'S CHOICE LOCAL VEGGIES

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