

THURSDAY/SATURDAY  
APRIL 24 & 26

## APPETIZER

FRIED CALAMARI & MARINARA- \$9

## SOUP

CREAM OF BROCCOLI OR  
NEW ENGLAND CLAM CHOWDER

## FEATURE

HONEY GLAZED, PECAN FRIED CHICKEN OVER LOCAL  
SPINACH SALAD WITH BACON, TOMATO, FETA, &  
PECANS - \$24

SUGGESTED PAIRING  
WHITE HAVEN SAUVIGNON BLANC

## FRESH CATCH

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

SUGGESTED PAIRING  
PALOMA

## JON BOAT

PRIME RIB SANDWICH WITH AU JUS & 1 SIDE - \$16

SUGGESTED PAIRING  
BLUE MOON DRAFT

## VEGGIES OF THE DAY

BAKED MAC & CHEESE OR SAUTEED LOCAL HEIRLOOM  
CABBAGE

# SPECIALS

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## DESSERT

PECAN PIE A LA MODE - \$7

FRIDAY/SUNDAY  
APRIL 25 & 27

## APPETIZER

FRIED CHEESE STICKS & MARINARA- \$9

## SOUP

FRENCH ONION SOUP OR  
NEW ENGLAND CLAM CHOWDER

## FEATURE

PORK CHOP - FRIED OR GRILLED WITH GRAVY & 1  
SIDE - \$24

SUGGESTED PAIRING  
OLD FASHIONED

## FRESH CATCH

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

SUGGESTED PAIRING  
VODKA MARTINI WITH LEMON

## JON BOAT

CORNED BEEF RUEBEN & 1 SIDE - \$16

SUGGESTED PAIRING  
YUENGLING DRAFT

## VEGGIES OF THE DAY

ROASTED SPRING BEETS OR MASHED CAULIFLOWER

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