

**THURSDAY/SATURDAY
MAY 29 & 31**

APPETIZER

FRIED CHICKEN LIVERS WITH BLUE CHEESE DIP - \$9

SOUP

TOMATO BASIL

FEATURE

FRIED OR GRILLED PORK CHOPS & 1 SIDE - \$24

**SUGGESTED PAIRING
WICKED WEED IPA**

FRESH CATCH

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

**SUGGESTED PAIRING
HIGH NOON COCKTAIL - PEACH, WATERMELON,
GRAPEFRUIT OR PINEAPPLE**

JON BOAT

**GREEK SALAD - \$16
SUGGESTED PAIRING
FINI PINOT GRIGIO**

VEGGIES OF THE DAY

COLLARD GREENS OR MASHED POTATOES

SPECIALS



**FRIDAY/SUNDAY
MAY 30 & JUNE 1**

APPETIZER

CHEESE RAVIOLI WITH MARINARA - \$9

SALAD

**LOCAL GREENS WITH APPLES, BLUE CHEESE &
BACON**

FEATURE

**EGGPLANT PARMESAN WITH LINGUINI &
SIDE SALAD - \$24**

**SUGGESTED PAIRING
DUTTON PINOT NOIR**

FRESH CATCH

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

**SUGGESTED PAIRING
YACHTTAIL COCKTAIL**

JON BOAT

**TRIO SALAD- \$18
SUGGESTED PAIRING
WHISPERING ANGEL ROSE**

VEGGIES OF THE DAY

CHEF'S CHOICE LOCAL VEGGIE

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