

THURSDAY/SATURDAY
JULY 31 & AUGUST 2

APPETIZER

CALAMARI WITH MARINARA \$9

SALAD

ASIAN TUNA POKE BOWL WITH TORTILLA CHIPS

FEATURE

PAN SEARED SEA SCALLOPS WITH LEMON CAPER
BUTTER SAUCE & 1 SIDE- \$29

SUGGESTED PAIRING
BRAVUM CHARDONNAY

FRESH CATCH

*LOCAL S.C. SWORDFISH WITH CHIVE BUTTER &
1 SIDE - \$28

SUGGESTED PAIRING
TEQUILA SUNRISE

JON BOAT

TURKEY CLUB & 1 SIDE - \$16

SUGGESTED PAIRING
WHITE CLAW MANGO

VEGGIES OF THE DAY

DIRTY RICE OR BUTTER BEANS

SPECIALS



FRIDAY/SUNDAY
AUGUST 1 & 3

APPETIZER

MEXICAN CORN & AVOCADO SALAD WITH
TORTILLA CHIPS - \$9

SALAD

PICKLED SHRIMP WITH TOMATOES & BASIL

FEATURE

DOUBLE CUT PORK CHOP WITH MUSHROOM DEMI
GLAZE & 1 SIDE - \$29

SUGGESTED PAIRING
THE FOUR GRACES PINOT NOIR

FRESH CATCH

FLORIDA GOLDEN TILEFISH- FRIED, BLACKENED
OR GRILLED & 1 SIDE - \$28

SUGGESTED PAIRING
MOJITO

JON BOAT

SALMON BLT ON BRIOCHE WITH BASIL MAYO & 1 SIDE-
\$18

SUGGESTED PAIRING
WHISPERING ANGEL ROSE

VEGGIES OF THE DAY

HERB ROASTED FINGERLING POTATOES OR ROASTED
ROMANESCO WITH HONEY SIRRACHA GLAZE

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