THURSDAY/SATURDAY OCTOBER 2 & 4

APPETIZER

SMOKED CHICKEN DIP WITH TORTILLA CHIPS - \$9

Soup

CLAM CHOWDER

FEATURE

HONEY SIZZLED CATFISH & GRITS WITH CORNBREAD & 1 SIDE - \$22

SUGGESTED PAIRING YUENGLING DRAFT

FRESH CATCH

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

SUGGESTED PAIRING ROMBAUER CHARDONNAY

JON BOAT

PIMENTO CHEESEBURGER & 1 SIDE - \$16

SUGGESTED PAIRING
BLUE MOON BELGIAN WHITE

VEGGIES OF THE DAY

ASPARAGUS OR CREAMY GRITS

SPECIALS

PLEASE BUS YOUR OWN TABLE AT THE END OF YOUR MEAL!
Thank you!



HOUSEMADE DESSERTS

KEY LIME PIE
BANANA PUDDING
NY CHEESECAKE WITH CHERRY TOPPING
\$8

FRIDAY/SUNDAY OCTOBER 3 & 5

APPETIZER

FRIED ALLIGATOR BITES
WITH SUNSET SAUCE - \$9

SOUP

CREAM OF MUSHROOM SOUP

FEATURE

MEATLOAF WITH MASHED POTATOES & GRAVY & SIDE SALAD- \$20

SUGGESTED PAIRING GUINNESS STOUT

Fresh Catch

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

SUGGESTED PAIRING DIRTY MARTINI

JON BOAT

BOOM BOOM SHRIMP TACOS & 1 SIDE - \$16

SUGGESTED PAIRING RANCH WATER

VEGGIES OF THE DAY

SQUASH CASSEROLE OR
MASHED POTATOES & GRAVY