# THURSDAY/SATURDAY SEPTEMBER 4 & 6

### APPETIZER

FRIED GREEN TOMATO WITH AVOCADO & JACK CHEESE - \$9

SOUP

**CHICKEN GUMBO** 

### FEATURE

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

SUGGESTED PAIRING
NEW! FORMENTINI PINOT GRIGIO

### Fresh Catch

\*S.C. WRECKFISH- FRIED, GRILLED OR BLACKENED & 1 SIDE - \$28

> SUGGESTED PAIRING MOJITO

# JON BOAT

GRILLED CHICKEN CAESAR WRAP WITH ONION, EGG & PECORINO CHEESE & 1 SIDE - \$16

SUGGESTED PAIRING
ISLAND COASTAL LAGER DRAFT

# VEGGIES OF THE DAY

SQUASH CASSEROLE OR SLICED TOMATOES

# SPECIALS

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



SALE!

WHITE CLAW
MANGO OR BLACK CHERRY \$3

# FRIDAY/SUNDAY SEPTEMBER 5 & 7

## APPETIZER

MEDITERRANEAN RAVILOI WITH ROASTED PIMENTO CREAM SAUCE- \$9

SOUP

**BROCCOLI CHEDDAR SOUP** 

## FEATURE

SHRIMP & SCALLOP SCAMPI WITH TOMATO BASIL PAPPERDELLE, SIDE SALAD & GARLIC BREAD- \$29

SUGGESTED PAIRING
EMMOLO SAUVIGNON BLANC

# FRESH CATCH

\*S.C SWORDFISH WITH LEMON CAPER BUTTER - BLACKENED OR GRILLED & 1 SIDE - \$24

SUGGESTED PAIRING TOM COLLINS

JON BOAT

**GREEK SALAD - \$16** 

SUGGESTED PAIRING
APEROL SPRITZ

VEGGIES OF THE DAY

YELLOW RICE OR ROASTED BRUSSEL SPROUTS