# THURSDAY/SATURDAY SEPTEMBER 11 & 13

#### APPETIZER

\*SALMON & GOAT CHEESE QUESADILLA WITH CHIVE SOUR CREAM - \$9

Soup

**RED BEAN & HAM** 

#### FEATURE

\*\*SEAFOOD GUMBO FEATURING CRAB, CRAWFISH TAILMEAT & SHRIMP WITH RICE & SIDE SALAD - \$24

\*\*THIS DISH CONTAINS PEANUT OIL
SUGGESTED PAIRING
KUNG FU GIRL RIESLING

#### FRESH CATCH

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

SUGGESTED PAIRING

NEW! BANSHEE CHARDONNAY

### JON BOAT

\*SALMON BLT ON CROISSANT WITH

BASIL MAYO & 1 SIDE - \$18
SUGGESTED PAIRING

BOMBAY GIN & TONIC

## VEGGIES OF THE DAY

**HASH & RICE OR OKRA & TOMATOES** 

# SPECIALS

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



#### SALE!

WHITE CLAW
MANGO OR BLACK CHERRY \$3

#### DESSERT

KEY LIME PIE HOUSEMADE BANANA PUDDING NY CHEESECAKE WITH CHERRY TOPPING

\$8

# FRIDAY/SUNDAY SEPTEMBER 12 & 14

#### APPETIZER

CALIMARI WITH MARINARA- \$9

SOUP

**FRENCH ONION SOUP** 

FEATURE

PRIME RIB WITH GARLIC MASHED POTATOES & AU JUS- \$28

SUGGESTED PAIRING
UNSHACKLED CABERNET SAUVIGNON

#### FRESH CATCH

\*HALIBUT - FRIED, BLACKENED OR GRILLED & 1 SIDE - \$28

> SUGGESTED PAIRING RUSTY BULL IPA DRAFT

> > JON BOAT

COBB SALAD - \$16

SUGGESTED PAIRING BLOODY MARY

#### VEGGIES OF THE DAY

GARLIC MASHED POTATOES OR BUTTERNUT SQUASH