

THURSDAY/SATURDAY  
OCTOBER 9 & 11

## APPETIZER

CALAMARI & MARINARA- \$9

## SOUP

CHICKEN GUMBO WITH WHITE RICE

## FEATURE

RIBEYE STEAK & 1 SIDE - \$29

SUGGESTED PAIRING

JOSH RESERVE CABERNET SAUVIGNON

## FRESH CATCH

\*WAHOO - FRIED, BLACKENED OR GRILLED  
& 1 SIDE - \$22

SUGGESTED PAIRING

MOJITO

## JON BOAT

PHILLY CHEESESTEAK & 1 SIDE - \$16

SUGGESTED PAIRING

YUENGLING DRAFT

## VEGGIES OF THE DAY

BAKED POTATO OR CREAMED SPINACH

# SPECIALS

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

Thank you!



## HOUSEMADE DESSERTS

KEY LIME PIE  
BANANA PUDDING  
CHEESECAKE  
\$8

FRIDAY/SUNDAY  
OCTOBER 10 & 12

## APPETIZER

CRAB & GOAT CHEESE QUESADILLA  
WITH SALSA & CREAM CHEESE - \$9

## SOUP

SHRIMP & CORN CHOWDER

## FEATURE

CRAB STUFFED FLOUNDER- \$20

SUGGESTED PAIRING

NEW! AUGUST KESSLER RIESLING

## FRESH CATCH

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

SUGGESTED PAIRING

WHITE HAVEN SAUVIGNON BLANC

## JON BOAT

GRILLED CHICKEN SALAD WRAP & 1 SIDE - \$16

SUGGESTED PAIRING

MOSCOW MULE

## VEGGIES OF THE DAY

ROASTED FALL VEGGIES OR  
YELLOW RICE

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