

THURSDAY/SATURDAY
OCTOBER 30 & NOVEMBER 1

SOUP

CATFISH STEW

FEATURE

STEAMED MUSSELS OVER LINGUINI,
SIDE SALAD & GARLIC BREAD - \$28

SUGGESTED PAIRING

FORMENTINI PINOT GRIGIO

FRESH CATCH

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

SUGGESTED PAIRING

BANSHEE CHARDONNAY

JON BOAT

CATFISH PO' BOY & 1 SIDE - \$16

SUGGESTED PAIRING

ISLAND COASTAL LAGER DRAFT

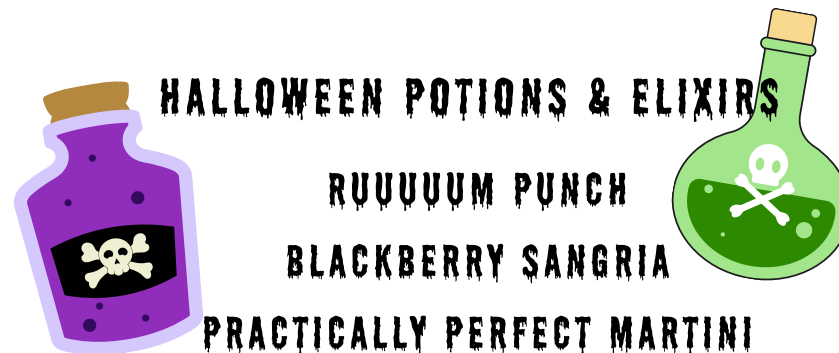
VEGGIES OF THE DAY

SQUASH CASSEROLE OR RED RICE

SPECIALS

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

Thank you!



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



FRIDAY/SUNDAY
OCTOBER 31 & NOVEMBER 2

SOUP

CHILI

FEATURE

12 OZ RIBEYE WITH HERBED BUTTER & 1 SIDE - \$28

SUGGESTED PAIRING

UNSHACKLED CABERNET SAUVIGNON

FRESH CATCH

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

SUGGESTED PAIRING

CLASSIC MARGARITA

JON BOAT

PIMENTO CHEESEBURGER & 1 SIDE - \$16

SUGGESTED PAIRING

YUENGLING LAGER DRAFT

VEGGIES OF THE DAY

RAINBOW SPINACH OR GARLIC MASHED POTATOES