

THURSDAY/SATURDAY
JANUARY 15 & 17

SOUP

FRENCH ONION

FEATURE

SEARED SCALLOPS WITH LOCAL SPINACH & BACON
& 1 SIDE - \$28

SUGGESTED PAIRING
FORMENTINI PINOT GRIGIO

FRESH CATCH

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

SUGGESTED PAIRING
BANSHEE CHARDONNAY

JON BOAT

SHRIMP SALAD WRAP & 1 SIDE - \$16

SUGGESTED PAIRING
WHISPERING ANGEL ROSE

VEGGIES OF THE DAY

BROCCOLI OR FIELD PEAS

SPECIALS

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



DESSERTS

BANANA PUDDING
NY STYLE CHEESECAKE

FRIDAY/SUNDAY
JANUARY 16 & 18

SOUP

TOMATO BASIL

FEATURE

8OZ BEEF FILET WITH GOAT CHEESE & HOLLANDAISE
& 1 SIDE - \$35

SUGGESTED PAIRING
HESS CABERNET SAUVIGNON

FRESH CATCH

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

SUGGESTED PAIRING
WHITE HAVEN SAUVIGNON BLANC

JON BOAT

SALMON BLT ON BRIOCHE & 1 SIDE - \$16

SUGGESTED PAIRING
YUENGLING DRAFT

VEGGIES OF THE DAY

BROCCOLI OR BAKED POTATO

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