

THURSDAY/SATURDAY
FEBRUARY 5 & 7

APPETIZER

CRAB STUFFED MUSHROOMS WITH HOLLANDAISE - \$12

SOUP

CHARLESTON CRAB SOUP

FEATURE

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

SUGGESTED PAIRING
HESS CABERNET SAUVIGNON

FRESH CATCH

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

SUGGESTED PAIRING
FORMENTINI PINOT GRIGIO

JON BOAT

GREEK SALAD - \$16

SUGGESTED PAIRING
PALOMA

VEGGIES OF THE DAY

ROASTED GARLIC MASHED POTATOES OR ASPARAGUS

SPECIALS

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

Thank you!



DESSERTS

BANANA PUDDING
NY STYLE CHEESECAKE
NIGHTINGALE ICE CREAM SANDWICHES

FRIDAY/SUNDAY
FEBRUARY 6 & 8

APPETIZER

OYSTERS ROCKAFELER WITH HOLLANDAISE - \$12

SOUP

NEW ENGLAND CLAM CHOWDER

FEATURE

CHICKEN MARSALA WITH MUSHROOMS - \$24

SUGGESTED PAIRING
FAIVELEY PINOT NOIR

FRESH CATCH

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

SUGGESTED PAIRING
MOSCOW MULE

JON BOAT

BBQ BRISKET SANDWICH WITH SLAW & SWEET
PICKLES & 1 SIDE - \$16

SUGGESTED PAIRING
GUINNESS EXTRA STOUT

VEGGIES OF THE DAY

ROASTED BRUSSELS SPROUTS OR BUTTER & HERB ORZO

