

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

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