

THURSDAY/FRIDAY
MARCH 12 & 13

SOUP

CHARLESTON CRAB

FEATURE

PESTO LOBSTER TRUFFLE RAVIOLI & PARMESAN WITH
SIDE SALAD & GARLIC BREAD - 24

SUGGESTED PAIRING

WHITE HAVEN SAUVIGNON BLANC

FRESH CATCH

HALIBUT FILET - BLACKENED OR GRILLED
& 1 SIDE - \$28

SUGGESTED PAIRING

MOSCOW MULE

JON BOAT

BLACKENED SALMON BLT ON BRIOCHE WITH
BASIL MAYO & 1 SIDE - \$16

SUGGESTED PAIRING

WHISPERING ANGEL ROSE

VEGGIES OF THE DAY

LOCAL WILTED SPINACH OR ROASTED VEGGIES

SPECIALS

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

Thank you!

SATURDAY, MARCH 14

2026 Commodores Ball

JOIN US FOR A SPECIAL
EVENING WITH LIVE MUSIC
\$20/ PER PERSON



DESSERTS

BANANA PUDDING
CHOCOLATE LAYER CAKE
NIGHTINGALE ICE CREAM SANDWICHES

SUNDAY
MARCH 15



St. Patrick's Day Celebration

 SOUP 

LOADED POTATO

 FEATURE 

CORNED BEEF & CABBAGE - \$16

 SUGGESTED PAIRING 

RED BREAST IRISH WHISKEY

FRESH CATCH

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

 SUGGESTED PAIRING 

FAIVELEY PINOT NOIR

JON BOAT

RUEBEN SANDWICH & 1 SIDE - \$16

 SUGGESTED PAIRING 

GUINNESS STOUT LAGER

VEGGIES OF THE DAY

CABBAGE OR MASHED POTATOES

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