

**THURSDAY/SATURDAY
MARCH 19 & 21**

APPETIZER

FRIED CHICKEN LIVERS W/ HONEY MUSTARD DIP \$9

SOUP

CREAM OF BROCCOLI

FEATURE

MARTINI CHICKEN - OLIVES, TOMATOES, GARLIC &
SWEET VERMOUTH WITH MASHED POTATOES - \$24

SUGGESTED PAIRING

BOMBAY SAPPHIRE MARTINI

FRESH CATCH

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

SUGGESTED PAIRING

RANCH WATER

JON BOAT

GREEK SALAD - \$16

SUGGESTED PAIRING

WHITE HAVEN SAUVIGNON BLANC

VEGGIES OF THE DAY

MASHED POTATOES OR BROCCOLI

SPECIALS

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

Thank you!



DESSERTS

BANANA PUDDING

CHOCOLATE LAYER CAKE

NIGHTINGALE ICE CREAM SANDWICHES

**FRIDAY/SUNDAY
MARCH 20 & 22**

APPETIZER

WARM SPINACH & CHEESE DIP W/ PITA CHIPS - \$9

SOUP

GROUPER STEW

FEATURE

HONEY SIZZLED CATFISH & GRITS - \$22

SUGGESTED PAIRING

YUENGLING DRAFT

FRESH CATCH

LOCAL SWORDFISH PICCATA & 1 SIDE - \$24

SUGGESTED PAIRING

FORMENTINI PINOT GRIGIO

JON BOAT

TACO SALAD - \$16

SUGGESTED PAIRING

CLASSIC MARGARITA

VEGGIES OF THE DAY

SLICED TOMATOES OR LOCAL ROASTED BEETS

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