

THURSDAY/SATURDAY
MAY 7 & 9

APPETIZER

OYSTER ROCKERFELLER W/ HOLLANDAISE - \$9

SOUP

NEW ENGLAND CLAM CHOWDER

FEATURE

12OZ RIBEYE TOPPED WITH HERBED BUTTER
& FRIED ONIONS & 1 SIDE- \$35

SUGGESTED PAIRING
HESS CABERNET SAUVIGNON

FRESH CATCH

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

SUGGESTED PAIRING
PATRON RANCH WATER

JON BOAT

GREEK SALAD - \$ 16

SUGGESTED PAIRING
FORMENTINI PINOT GRIGIO

VEGGIES OF THE DAY

PARMESAN NEW POTATOES OR
GARLIC LEMON BOK CHOY

SPECIALS

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

Thank you!



DESSERTS

BANANA PUDDING

CHEESECAKE

NIGHTENGALE ICE CREAM BARS

FRIDAY
MAY 8

APPETIZER

FRIED CHICKEN LIVERS W/ HONEY MUSTARD - \$9

SOUP

FRENCH ONION SOUP

FEATURE

CRAB STUFFED FLOUNDER W/ HOLLANDAISE
& 1 SIDE - \$28

SUGGESTED PAIRING
BANSHEE CHARDONNAY

FRESH CATCH

HALIBUT- FRIED, BLACKENED OR GRILLED
& 1 SIDE - \$28

SUGGESTED PAIRING
MOSCOW MULE

JON BOAT

WATERMELON & FETA SALAD OVER FRESH BIBB
LETTUCE W/ BALSAMIC VINAIGRETTE - \$16

SUGGESTED PAIRING
CLASSIC MOJITO

VEGGIES OF THE DAY

ROASTED BEETS OR TOASTED ORZO PILAF

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