

THURSDAY/SATURDAY
MAY 21 & 23

APPETIZER

FRIED CALAMARI & MARINARA - \$9

SOUP

NEW ENGLAND CLAM CHOWDER

FEATURE

*PAN SEARED SHRIMP & SCALLOPS WITH SUNDRIED
TOMATO PESTO, GOAT CHEESE & BASIL OVER
LINGUINI WITH SIDE SALAD - \$28

SUGGESTED PAIRING
ROMBAUER CHARDONNAY

FRESH CATCH

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

SUGGESTED PAIRING
MOJITIO

JON BOAT

TACO SALAD - \$ 16

SUGGESTED PAIRING
CLASSIC MARGARITA

VEGGIES OF THE DAY

COLLARDS, TOMATO PIE, BROCCOLINI

SPECIALS

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

Thank you!

JOIN US FRIDAY FOR A
THROWBACK HORS D'OEUVRES
BUFFET!!
(NO DINNER SERVICE)



DESSERTS

BANANA PUDDING
CHEESECAKE
NIGHTENGALE ICE CREAM BARS

SUNDAY
MAY 24

APPETIZER

FRIED GREEN TOMATOES WITH GOAT CHEESE &
SUNSET SAUCE - \$9

SOUP

CATFISH STEW

FEATURE

MOM'S MEATLOAF & 1 SIDE - \$24

SUGGESTED PAIRING
YUENGLING DRAFT

FRESH CATCH

*SC SWORDFISH - WITH HERBED BUTTER &
1 SIDE - \$24

SUGGESTED PAIRING
FRENCH 75

JON BOAT

ROASTED LOCAL BEETS OVER LOCAL GREENS WITH
TOASTED WALNUTS, GOAT CHEESE & RASPBERRY
VINAIGRETTE DRESSING - \$16

SUGGESTED PAIRING
FAIVELEY PINOT NOIR

VEGGIES OF THE DAY

COLLARDS, TOMATO PIE, BROCCOLINI

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