

THURSDAY/SATURDAY
JUNE 4 & 6

APPETIZER

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

SOUP

LOBSTER BISQUE

FEATURE

VEAL MARSALA WITH MUSHROOMS
& 1 SIDE - \$28

SUGGESTED PAIRING

FAIVLEY PINOT NOIR

FRESH CATCH

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

SUGGESTED PAIRING

MOJITO

JON BOAT

*SOUTHWESTERN SEARED TUNA OVER GREENS
WITH AVOCADO, TOMATO & CRISPY TORTILLA
STRIPS - \$24

SUGGESTED PAIRING

CORONA EXTRA

VEGGIES OF THE DAY

MASHED POTATOES OR SUCCOTASH OR
SLICED TOMATOES

SPECIALS

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

Thank you!



DESSERTS

NEW YORK STYLE CHEESECAKE
BANANA PUDDING
NIGHTENGALE ICE CREAM BARS

FRIDAY/SUNDAY
JUNE 5 & 7

APPETIZER

LOCAL TOMATO CAPRESE SALAD - \$9

SOUP

CLAM CHOWDER

FEATURE

HONEY SIZZLED CATFISH & GRITS WITH HUSH PUPPIES
& SIDE SALAD - \$24

SUGGESTED PAIRING

YUENGLING DRAFT

FRESH CATCH

*BLACKENED GROUPER FILET WITH HERBED
BUTTER & 1 SIDE - \$30

SUGGESTED PAIRING

WHITE HAVEN SAUVIGNON BLANC

JON BOAT

PHILLY CHEESESTEAK WITH 1 SIDE - \$16

SUGGESTED PAIRING

OLD FASHIONED

VEGGIES OF THE DAY

TOASTED HERB & BUTTER ORZO OR GRITS OR
SAUTEED SQUASH & ZUCCHINI

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