

DINNER

GLUTEN SENSITIVE MENU

APPETIZERS

Shrimp Cocktail 13.5
chilled, traditionally served

Oysters on the Half Shell* 12
½ dozen

SALADS

(Gluten Free Dressing Options: Caesar, Blue Cheese, Oil & Vinegar, & Balsamic Honey Mustard)

Iceberg Wedge Salad 8
with blue cheese dressing, bacon, tomatoes, & red onions

Caesar Salad 8
crisp romaine, shaved Parmesan Reggiano, anchovies & house made Caesar dressing with chicken...13.5
with shrimp...15
with salmon...17.5
add to any entrée...2.3

Seafood Salad 20
shrimp, lump crab, crisp greens, Jerez Sherry vinaigrette

SIDES

Steamed Fresh Vegetables 4.3

Salt-Crusted Baked Potato 4.3

Steamed White Rice 2

Seasonal Fresh Fruit 3

TODAY'S CATCH

Snapper	26	Redfish	23.3
Flounder	22	Mahi Mahi	24.9
Salmon Fillet	23.9	Tilapia	18

SEAFOOD

Jumbo Grilled Shrimp 19.9
with steamed seasonal vegetables & white rice

Lobster Tail 33.9
8 oz., baked & served with a salt-crusted baked potato

Alaskan King Crab 55
1 ½ lbs. of sweet crab legs, steamed and served with a salt-crusted baked potato

STEAKS & CHICKEN

Top Sirloin Steak* 26.5
center-cut sirloin, maître d' butter, salt-crusted baked potato

Ribeye* 36.5
char-grilled, maître d' butter, salt-crusted baked potato

Grilled Chicken Breast 18.5
served with steamed seasonal vegetables & white rice

Filet Mignon* 32.9
char-grilled, maître d' butter, salt-crusted baked potato

DESSERTS

Crème Brûlée
8

Vanilla Ice Cream
4