

**TUESDAY: SEPTEMBER 26, 2017**  
**WE NOW OPEN AT NOON ON SUNDAY'S**

## **APPETIZERS**

<b>Black Bean Soup</b> traditional black bean soup garnished with red onion	3.95
<b>Calamari Tempura</b> calamari and jalapeno pepper slices dipped in buttermilk, dusted in seasoned flour, deep fried and served with a Thai dipping sauce	9.95

## **LUNCH**

<b>Chicken Pot Pie</b> fresh chicken stewed with vegetables in a cream sauce; served in a pillow of puff pastry; served with choice of vegetable	9.95
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## **DINNER**

### **TRY OUR SEPTEMBER PRIX FIXE MENU**

<b>Swordfish</b> - fresh swordfish broiled in lemon and butter	20.95
- swordfish stuffed with lump crab meat and topped with imperial sauce	26.95

## **OYSTERS ARE IN !!!**

<b>Oyster Stew</b> homemade with fresh oysters in a savory buttery broth	7.95
<b>Fried Oysters</b> fresh oysters individually hand patted, deep fried and served with cocktail sauce; served with choice of a vegetable	15.95
<b>Fried Oyster Sandwich</b> our fried oysters served on your choice of bread with lettuce, tomato slices, potato chips and pickle	15.95
<b>Fried Oysters</b> a lite fare portion of fresh oysters individually hand patted, deep fried and served with cocktail sauce; choice of a vegetable	17.95
<b>Fried Oysters</b> a dinner portion of fresh oysters individually hand patted, deep fried and served with cocktail sauce; served with choice of 2 vegetables	31.95

*Vegetable of the Day: Green Beans with Pimento*

## **SPECIAL DESSERTS**

<b>Key Lime Pie</b> a graham cracker crust filled with a tart filling made with fresh whipping cream	5.00
<b>Chocolate Cake with Butter Cream</b> a two layer homemade chocolate cake with butter cream icing	5.00
<b>Amaretto Bread Pudding</b> homemade bread pudding served warm with amaretto sauce	5.00