

TUESDAY: FEBRUARY 20, 2018
NEW- FEBRUARY PRIX FIXE MENU!!!
WE NOW OPEN AT NOON ON SUNDAYS!

APPETIZERS

Broccoli Cheddar Cheese a hearty cream soup with fresh broccoli and cheddar cheese	3.95
Salt Pond Oysters six freshly shucked Salt Pond oysters from Point Judith Pond in Rhode Island, served iced with cocktail sauce	12.95

LUNCH

Chicken and Shrimp Louisiana boneless chicken breast and jumbo shrimp sautéed with andouille sausage, penne pasta, squash and snow peas in a cream sauce	14.95
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DINNER- TRY OUR PRIX FIXE MENU

Rockfish	
- fresh filet of local caught rockfish broiled in lemon and butter	23.95
- stuffed with jumbo lump crab meat, broiled and topped with imperial sauce	29.95

Vegetable of the Day: Green Beans with Garlic Butter

SHAD ROE SELECTIONS

Lunch shad - half a side of shad broiled in lemon and butter	12.95
Lunch roe - half set of roe broiled in lemon and butter served with bacon	13.95
Dinner Shad a full side of shad broiled in lemon and butter	19.95
Dinner Roe a full set of roe broiled in lemon and butter, served with bacon	27.95
L/F Shad - a half side of shad broiled in lemon and butter	16.95
L/F Shad Roe - a half set of roe broiled in lemon and butter, served with bacon	17.95
Add a 1/2 set of roe to any Shad	+ 12.00
Stuff Shad with crab meat	+ \$ 6.00

SPECIAL DESSERTS

Key Lime Pie a graham cracker crust filled with a tart filling made with fresh whipping cream	5.00
Amaretto Bread Pudding homemade bread pudding served warm with amaretto sauce	5.00
Kahlua Chocolate Mousse Cake a homemade three layer cake with Kahlua mousse layers, topped with chocolate icing	5.00
Cherry Pie homemade cherry pie in honor of Presidents Day	5.00