

**WEDNESDAY: JULY 18, 2018**  
**JULY PRIX FIXE MENU!!!**  
**WE HAVE JUMBO SOFT SHELL CRABS!**

## APPETIZERS

Black Bean Soup	
traditional black bean soup garnished with red onion	3.95
Soft Shell Crab Tempura	
a fresh prime soft shell crab dipped in buttermilk, dredged in seasoned flour and deep fried; served with a Thai dipping sauce	12.95

## LUNCH

Chicken Quesadilla	
a flour tortilla stuffed with chicken breast, Monterrey jack and cheddar cheeses, jalapeno peppers and scallions; served with salsa and choice of vegetable	9.95

## DINNER - TRY OUR PRIX FIXE MENU

Halibut	
- fresh filet of boned halibut broiled in lemon and butter	23.95
- halibut stuffed with jumbo lump crab meat and topped with imperial sauce	29.95

*Vegetables of the Day: Green Beans with Butter  
Asparagus Hollandaise \$3*

## SPECIAL DESSERTS

Key Lime Pie	
a graham cracker crust filled with a tart filling made with fresh whipping cream	5.00
Coconut Cream Pie	
homemade coconut cream pie in a light flaky crust	5.00
Amaretto Bread Pudding	
homemade bread pudding served warm with amaretto sauce	5.00
Chocolate Cake with Butter Cream	
a two layer homemade chocolate cake with butter cream icing	5.00
Strawberries	
- fresh strawberries served in a martini glass with whipped cream	4.50
- strawberries over French vanilla ice cream	5.50
Strawberry Shortcake	
fresh strawberries served on a two layer cake with whipped cream	6.00