

Restaurant Week 2022

\$35 DINNER

COURSE 1

COCONUT SHRIMP WITH RASPBERRY DIPPING SAUCE
CHARLOTTE CRABBY FRIES
HALF POUND STEAMED SHRIMP
HOUSE OR CAESAR SALAD

COURSE 2

HAND BATTERED FISH & CHIPS
SHRIMP FRA DIAVOLO PASTA
BLACKENED MANGO MAHI & 2 SIDES
BRISKET DIP SANDWICH WITH AU JUS & FRIES

COURSE 3

SWEET POTATO BREAD PUDDING
CHOCOLATE BROWNIE SUNDAE
SEASONAL DESSERT SELECTION

SIDE CHOICES: FRENCH FRIES, SWEET POTATO FRIES, MASHED POTATOES,
SAUTEED BROCCOLI, SAUTEED GREEN BEANS

Restaurant Week 2022

\$40 DINNER

COURSE 1

COCONUT SHRIMP WITH RASPBERRY DIPPING SAUCE

CRISPY CALAMARI WITH MARINARA & SWEET CHILI DIPPING SAUCES

HALF DOZEN STEAMED OYSTERS

HOUSE OR CAESAR SALAD

COURSE 2

SLOW ROASTED BEEF BRISKET & 2 SIDES

FRIED SHRIMP & 2 SIDES

SEARED TUNA BOWL

HONEY LEMON GLAZED SALMON & 2 SIDES

CHICKEN & BROCCOLI ALFREDO PASTA

COURSE 3

SWEET POTATO BREAD PUDDING

CHOCOLATE BROWNIE SUNDAE

SEASONAL DESSERT SELECTION

SIDE CHOICES: FRENCH FRIES, SWEET POTATO FRIES, MASHED POTATOES,
SAUTEED BROCCOLI, SAUTEED GREEN BEANS



Restaurant Week 2022

\$15 BRUNCH

COURSE 1

HOMEMADE PASTRY FROM OUR DAILY SELECTION OF
CROSSAINTS, COOKIES, CAKES, AND DESSERTS

COURSE 2

MONTE CRISTO SANDWICH & HOME FRIES
CINNAMON CRUNCH FRENCH TOAST
BRUNCH BURGER & FRIES
SHRIMP & GRITS
CHICKEN & WAFFLES
BUFFALO CHICKEN SANDWICH & FRIES
CHICKEN FRIED STEAK & HOME FRIES