

FISH FRIDAY SPECIALS

2 COURSE MENU

CHOICE OF SOUP OR SALAD

ENTREES

HONEY DIJON CRUSTED SALMON 24

Panko crusted baked salmon with a honey dijon glaze served with asparagus au gratin.

FRIED SHRIMP 19

served with French fries and cole slaw.

BAKED CRAB CAKE 22

Lump crab meat, spinach, garlic, and roasted red pepper served with homemade parmesan herb French fries.

FLOUNDER FRANCAISE 20

served over fresh fettucini with a lemon garlic butter sauce.

PINA COLADA MAHI MAHI 20

pan seared mahi with pineapple glaze and coconut panko crust served with asparagus au gratin.

FRIED FLOUNDER 20

served with French fries and cole slaw.

STUFFED FLOUNDER FLORENTINE 25

crab, spinach, and roasted red pepper stuffed flounder with garlic smashed potatoes and grilled asparagus topped with a white wine butter sauce.

COCONUT FRIED SHRIMP 20

served with French fries and cole slaw.

MAPLE SALMON 24

maple pecan crusted salmon served with spinach & garlic smashed potatoes.

