

LOUNGE MENU

× Soups ×	
Maine Lobster Bisque*	16
Oven Baked French Onion Soup*	14
Seafood Tower* oysters, shrimp cocktail, crab legs, lobster (for 2 or 4)	80/125
* Appetízers *	
Panko Crusted Baked Brie*	15
Sweet Georgia Vidalia Onion Rings* (HALF OR FULL ORDER)	9/14
Steamed P.E.I. Mussels*	20
Blackened Filet Mignon Tips*	20
Colossal Shrimp Cocktail*	22
Chilled Lobster Cocktail*	24
Jumbo Lump Crab Cake	22
Calamari & Peppers*	19
Shrimp Sambal*	20
× Salads ×	
Mixed Green Salad*	12
Chopped Salad*	14
Classic Ceasar*	14
Spinach & Arugula*	14
Classic Wedge Salad*	14
Add to any salad: Chicken * +9	
Shrimp or Salmon* +15	
Prime Filet Mignon* +23	
Ask Your Bartender for Nightly Specials	

ASK YOUR BARTENDER FOR NIGHTLY SPECIALS Please advise us of any food allergies or specialty diets



LOUNGE MENU

× Slíders ×

íncludes a síde of chíps

Prime Sirloin Burger* Local Grouper* 15Slow Roasted Prime Rib*1519Pulled Pork*17

* Flatbreads *

Tomato Basil*	15
Italian Sausage, Marinara & Mozzerella*	16
Pepperoni*	16
addítíonal toppíngs (per)	2

onions, mushrooms, bacon, green peppers, olives

Sandwiches & Burgers ×

includes a choice of fries, potato chips or coleslaw

Blackened Fish Taco*	17	French Dip*	17
Blackened Grouper*	22	Prime Sirloin Burger*	17
Open Face NY Strip*	28	Prime Sirloin Cheeseburger*	18

Open Face Prime Filet* 32

* Entrees *

Pasta Bolognese*	21
Shrimp & Scallops Fra Diavlo over Penne*	27
Fish & Chips with Coleslaw*	20
Meat Loaf, Mashed Potatoes & Daily Vegetable*	25
Chopped Steak, Mashed Potatoes & Daily Vegetable*	26
Pork Chop Milanese, Mashed Potatoes & Daily Vegetable*	27
Cedar Plank Salmon Picatta, Mashed Potatoes & Daily Vegetable*	27

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness