

TACO NIGHT

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SALAD



TACO SALAD _____ \$12

Crispy tortilla bowl grilled chicken topped with lettuce, sour cream, pico de gallo, cheddar and chipotle mayo

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TACOS

Served in flour tortillas (2) with homemade salsa, fresh tortilla chips

FRIED FISH _____ \$12

Fried tilapia, vegetable slaw, cheddar cheese and chipotle mayo

SHRIMP _____ \$12

Grilled OR Fried, chipotle mayo, lettuce, cheddar pineapple salsa

GRILLED STEAK _____ \$14

Lettuce, tomato, vegetable slaw, cheddar, roasted tomato salsa

LUMP CRAB _____ \$15

Fried crab cakes, vegetable slaw, cheddar cheese & chipotle

PULLED PORK _____ \$10

Carolina style bbq, veg slaw, pickled red onion, cheddar, Chipotle mayo

HAWAIIAN _____ \$15

Grilled chicken & shrimp, grilled pineapple, onion and bell pepper, cheddar cheese and chipotle mayo



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SMALL PLATES

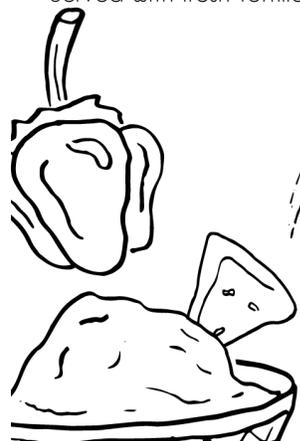
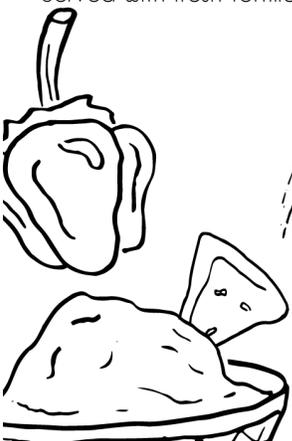
ROASTED TOMATO SALSA or PICO DE GALLO _____ \$5

Served with fresh tortilla chips

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DINNER SPECIALS

Tuesday, October 9 2018

↓ Featured Drafts

Guinness \$6
Miller Lite \$3
Dogfish Sea Quench \$5.50
Dogfish 60 Min IPA \$5.75
Leinenkugel Summer Shandy \$5.25
Blue Moon \$5.00
RAR Starboard VIP Pale Ale \$5.50
Terrapin Hi Fi IPA \$5.50
Dales Pale Ale \$5.50

Homemade Soups \$7

Pumpkin Crab Bisque
White Chicken Chili

Daily Fresh Raw Bar

\$2.75 EACH, \$14 HALF DOZEN, \$27 DOZEN
BOUBON CREEK (VA)



8oz USDA PRIME FILET

Over mushroom risotto topped with onion rings & one side 39

8oz USDA PRIME SIRLOIN

over mushroom risotto topped with onion rings & one side 24

BLACKENED DELMONICO

topped with sautéed mushrooms & onions, over mashers with one side 23

HOMEMADE SPICY CRAWFISH ÉTOUFFÉE

Jasmine rice with sautéed jumbo shrimp 19

SEAFOOD PASTA

shrimp, scallops, clams & mussels in a roasted tomato cream with spinach 21

12 OZ TENDERLOIN BURGER

topped with sautéed mushrooms, provolone cheese 16

BLACKENED TUNA

over mashed potatoes with cucumber mango salsa and a choice of one side 24

CASHEW CRUSTED HALIBUT

over mashed potatoes with a pineapple mango salsa and a choice of one side 30

HONEY MUSTARD GLAZED SALMON

over vegetable cous cous and a choice of one side 21

ADDITIONAL SIDES

SPINACH & CARROTS

BRUSSEL SPROUTS

*Loaded Baked Potato (\$3 up charge)

DESSERTS \$8

Brownie with cheesecake swirl a la mode

Apple Cobbler a la mode

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