

# Σ 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 cod, vegetable slaw, queso fresco & chipotle mayo

SHRIMP ..... \$12

Grilled or Fried, lettuce, pico de gallo, cheddar pineapple salsa, chipotle mayo

GRILLED STEAK ..... \$14

Lettuce, vegetable slaw, queso fresco, roasted tomato salsa

LUMP CRAB ..... \$15

Fried crab cakes, vegetable slaw, cheddar cheese & chipotle

PULLED PORK ..... \$10

Carolina style bbq, vegetable slaw, queso fresco, chipotle mayo

HAWAIIAN ..... \$15

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



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## SMALL PLATES

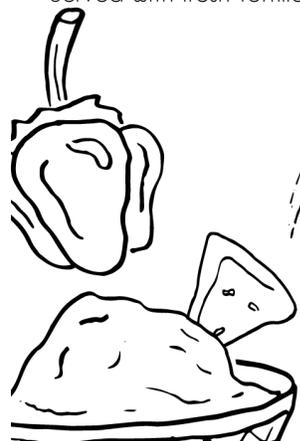
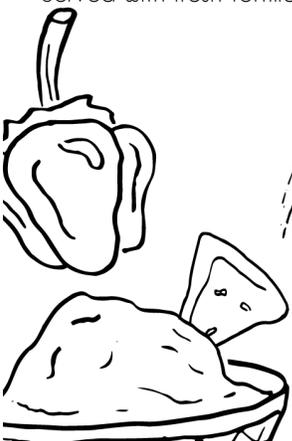
ROASTED TOMATO SALSA or PICO DE GALLO ..... \$5

Served with fresh tortilla chips

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# DINNER SPECIALS

Tuesday, January 8th, 2019

## \*BEER ON DRAFT\*

Miller Lite \$3.00

Yuengling \$3.00

Guinness Draft \$6.00

Dogfish 60 Min IPA \$5.75

Revelation Eukanot Handle It IPA \$5.50

Leinenkugel Berry Shandy \$5.25

Blue Moon \$5.00

Goose Island IPA \$5.75

RAR VIP Pale Ale \$5.50

16 Mile Oyster Stout \$5.50

## Homemade Soups \$7

*Cream of Crab White Chicken Chili*

### Daily Fresh Raw Bar

\$2.75 EACH, \$14 HALF DOZEN, \$27 DOZEN

*Bourbon Creek (VA)*



### HOMEMADE SPICY CRAWFISH ÉTOUFFÉE

Jasmine rice with sautéed jumbo shrimp 19

### SEAFOOD PASTA

shrimp, scallops, clams, and mussels in a tomato garlic wine sauce with spinach 24

### 12 OZ TENDERLOIN BURGER

topped with sautéed mushrooms, provolone cheese 16

### 14 oz PRIME RIBEYE

over mushroom risotto topped with fried onion rings & one side 36

### GINGER LIME CRUSTED TUNA

over mashers with ginger drizzle & one side 24

### BLACKENED MAHI MAHI

over butter zoodles w/ mushroom and spinach w/ lemon cream & one side 23

### PECAN CRUSTED SALMON

over jasmine rice with cranberry mango salsa & one side 21

### BLACKENED DELMONICO

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

## ADDITIONAL SIDES

MIXED VEGETABLES

BROCCOLI

\*Loaded Baked Potato (\$3 up charge)

## DESSERTS \$8

\*Brownie with cheesecake swirl a la mode

\*Apple Cobbler a la mode

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