



# DINNER SPECIALS

Monday, February 4<sup>th</sup>, 2019

A Coastal American Grill

**GROUND 1/2 LB BURGER, TURKEY BURGER OR VEGGIE BURGER \$6**

*All burgers served with L, T, P and your choice of cheese.*

**Upgrade Your Burger...** add \$.50 each. *If you do not see it, feel free to ask!*

**CHEESE:** Monterey Jack, Jalapeno Jack, Bleu, Mozzarella, Cheddar, Swiss, American, Provolone

**TOPPINGS:** Sautéed Mushrooms, Sautéed Onion, Raw Onion, Salsa, Bacon, Hot Cherry Peppers, Bruschetta, Guacamole, Jalapenos or Black Bean Salsa

## Change it up?

**FRESH SALMON BURGER** with lemon mayo, brioche bun, choice of one side **7.50**

**FRESH TUNA BURGER** with wasabi aioli, brioche bun, choice of one side **7.50**

## Discounted Signature Sandwiches and Tacos!

**CRAB CAKE SANDWICH** only Jumbo lump crab, LTP, brioche bun w/ Tartar & one side **14**

**LOBSTER & SHRIMP ROLL** New England style, split top bun **19**

**FRESH DAILY FISH SANDWICH** iceberg lettuce, cherry peppers, Caesar dressing on a brioche bun **14**

**SHRIMP TACOS (2)** grilled OR fried, w/ Spanish slaw, queso fresco & chipotle mayo w/ a choice of one side **12**

**SURF AND TURF BURGER** topped with a crab cake, American cheese and choice of one side **19**

## *Soups, Salads and Starters*

**Cream of Crab 7**

**White Chicken Chili 7**

**OYSTERS ON THE HALF SHELL: Bourbon Creek (VA) 2.75 EA, \$14 1/2 DOZEN, \$27 DOZEN**

## Starters

**SUMMERHOUSE NACHOS** covered in melted cheese, salsa, guacamole & roasted jalapenos **14**

**BURRATA CHEESE W/ HEIRLOOM CHERRY TOMATOES** basil, balsamic, ciabatta toast points **11**

**PAN SEARED SEA SCALLOPS** over a lobster pea cream sauce with wild mushroom risotto **14**

## Tonight's Entrees

**HOMEMADE SPICY CRAWFISH ÉTOUFFÉE** Jasmine rice with sautéed jumbo shrimp **19**

**SEAFOOD PASTA** shrimp, scallops, clams, and mussels in a roasted red pepper lobster sauce with spinach **24**

**BLACKENED TUNA** over spaghetti squash tossed in lobster cream sauce topped with cucumber mango salsa & choice of one side **24**

**12 OZ TENDERLOIN BURGER** topped with sautéed mushrooms, provolone cheese **16**

**PARMESAN CRUSTED MAHI** over mashers with lobster tomato basil sauce and one side **23**

**CHIPOTLE LIME SALMON** over tri-pepper risotto with avocado salsa and one side **21**

**12 OZ. USDA PRIME RIBEYE** over mushroom risotto topped with fried onion rings and one side **36**

**BLACKENED DELMONICO** topped with sautéed mushrooms and onions over mashers with one side **23**

## Additional Sides

Broccoli

Spaghetti Squash

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

## Dessert \$8

\* FUDGE BROWNIE WITH A CHEESECAKE SWIRL A LA MODE

\*APPLE COBBLER A LA MODE

\*CARROT CAKE

## ↓ FEATURED BEER

**\*BEER ON DRAFT\***

Miller Lite \$3.00

Yuengling \$3.00

Guinness Draft \$6.00

Dogfish 60 Min IPA \$5.75

Blue Earl Satin Porter \$5.50

Leinenkugel Berry Shandy \$5.25

Blue Moon \$5.00

Goose Island IPA \$5.75

RAR VIP Pale Ale \$5.50

Terrapin Up High IPA \$5.50

16 Mile Oyster Stout \$5.50

Budweiser Copper Lager Bottle \$4.25