

Fish & Seafood

All entrees are served with salad, bread, the fresh vegetable of the day, and your choice of one side

Fish

TALAPIA FILET - BROILED WITH SHALLOTS, LEMON, WHITE WINE, BUTTER AND CAPERS	14.00
SALMON FILET - SERVED WITH A GINGER AND SESAME GLAZE	14.00
AHI TUNA FILET - BLACKENED OR GRILLED TO TEMPERATURE	16.00
RED SNAPPER - PAN FRIED AND SERVED WITH A ROASTED RED PEPPER CHIMI	18.00
GROUPER FILET - LIGHTLY BATTERED AND DEEP FRIED, SERVED WITH TARTAR SAUCE	16.00

Seafood

STUFFED SHRIMP - STUFFED WITH LIGHTLY SEASONED CRAB MEAT	16.00
SWEET GEORGIA SHRIMP - FRIED, GRILLED, OR SCAMPI	16.00
SCALLOPS - PAN SEARED DIVER'S SCALLOPS OVER WILTED SPINACH WITH A ROASTED RED AND YELLOW PEPPER COULÉE, DRIZZLED WITH BASIL OIL	16.00
CRAB CAKE - LUMP CRAB MEAT LIGHTLY SEASONED AND PAN FRIED, SERVED WITH BLACK BEAN AND ROASTED CORN RELISH	16.00
CHOICE - CHEF'S CHOICE SEAFOOD COMBO	22.00

Sides

MUSHROOM AND ROASTED GARLIC SMASHED POTATOES
SWEET POTATO PUREE
WILD AND BROWN RICE PILAF

Additional sides may be purchased for 4.50 each