

CELEBRATE *Easter Weekend*

BEVERAGES

TROPICAL ROSÉ SANGRIA

A handcrafted blend of Acrobat Rosé, Corvus Tropical Vodka, a splash of bajan punch and cranberry juice. Served chilled over ice with fresh fruit. 9.79

TROPICAL COSMO MARTINI

Corvus Tropical Vodka and Malibu Coconut Rum with a splash of cranberry juice and lemon. 11.99

LAVENDER LEMON DROP MARTINI

Tito's Handmade Vodka with a hint of lavender and sweet & tart lemon. 11.99

LAVENDER STARLIGHT MOCKTAIL (Non-Alcoholic)

A refreshing mocktail with a blend of lavender and Starry Lemon Lime Soda. 3.49

APPETIZERS

MEATBALLS & MOONS COMBO

Two meatballs simmered with marinara sauce and a dollop of ricotta cheese paired with our cheesy Mozzarella Moons. Finished with grated parmesan cheese. Perfect for sharing! 13.99

SPINACH & ARTICHOKE DIP

A skillet-baked creamy blend of Parmesan, spinach and artichoke hearts topped with mozzarella and provolone cheeses and pico de gallo. Served with crispy tortilla chips. 9.79

ENTRÉES

COLOSSAL LOBSTER ROLL

Our signature Colossal Lobster Roll is back! 100% North Atlantic sweet and tender lobster meat blended with just the right amount of mayo and celery, piled high on a grilled brioche roll and served with french fries and coleslaw. 27.99

HOT BUTTERED COLOSSAL LOBSTER ROLL

Warm and buttery! 100% North Atlantic sweet and tender lobster meat piled high on a grilled brioche roll. Served with french fries and coleslaw. 29.99

GRILLED CHICKEN CAPRI SALAD

Sliced grilled, chilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto sauce. Finished with herbed-garlic croutons. 12.99

SWORDFISH

Our swordfish steak is pan roasted and topped with your choice of three delicious flavors. Served with two sides. 19.99

Lemon Caper – Lemon butter sauce and capers.

Balsamic Tomato – Roasted grape tomatoes, balsamic glaze and fresh lemon zest.

Simply Seasoned – Lightly seasoned with a fresh blend of herbs and spices.

ROASTED TURKEY DINNER

Tender, slow-roasted turkey breast and cornbread stuffing smothered with a rich turkey gravy.

Served with Russet mashed potatoes, cranberry sauce, warm honey-glazed biscuit and one side. 14.99

PRIME RIB DINNER*

Savor our 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. 34.99

MAKE IT A THREE COURSE MEAL

Add a cup of Soup Du Jour, Seafood Chowder or a House Salad and a Petite Treat™ Dessert for only 6.79 more.

DESSERT

CRUMBLLED OREO® TOPPED CHEESECAKE

Rich, creamy vanilla cheesecake topped with crumbled Oreo® cookie pieces, chocolate sauce and whipped cream. 7.99

*Cooked to order. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking.

Before placing your order, please inform your server if a person in your party has a food allergy.