



**DINNER MENU**  
5 pm - 10 pm

**Entertainment and Features**

**Sundays**

- **Breakfast Buffet** 12.95  
9 am - 11 am
- **Live Steel Drums** 6pm - 9pm

**Wednesdays**

**Lobster Night** 5pm - 9pm  
\$24.95 1 1/2Lb Fresh Local Lobster  
\$29.95 Lobster Dinner

**Thursdays**

**Live Broadway Dance Show**  
8 pm

**Fridays**

**Lobster Night** 5pm - 9pm  
\$24.95 1 1/2Lb Fresh Local Lobster  
\$29.95 Lobster Dinner

**Saturdays**

- **Breakfast Buffet** 12.95  
8 am - 11 am
- **Team Trivia** 730 pm - 9pm

**Beginnings**

classic **Buffalo Wings** 11.95-

**Conch Fritters**, house batter, celery, green peppers, diced onions, lemon juice, spices 11-

Maryland-style **Crab Cake**, local lump crab meat, Sriracha aioli 12-

**Calamari Kamikaze**, garlic, pepperoncini 10.75-

wild thyme **Meatballs**, house marinara 9.5-

sushi grade **Ahi Tuna**, soy ginger sauce, wasabi 14-

local **Plantains**, mango puree 7-

**Organic Greens**

classic **Caesar**, romaine, shaved parmesan cheese, croutons 12.5- with organic chicken breast 5-

crisp **Apple Gorgonzola**, greens, apples, gorgonzola cheese, candied pecans, bacon, apple vinaigrette 13.5-

grilled **Chicken Salad**, greens, avocado, corn, cherry tomato, mustard vinaigrette 15.5-

**Tuna Mango**, greens, sashimi grade ahi tuna, fresh local mango, scallions, apple vinaigrette 16.5-

**Caribbean Shrimp Salad**, greens, jumbo shrimp, ham, gouda cheese, pineapples, apple vinaigrette 16.5-

**Sides 5-**

**Fries**      **Lemon Garlic Spinach**      **Caribbean Rice**

**Garlic Mashed Potatoes**      **Baked Potato**

**Onion Rings**      **Haricots Verts**

**Best For Sharing**



**Caribbean Coconut Shrimp**, pina colada rum dipping sauce 14.5-

**Artichoke & Spinach dip** 13.5-



roasted garlic **Hummus**, roma tomato, red onion, olives, feta, pita 13.5-

**Peel & Eat Shrimp**, half pound, old bay seasoning 14.75-

**Bruschetta** \$14.95- (3)

- **Prosciutto**, gouda cheese, balsamic reduction
- **Ricotta**, honey, lemon zest
- **Apple & Fig Jam**, triple cream brie

**Sandwiches**

All served on fresh baked bread with fries and coleslaw

- classic **Cheeseburger**, Creek Stone half pound black angus beef, cheddar, lettuce, tomato, onion 13.75-
- **Philly Cheesesteak**, shaved prime rib, sautéed onions, peppers, house made cheese sauce 13.75-

**Pasta**

**Chicken Pesto**, oven roasted tomatoes, pine nuts, mushrooms, fresh basil, parmesan cheese, fettuccine 17.75-



**4 Cheese Eggplant Lasagna**, hand rolled pasta, eggplant, sweet ricotta, fresh mozzarella, spinach provolone, parmesan, fresh basil, mushrooms 17.75-

**Seafood Pasta**, shrimp, calamari, mahi-mahi, extra virgin olive oil, garlic, white wine, linguine 24.95-

**Linguine & Meatballs**, marinara, meatballs 16.95-

**Kids 7.95-** (10 and under)

**Chicken Nuggets & Fries**

**Mac & Cheese**

**Fettuccine, Marinara and Meatball**

**Specialties**

**Rosemary Chicken**, Murray's Farm organic chicken breast, Caribbean rice, lemon garlic spinach 16.95-

signature **Short Rib**, boneless, braised angus beef short ribs, fresh ginger, preserved lemon, garlic mashed potatoes, braised veggies 29.95-

**Fish & Chips**, red snapper, french fries, homemade tartar sauce, malt vinegar 17.95-

**Salmon**, caper jalapeño sauce, Caribbean rice, haricots verts 28.95-

**Mahi-Mahi**, crab and shrimp stuffed, white wine cream sauce, Caribbean rice, lemon garlic spinach 29.95-

**Red Snapper**, garlic crusted, caper white wine butter sauce, Caribbean rice, lemon garlic spinach 28.95-

**10oz New York Strip**, Creekstone Farms USDA prime beef, herb butter, baked potato, haricots verts 29.95-

**12oz Ribeye Steak**, Creekstone Farms USDA prime beef, herb butter, garlic mashed potatoes, tomatoes and blue cheese 35.95-

**Sweets**

baked **Mango Cobbler** for two, vanilla ice cream 11.5-

**Topper's Rhum Cake**, made with vanilla cinnamon rum, vanilla ice cream 9.5-

warm **Chocolate Molten Cake**, vanilla ice cream 9.75-

gourmet **Ice Pops**, Tiramisu, Popstafari (strawberry, mango, kiwi) or Cookies & Cream 6-