



**LUNCH MENU**  
11 am - 5 pm

**Entertainment and Features**

**Sundays**

- Brunch Buffet 15.95  
9 am - 11 am
- Live Steel Drums 6pm - 9pm

**Wednesdays**

**Lobster Night** 5pm - 9pm  
\$18.95 1Lb Fresh Local Lobster  
\$29.95 Lobster Dinner

**Thursdays**

**Live Broadway Dance Show**  
8 pm

**Fridays**

**Lobster Night** 5pm - 9pm  
\$18.95 1Lb Fresh Local Lobster  
\$29.95 Lobster Dinner

**Saturdays**

- Breakfast Buffet 11.95  
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, lump crab meat, Sriracha aioli 12-

Escargot Barcelona, spinach, oven roasted tomatoes, garlic, parmesan bread crumbs 12.5-

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, cheddar, 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 rhum 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 14.5-

Bruschetta \$14.50- (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-

• Fish of the Day Sandwich, fresh fish, roasted tomato, arugula, spicy aioli 15.50-

• Philly Cheesesteak, shaved prime rib, sautéed onions, peppers, house made cheese sauce 13.75-

• Chicken Pesto, Murray's Farms organic chicken breast, gouda cheese, greens, pesto, balsamic reduction, olive oil 13.75-

• Shrimp Po'Boy, lightly breaded cajun shrimp, lettuce, tomato, chipotle ranch 14.50-

• bacon wrapped Hot Dog, all natural beef, mustard, ketchup and relish on the side 9.95-

• Veggie Sandwich, avocado, hummus, bell peppers, onions, 11.95-

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

Chicken Nuggets & Fries

Mac & Cheese

Linguine, Marinara and Meatball



**Pasta**

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

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

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

Linguine & Meatballs, marinara, meatballs 16.95-

**Specialties**

Rosemary Chicken, Murray's Farm organic chicken breast, Caribbean rice, haricots verts 16.95-

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

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

wild Salmon, caper jalapeño sauce, Caribbean rice of the day, haricots verts 28.95-

Red Snapper, garlic crusted, caper white wine sauce, Caribbean rice of the day, lemon garlic spinach 28.95-

**Sweets**

baked Mango Cobbler for two, vanilla ice cream 11.5-

Topper's Rhum Cake, made with vanilla cinnamon rhum, 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-