

RESTAURANT WEEK



LUNCH

SERVED WITH AND ICED TEA OR A SODA.

GRILLED CHICKEN SALAD

BUTTER LETTUCE, TOMATOES, RED ONIONS, BELL PEPPERS, CUCUMBER, CHEDDAR CHEESE, CHOICE OF DRESSING.

CANDIED BACON BURGER

CANDIED BACON, SWISS CHEESE, LETTUCE, TOMATO, RED ONION AND MAYO.

FISH OR SHRIMP TACOS

WARM FLOUR TORTILLAS, CABBAGE, ROASTED CORN, PICO DE GALLO, GREEN CHILE RANCH, COTIJA CHEESE, AVOCADO.

POKE BOWL

SASHIMI YELLOW FIN TUNA, STEAMED RICE, APPLE CARROT SLAW, CUCUMBER, MANGO PINEAPPLE SALSA, CABBAGE, WONTON STRIPS, SRIRACHA AIOLI, POKE VINAIGRETTE, FRESH JALAPENO.

DINNER

SERVED 3PM TO CLOSE 7 DAYS A WEEK. AN ENTREE OF YOUR CHOICE PAIRED WITH ONE APPETIZER OR ONE DESSERT.

APPETIZERS

POKE NACHO

CRISPY WON TON CHIPS TOPPED WITH SHREDDED CABBAGE, POKE STYLE SASHIMI TUNA, TANGY PINEAPPLE-MANGO SALSA, FRESH JALAPENO AND DRIZZLE OF SRIRACHA AIOLI.

MINI CRAB CAKE

LUMP CRAB MIXED WITH A PERFECT BLEND OF SPICES. SERVED WITH HOUSE REMOULADE.

WEDGE SALAD

BUTTER LETTUCE, BACON, BLEU CHEESE, TOMATOES, RED ONIONS AND RANCH DRESSING.

FEATURED ENTREES

SHRIMP AND GRITS

A FAN FAVORITE. GULF SHRIMP SAUTEED WITH CRISPY BACON, POBLANO AND SWEET CORN. SERVED OVER CHEDDAR GRIT CAKES, TOPPED WITH A DECADENT PAN SAUCE. GARNISHED WITH GREEN ONION AND DICED TOMATO.

THAI TUNA

SESAME-CRUSTED AND SEARED AND TOPPED WITH A THAI INSPIRED COULIS, SERVED WITH BASMATI RICE AND OUR SATUEED KALE SALAD.

6 OZ FILET

BEEF TENDERLOIN FILET SERVED WITH DUTCHESS POTATOES AND GRILLED ASPARAGUS.

DESSERT

CREME BRULEE

LA TORTUGA CAKE

KEY LIME PIE

CONSUMPTION OF RAW OR UNDER COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS. THIS FACILITY SERVES RAW OYSTERS. EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH, ESPECIALLY IN PERSONS WITH LIVER DISEASE OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM. IF YOU EAT RAW OYSTERS AND BECOME ILL, YOU SHOULD SEEK IMMEDIATE MEDICAL ATTENTION. IF YOU ARE UNSURE IF YOU ARE AT RISK, YOU SHOULD CONSULT YOUR PHYSICIAN.

PLEASE NOTE THAT ALL PARTIES 6 OR GREATER ARE SUBJECT TO AN AUTOMATIC 18% GRATUITY AND SPLIT PLATES ARE SUBJECT TO A \$2 UPCHARGE.

PLEASE BE AWARE THAT THIS FACILITY HANDLES PRODUCTS CONTAINING ALLERGENS—INCLUDING, BUT NOT LIMITED TO—WHEAT/GLUTEN, MILK, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SOY. WE CANNOT COMPLETELY GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS. IF YOU HAVE AN ALLERGY, PLEASE ASK TO SPEAK WITH A MANAGER AND WE CAN SEE WHAT ACCOMMODATIONS CAN BE MADE.