STEAKS & CHOPS

22 oz Porterhouse\$39.50 Grilled to order and served with a baked potato and vegetables.
16 oz. Beef Tenderloin Filet\$37.50 Grilled to order and served with a baked potato and vegetables.
8 oz. Beef Tenderloin Filet\$35.50 Grilled to order and served with a baked potato and vegetables.
16 oz. Frenched Veal Chop\$37.50 Grilled to order and served with a baked potato and vegetables.
12 oz. Bone in Center Cut Pork Chop\$30.50 Balsamic marinated served with maple mashed sweet potatoes and vegetables.
LOCAL SEAFOOD
Seafood Combo\$35.50 Any combo of two lightly fried, Sauteed or broiled in white wine, lemon butter. Choose Scallops, Oysters, Shrimp or Crab Cakes. Served Broiled, Fried or Sauteed.
Scallop Dinner\$32.50 12 Scallops served with baked potato and vegetables. Served Broiled, Fried or Sauteed.
Oyster Dinner\$32.50 12 Oysters served with baked potato and vegetables. Served Broiled or Fried.
Shrimp Dinner\$32.50 14 Shrimp served with baked potato and vegetables. Served Broiled, Fried or Sauteed.
Fish of the Day\$34.50 Local Catch served with baked potato and vegetables. Served Broiled or Fried.
Soft Shell Crab\$35.50 3 Soft Shell Crab served with baked potato and vegetables. Served Broiled or Fried.
Captains Seafood Platter\$39.50 6 oz. Fish, 5 Shrimp, 5 Scallops, 5 Oysters, and 2 oz. Sauteed Crabmeat Served with baked potato and vegetables.

Ask about Saturday Night Specials.

Served Broiled or Fried.

LOCAL SEAFOOD

Stuffed Shrimp	.\$38.50
Scallop Skewers	
Fat Daddy Crab Cakes	.\$34.50
Sauteed Crabmeat	\$37.50
Sauteed Shrimp & Crab Meat	rine,
Seafood Pasta	\$34.50
Blackened Fish	
Seafood Lasagna	r,

GLUTEN FREE

Ravioli - Vegetarian....\$34.50 Stuffed with sweet potato, quinoa, kale and parmesan. Tossed with rosemary pecan brown butter sauce and served with vegetables.



Extra Plate Charge.....\$15.00

CHILLED ENTREES

Shrimp Cocktail\$32.50 13 peeled shrimp chilled and served with cocktail sauce and lemon with baked potato and vegetables.
Crabmeat Cocktail\$36.50 ½ lb. Chilled crab meat served with drawn butter sauce and lemon with baked potato and vegetables.
Seafood Cocktail\$37.50 7 Chilled cocktail shrimp, 4 oz. Crab Meat and 4 oz. lobster served with drawn butter with baked potato and vegetables.
Stuffed Avocado\$35.50 Fresh avocado halves stuffed with 3 oz. shrimp, 3 oz. Crab Meat 3 oz. lobster and served over a bed of mixed greens tossed with cilantro lime vinaigrette and baked potato.

CHICKEN ENTREES

CHICKEN ENTREES
Fried Chicken\$27.50 % Southern seasoned crispy fried chicken served with baked potato and vegetables.
Pan Seared Chicken Breast\$27.50 Stuffed with boursin, sundried tomato basil pesto and baby spinach. Finished in the oven and served in pan juices with baked potato and vegetables.



SALADS

Caesar Salad	\$10.50
Club House Salad	\$7.50
Salad of the Month	\$10.50

CHILDREN'S ENTREES

Chicken Tenders	\$15.00
Fried Shrimp	\$15.00
Pasta Dinner Buttered or Marinara with cheese on the side	\$15.00
7" Pizza	\$15.00

DESSERTS

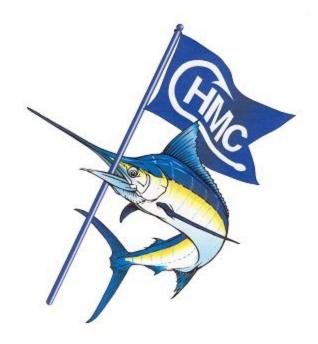
Club House Sundae (2 scoops) Options: Nuts, Chocolate syrup, whipping cream, Cherries

Miller Sundae (1 scoop) Options: Nuts, Chocolate syrup, whipping cream, Cherries

Root Beer Float
Two scoops of ice cream and a bottle of Root Beer.

Homemade Pie, Cake or Cheesecake Ask your server for Weekly choices.





Call for reservations 252-986-2454

