



First Course

Lump Crab & Avocado
Gazpacho Salsa

Chef's New England Clam Chowder

Caesar Salad
White Balsamic Caesar Vinaigrette

House Made Mozzarella and Beefsteak Tomato
Basil Oil

Entrees

Pan Roasted Florida Pink Shrimp
Sweet Corn Grits Cake, Fried Green Tomato
Tasso Ham Gravy

Sautéed Snapper Piccata
Fresh Lemon, White Wine, Butter and Capers
Haricots Verts, Crisped Potato Slice

Grilled Center Cut Filet of Beef
Mashed Potatoes, Red Wine Demi-Glace

Desserts

Chocolate Almond Torte

Key Lime Tart
Sweet Cream