

JUNE FRIDAY NIGHT SPECIALS

Every Friday is Steak Night featuring our Certified Angus Prime steaks grilled outside, rain or shine. Our regular dinner menu also available.

june 1

Blackened Redfish adorned with three scallops topped with a lime hollandaise. \$25.95

-or-

Breast of Chicken stuffed with shrimp and crawfish. Topped with a Cajun cream sauce. \$22.95

june 8

Sea Trout topped with a crab cake style stuffing with shrimp and a cardinal sauce. \$24.95

-OR-

Seven Shrimp sauteed with artichoke hearts, spinach, red and green peppers covered with a parmesan sauce in a bowl of fettuccini. \$24.95

june 15

Filet cooked outside, brought in and placed over asparagus topped with a lobster claw. Adorned with a lemon-lime hollandaise. \$31.95

june 22

Filet of Red Snapper blackened and topped with four shrimp and adorned with a cardinal hollandaise. \$29.95

-OR-

Fried Georgia Grits Cakes breaded and fried, topped with 8 sauteed shrimp in a Cajun parmesan cheese sauce. \$27.95

june 29

Red Fish on the half shell cooked outside on the grill and topped with sauteed shrimp, crab and crawfish with a lime and black pepper hollandaise. \$29.95

-OR-

Eli's Crab Cakes. 3-oz crab cakes made from pure lump crab placed over a hollandaise and topped with a remoulade. \$29.95