

Starters

Soup du Jour	Cup
3.-	Bowl 5.-
Chowder	
Cup 4.-	Bowl 6.-

Gumbo **Priced Daily**

The kitchens selection of fresh ingredients slowly simmered with spices and a smoky roux

Firecracker Shrimp 8.-
Crispy fried popcorn shrimp tossed in our special hot sauce with blue cheese. Or Just Good old popcorn shrimp.

Southern Fried Pickles 5.-
With a spicy remoulade

Mussels alla Vincenzo 8.-
Prince Edward Island mussels pan steamed in white wine and garlic . . . finished with evoo.

Fried Calamari 8.-
Crispy fried calamari tossed with hot peppers and olive oil

Flippin Wings 8.-
You make the call . . . Buffalo, BBQ or Asian. No combos PLEASE ☺

Beef Teriyaki 8.-
House marinated beef skewers served with grilled pineapple salsa.

Bacon Cheeseburger Rolls 7.-
All the fixins wrapped in won ton paper and deep fried . . . served with "special sauce."

Gorgonzola Garlic Bread 5.-
Baguette baked with a blend of butter, blue cheese and garlic. A must have.

Raw Bar

A selection of the freshest shellfish available . . . **Priced Daily**

Lobster B.L.T. 10.-
Crispy fried green tomatoes topped with a lightly dressed lobster salad and bacon.

Barbecued Pork Quesadilla 8.-
Honey and chipotle pulled pork, caramelized onions and blue cheese baked in a flour tortilla.

Spinach and Artichoke Dip 7.-
Cheesy bubbling hot spinach and artichoke dip served with homemade pita chips for dipping.

Bruschetta 6.-
Toasted rustic bread topped with basil, tomato and fresh mozzarella.

Meatball Sliders 6.-
Jumbo meatballs with sauce and parmesan on toasted Italian rolls.

Pat's Notchoes 7.-
Homemade fried potato notchoes topped with BBQ, Jack cheese, tomatoes and scallions . . . with ranch dip.

Salmon Rolls 9.-
Call it Flip Flop Sushi . . . Smoked salmon wrapped around wasabi cream cheese and served with teriyaki and pickled cucumbers.