

DINNER SPECIALS

Saturday, May 26, 2018

Soupe du Soir

Chicken Vegetable Soup

Share Plate

Fresh Fish Sticks 7.95

Fresh Flounder cut & breaded with spicy horseradish sauce

Crab Fritters 6.95

Fresh crab fried. Served with a special sauce

Specials

PAN FRIED FLOUNDER 12.95

Fresh caught Atlantic flounder lightly floured and sautéed Meuniere style with a brown butter sauce. Choose two sides..

SOFT SHELL CRABS

Fresh soft shell NC Blue Claw prime size crabs, lightly floured and sautéed in butter, garlic and parsley. 1 crab 11.95, 2 crabs 16.95
Choose TWO sides.

CARNIVAL PLATTER 15.95

1 NC Crab Cake, 1 Salmon Cake and 1 Crawfish Cake served with lemon butter and sweet red pepper sauces. Choose TWO sides.
(or 2 Salmon Cakes 12.95; 2 Crawfish Cakes 13.50)

Vegetables of the Day

Sautéed Green Beans

With Carrots, garlic, and olive oil

Grilled Zucchini

With garlic and Olive oil

Red Beans & Rice

Cooked with Andouille stock

Beet Salad Vinaigrette

With onions

Drink Specials

Lagunitas IPA in the bottle 4

Breckenridge Irish Stout Nitro can 7

Barton & Gustier Rhône Rose delicate, semi dry 6