

DINNER SPECIALS

Saturday, November 18, 2017

Soupe du Soir

Vegetable Soup

Share Plate

Southern Nachos 6.95

Pulled pork, cheddar, jalapenos, sour cream, cilantro salsa

Crab Fritters 6.50

Fried crabmeat nuggets with special Wishbone sauce to dip

Specials

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)

RAINBOW TROUT 16.95

Lightly floured fresh fillet, sautéed Meunière style with pecans and browned butter sauce. Choose TWO sides.

BLACKENED TILAPIA 12.95

Fresh fillet seared in Cajun spices. Choose TWO sides.

Vegetables of the Day

Grilled Zucchini

With garlic in olive oil

Red Beans & Rice

Cooked with Andouille stock

Drink Specials

FAISAO Vinho Verde Mixed grape white 4 glass

French Qtr Hurricane light and dark rum in special glass 6

Anchor XMAS ale Draft 6 Hoffbrau Oktoberfest btl 5