



Christmas Menu

APPETIZERS

Shrimp Cocktail

\$15

Fresh Crab Cake

\$15

SOUPS AND SALADS

Lobster Bisque

Cup \$10.00

Bowl \$14.00

Garden or Caesar Side Salad

\$9.00

ENTREES

All Entrees Served with Vegetables, Mashed Potatoes, Hot Baked Rolls and Butter.

Honey Glazed Ham

\$21.00

Served with a Delicious Pineapple Rum Sauce

Roast Turkey

\$25.00

Served with Traditional Pecan Stuffing, Cranberry Sauce, and Gravy

Grilled Salmon

\$31.00

North Atlantic Salmon Topped with Chevre Cheese and Sun-Dried Tomato

Filet Mignon

\$43.00

8 oz. Filet Mignon Cooked to Perfection

Gulf Grouper Oscar

\$37.00

Topped with Asparagus, Crab Meat, Hollandaise Sauce

Gulf Mahi Mahi & Baked Stuffed Shrimp

\$35.00

Grilled Mahi and Three Large Stuffed Shrimp with Key Lime Buerre Blanc Sauce

Black Angus Prime Rib

\$31.00

8 oz. Cut, cooked to Perfection with Au Jus

Filet Mignon & Baked Stuffed Shrimp

\$44.00

6 oz. Filet Cooked to Perfection and Three Large Stuffed Shrimp with Key Lime Buerre Blanc Sauce

New York Strip Steak

\$30.00

10 oz. Cut of Choice Angus Beef Topped with Onion Strings Cooked to Perfection

Maine Lobster Tail & Baked Stuffed Shrimp

\$40.00

Maine Lobster Tail with 3 Baked Stuffed Shrimp

KIDS MEALS

(12 and under please)

\$12.00

Smaller Portions of: Honey Glazed Ham, Roasted Turkey, or Chicken fingers

DESSERTS

Key Lime Pie \$10.00

Turtle Pie \$10.00

SPECIALTY DRINK

Eggnog \$10

Served with Brandy, Cinnamon, and Nutmeg

