

# **Summer Early Bird Features**

Ahi Tuna

AAA Saku cut Ponzu seared Tuna over Lo Mein noodles tossed with vegetable stir fry and peanut vinaigrette. 14

# **Pittsburg Steak Salad**

USDA choice Teres Major seared medium rare served over wild mixed greens tossed with blistered grape tomato, caramelized onion, house French fries, Gorgonzola crumbles and creamy herbed vinaigrette. 14

# **Artisan Flatbread**

"Cuban Style" with smoked ham, braised pork, Alpine Swiss, pickles and spicy mustard. 9

### Shrimp & Grits

Pan sauteed white shrimp with Andouille sausage, onions and sherry served over creamy jalapeno cheddar grits. 14

# **Chilean Mussels**

One pound sauteed in garlic, herb wine broth served with crusty bread. 9

### **Firecracker Shrimp**

Plump gulf shrimp lightly dusted flash fried and tossed with sweet chili garlic aioli. 8

# **Baby Back Ribs**

Half rack Danish ribs braised 'Slow & Low" then broiled with Sweet Baby Rays BBQ slather served with garlic whipped potato and sauteed green beans. 14

# **Snug Harbor Cold Plate**

Sampling of our house smoked fish dip and "Peel & East Style" shrimp. 9

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