

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

645 Old San Carlos Blvd. Fort Myer Beach, FL 239-463-4343 Not Valid with any other Discounts or Promotions
