

NEW FOR 2010

TWO EARLY DINNERS FOR \$20.10

**Early Drinking
and Dining**

All Early Dinners come with sour dough bread and herbed olive oil, House or Caesar salad, and a Chef's dessert.

ROCK THE BOAT

Fresh dayboat fish roasted with shrimp in a crab cream sauce, served with garlic mashed potatoes.

CHICKEN ROCK'N BLEU

Roasted chicken breast stuffed with Virginia ham, mozzarella cheese and fresh spinach, served with a champagne mushroom sauce.
Garlic mashed potatoes.

FILET MIGNON K-BOB

Skewered medallions of beef tenderloin, wood-fire grilled, with peppers, onions.
Garlic mashed potatoes.

JUMBO LUMP CRAB CAKE

Aztec corn with sautéed Nueske bacon. Cajun remoulade with garlic mashed potatoes.

FILET MIGNON BORDELAISE

Pan seared beef tenderloin medallions over fettucine.

MILE-HIGH MEATLOAF

Roasted red pepper and mushroom laced, and crispy onion straws. Topped with garlic mashed potatoes.

SALMON CROQUETTE OSCAR

Grilled asparagus, blue crab, and Béarnaise sauce.
Garlic mashed potatoes.

PIT GRILLED PORK LOIN CHOP

Wood-fire grilled with Asian influences of ginger and pomegranate. Garlic mashed potatoes.

COCONUT CRUSTED SHRIMP

Served with orange-ginger sauce and garlic mashed potatoes.

SHRIMP PASTA SAUTE

Sautéed shrimp, grilled asparagus, quill pasta, with a white truffle cream sauce.

MUSSELS PROVENÇALE

In a white wine, garlic, basil, saffron broth over linguine, with plum tomato, basil and lemon zest.

**Sundays:
Noon to 5:30 pm
Monday - Saturday:
4:00 to 5:30 pm
Seated by 5:30
Ordered by 6:00 pm**

Sip From the Bottle

Domestic Beers... 2

Import/Microbrew Beers... 3
(draft beer also available)

Dip From the Barrel

House Wine... 3

Drink From the Well

Well Cocktails... 3

Well Martinis,
Manhattans... 4

Island Sangria

Red or White... 4

Our House Specialty

Baystar Mojito... 4

WOOD

FIRED

STEAKS

AND

SEAFOOD