



**Pan Seared Crab Cake Bites – 14.00**

Maryland style lump crab cakes with zesty chipotle aioli

**Crisp Pistachio Crusted Goat Cheese Bites – 13.00**

Creamy goat cheese filled with cranberry, mint and orange zest coated with a pistachio crust and fried served with a roasted apple kumquat compote

**Manchurian Style Cauliflower – 12.00**

Crisp fried cauliflower florets tossed in a mildly spicy garlic chili sauce

**Chili Lime Crisp Calamari- 14.00**

Thin slices of calamari dusted and fried and finished with a chili lime sauce, crisp lime pieces and serrano peppers

**Shrimp Andouille and Corn Stuffed Jalapeno- 13.00**

A blend of sautéed shrimp, andouille sausage and fresh corn mixed with a creamy cheese blend stuffed in a jalapeno pepper wrapped in applewood smoked bacon served with a honey BBQ aioli

**Three Cheese French Onion Soup – 7.00**

Sweet caramelized Vidalia onions with a touch of Sherry wine and a beef bouillon topped with crisp bread and provolone, Swiss and Parmesan Cheeses

**Guinness Glazed Salmon BLT- 14.00**

Tender grilled salmon glazed with a brown sugar Guinness glaze, layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and a whole grain honey mustard on a pretzel batard

**Corned Beef Rubeen – 13.00**

Tender slow cooked corned beef with house made sauerkraut, Swiss cheese and thousand island dressing served on marbled rye

**Blackened Mahi Mahi – 13.00**

Blackened mahi mahi topped with pepper jack cheese, pico de gallo and finished with a chipotle ranch sauce on a Brioche bun

**New Orleans Style Shrimp Po' Boy – 14.00**

Crisp fried Shrimp on a French roll with Louisiana hot sauce mayonnaise, lettuce, tomato slices, sliced cornichons and crisp fried serrano peppers

**Half Pound Cheeseburger \$11.00**

Grilled to perfection with lettuce, tomato, onion and choice of cheese  
Add bacon \$2.00

**Portabella Mushroom & Onion Swiss Burger \$12.00**

Topped with sweet caramelized Vidalia Onions, fried portabella mushrooms and Swiss cheese.

**Ancho Chili Espresso BBQ Burger \$14.00**

Grilled to perfection, glazed with Ancho chili espresso BBQ sauce finished with Brown sugar jalapeno bacon and smoked gouda cheese

Appetizers

Sandwiches