

## *Lunch Specials*

---

### **Mahi Mahi Tacos**

Cajun grilled with iceberg lettuce, monteray jack cheese, salsa and chipotle aioli ~ fries  
**\$17**

### **Pastrami Sandwich**

Lean sliced pastrami, Swiss cheese on a bulky roll ~ with fries  
**\$13**

### **Mediterranean Buddha Bowl**

Artichokes, cherry tomatoes, carrot, cucumbers, quinoa, olives, roasted red peppers and feta cheese drizzled with feta and olive vinaigrette  
**\$16**

### **Salmon Burger**

Grilled; on a bulky roll with lettuce, tomato, red onion and pickle ~ drizzled with lemon herb aioli ~ fries  
**\$17**

### **Tuna Special**

6 oz tuna steak blackened medium rare with jicama and cucumber slaw, crispy wontons ~ drizzled with sweet soy and wasabi aioli  
**\$16**

### **Gumbo**

Tomato based shrimp and sausage gumbo served with rice  
**\$16**

### **Lobster Cocktail**

Avocado, mango, tomato in a pool of watermelon gazpacho topped with a 5oz lobster tail  
**\$19**

### **French Dip**

Shaved prime rib sautéed with bell peppers, onions and mushroom topped with cheddar cheese on a ciabatta roll ~ au jus and fries  
**\$15**

## *Market Prices*

---

### **Lobster**

1 1/4 fresh Maine lobster served with choice of starch and fresh vegetable

**Steamed \$28 Baked Stuffed \$38**

### **Fried Clams**

with cole slaw and fries  
**\$27**

### **Steamers (1.5#)**

**\$25**

### **Fried Oysters**

with cole slaw and fries  
**\$21**

## *Fresh List*

---

Pan seared, Blackened, Grilled  
Served with choice of starch and fresh vegetable

### **Salmon**

**\$26**

### **Swordfish**

**\$28**

### **Tuna**

**\$27**

### **Halibut**

**\$28**