

## Lunch Specials

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### Scallop Roll

Fried golden brown on a grilled torpedo roll drizzled with lemon sriracha aioli ~ with fries

**\$18**

### Vegetarian Special

Israeli cous cous and quinoa, wilted kale, roasted cauliflower, cherry tomato, marinated artichoke and feta cheese ~ drizzled with chipotle honey mustard dressing

**\$16**

### Mahi Mahi Tacos

Fried golden brown with iceberg lettuce, monteray jack cheese, salsa and chipotle aioli ~ fries

**\$17**

### Lobster Quesadilla

Claw and knuckle meat, cilantro, green onion, provolone and monteray jack cheese in a flour tortilla with sour cream, guacamole, and salsa ~ served with fries

**\$17**

### Chicken and Waffles

Belgian pearl sugar waffle topped with crispy fried boneless chicken tenders ~ drizzled with bacon maple peanut butter sauce

**\$15**

### Pastrami Sandwich

Lean sliced pastrami, Swiss cheese on a bulky roll

**\$13**

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## Fresh List

### Steamers (1.5#)

**\$24**

Salmon

**\$27**

Swordfish

**\$28**

Halibut

**\$29**

Tuna

**\$28**

### 1 1/4# Lobster

Steamed **\$29** Baked Stuffed **\$39**

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## Drink Specials:

### Clancy's Crush

First Crush Vineyard Cran-Raisin Sauvignon Blanc, Blue Curacao, Cranberry Spiked Seltzer

**\$8.50**

### Beer Flight

Your choice of 3 - 6oz samples of draft beers

**\$8.50**