



EARLY DINING MENU

DAILY 3 – 5:30 PM

INCLUDES (1) GLASS OF HOUSE WINE OR DOMESTIC DRAFT BEER,
SALAD & ENTRÉE PER PERSON

\$19.95

WINES

CHARDONNAY, PINOT GRIGIO,
MERLOT, CABERNET, PINOT NOIR

DRAFT BEER

SHOCKTOP, YUENGLING, BUD LIGHT,
SAM ADAM'S SEASONAL

SALADS

TAVERN SALAD

MIXED GREENS, CUCUMBERS, TOMATOES,
CROUTONS, BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE, ROASTED RED PEPPERS,
RADISH, CROUTONS

ENTRÉES

CARAMELIZED CATFISH

ROASTED TOMATO SAUCE, GRITS

CHICKEN PICCATA

ANGEL HAIR, LEMON CAPER SAUCE

COCONUT CRUNCHY SHRIMP (5)

SEASONAL VEGETABLES,
CITRUS CHILI DIPPING SAUCE

PASTA DIAMARE

ANGEL HAIR, MUSSELS, SHRIMP, FLOUNDER,
ASPARAGUS,
ROASTED TOMATO SAUCE

BABY BACK RIBS ½ RACK

SMOKED & ROASTED, ZINFANDEL BBQ SAUCE,
FRENCH FRIES, COLESLAW

CHICKEN MARSALA

MUSHROOM MARSALA SAUCE, MASHED POTATOES

LOUISIANA SHRIMP & GRITS

LIGHTLY BLACKENED, CREAMY GRITS,
ANDOUILLE SAUSAGE

CRAB STUFFED FLOUNDER

LEMON SHALLOT BUTTER, SEASONAL
VEGETABLES

HERB CRUSTED SALMON

LEMON SHALLOT BUTTER,
COLLARD GREENS

FISH & CHIPS

SOUTHERN BARREL (LOCAL) BEER BATTERED
COD, FRENCH FRIES,
TARTAR SAUCE, COLESLAW

SHRIMP FRESCA

PARMESAN CRUSTED, ANGEL HAIR,
TOMATO BASIL SAUCE

\$22.95

10 OZ. GRILLED SHOULDER STEAK

BOURBON PEPPERCORN SAUCE,
BUTTERMILK MASHED POTATOES, SEASONAL VEGETABLES

DESSERTS \$4

CHOCOLATE TORTE

KEY LIME PIE

NY CHEESECAKE

CRÈME BRULÉE

* NO DISCOUNTS APPLY TO EARLY DINING MENU