

# Chef's Daily Specials

MONDAY, AUGUST 14th, 2023

## FEATURED DRINK

JOE TEE'S LEMONADE \$10

VISTA POINT "WHITE ZINFANDEL" GLASS:\$5 BOTTLE \$20

## APPETIZERS

### CHICKEN WINGS \$14

*Buffalo, Mango Habanero, or BBQ sauce.*

*Served with celery sticks, and blue cheese dressing.*

### JUMBO LUMP CRAB-GUACAMOLE \$24

*Layers of fresh avocado, jumbo lump crab and Mexican sweet corn*

*Accompanied by Fried Corn Tortilla Chips.*

### PEEL & EAT SHRIMP \$17

*1/2 LB. Shrimp, tossed in Old Bay Seasoning, served with Chilled Cocktail Sauce with Lemon Wedges.*

### SHRIMP COCKTAIL \$18

*Three Jumbo Shrimp Served Chilled with Cocktail Sauce and Lemon.*

## FISH OF THE DAY

Grouper \$36 Salmon \$26

Mahi \$24 Swordfish \$30

## CHEFS FISH SANDWICH

Mahi Mahi \$24

Panko Haddock \$22

## ENTREES

### PAN ROASTED YELLOW TAIL SNAPPER \$19

*Served with Roasted Vegetables Topped with lemon caper butter sauces*

### WATERMELON AND GRILLED LOBSTER TAIL SALAD \$29

*Feta cheese, baby arugula, cucumber, mint  
and white Balsamic Vinaigrette.*

*Topped with Roasted Pine Nuts.*

### HAWAIIAN CHICKEN SANDWICH \$19

*Applewood smoked bacon, grilled pineapple, melted provolone and  
jalapeno slices topped with Honolulu slaw,  
accompanied by sweet potato fries*

### GARLIC SHRIMP \$27

*With Rice Pilaf and Broccoli Florets*

### STEAK & CHEESE \$18

*Saute onions and peppers topped with melted provolone cheese. Served  
with French Fries*

### LOBSTER ROLL \$32

*The New England Classic on a Buttered Bun with Dill, Lemon, and  
Mayonnaise. Served with French Fries*

### SOUP DU JOUR - WHITE BEAN

DESSERT— FLORIDA ORANGE SUNSHINE CAKE \$13