



SEASONAL MENU



APPETIZERS

COCONUT SHRIMP

hand-dipped / rolled in coconut / fried /
jalapeno mango marmalade **14**

TATER KEGS

6 Giant taters / stuffed with bacon / cheese/
chives / cool ranch to dip **9**

BURRATA CAPRESE

Fresh burrata / tomato / basil /
balsamic glaze / crostini bread **12**

CRAB STUFFED MUSHROOMS

Roasted mushroom / lump crab meat /
lemon garlic butter **11**

ENTREES

CLAM LINGUINI PASTA

In a white wine sauce. **19**
Add a House or Caesar salad \$3

BANG SHRIMP TACOS

Crispy shrimp / maria's homemade
bang sauce / fresh mango salsa
served with fries. **17**

FROM THE GRILL

SALMONE TROPICANA

Grilled Salmon / fresh mango salsa /
served with jasmine rice. **22.5**

LEMON GARLIC BUTTER LAMB CHOPS

Grilled to perfection lamb chops / homemade
lemon garlic butter / mashed potatoes / grilled
asparagus. **29**

DESSERT

STRAWBERRY LIMONCELLO TIRAMISU

Homemade / fresh strawberry tiramisu / hint
of limoncello **9**

COCKTAILS & BEERS

MARGARITA FLIGHTS

Strawberry / Mango / Blue Wave / Traditional **15**

SUNSET RUM PUNCH

Coconut rum / mango juice / oj /
pineapple juice / grenadine **10**

DRAGON FRIZZ

Tequila/ Triple sec / Dragon fruit /
lime juice / splash of club soda **11**

CUCUMBER BLUEBERRY MARTINI

Blueberry vodka / lime juice / cucumber /
cranberry juice / splash lemonade **12**

ASK YOUR SERVER ABOUT OUR
SEASON TAP BEERS

