<u>Dinner Specials</u> September 12, 2014 – September 14, 2014

Scallop, Shrimp and Crabmeat AuGratin \$20

Fresh sea scallops, shrimp, crabmeat and heavy cream in a casserole, baked and topped with a blend of two cheeses and served with your choice of two sides.

Scallops Gran Mere \$21 Full Portion/\$18 Smaller Portion Sauteed sea scallops with mushrooms, onions, green peppers, garlic, diced bacon and white wine drizzled with hollandaise sauce and served with your choice of two sides.

\$20 Full Portion/\$17 Smaller Portion Chicken Ala Vodka Sautéed boneless chicken breasts with jumbo lump crabmeat and bacon in a vodka rose sauce, tossed with penne pasta and served with your choice of one side.

Featured Appetizer: Grilled Chicken Flatbread

Grilled chicken, tomato sauce, chopped cilantro and mozzarella cheese, drizzled

with a roasted garlic sauce

Fried Calamari \$8 Plain or chipotle ranch

Featured Dessert: Peanut Butter Pie

Featured Wine: Blackberry Merlot

Featured Spirit: Grateful Dead

!!!New Beer: Ask your server about our new craft beers

SUNDAY LOBSTER BAKE \$18 (LOBSTER TAIL, CLAMS, BAKED POTATO, CORN ON THE COB, AND ICE CREAM) PIG ROAST COMING SEPT 13TH