

# \$30 August Three Course Menu

*Celebrating 30 years in 2019*

*Available at 4:00 p.m. for the month of August only*

## Appetizers:

### **Cup of She Crab Soup**

Our award-winning specialty! Seasoned blend of lump crab meat and cream with sherry

### **Seasonal Greens**

Mesclun greens topped with fresh strawberries, onions, candied walnuts and goat cheese, with raspberry champagne vinaigrette

### **Fried Clam Strips**

Served with lemon dill remoulade

## Entrées:

*You may substitute any vegetarian entrée for the following selections*

### **Salmon Oscar**

Grilled salmon, topped with asparagus, lump crab meat and Hollandaise, served over a bed of heirloom tomato and fresh basil quinoa

### **Grilled Flat Iron**

Topped with a spiced corn and peach salsa, accompanied with smashed potatoes and broccolini

### **Tenderloin and Garden Vegetable Penne**

Beef tenderloin tips sautéed with peppers, onions, zucchini, corn and spinach in a sundried tomato pesto cream sauce with penne pasta

### **Scallop Risotto**

Served over a basil margarita risotto and finished with a blood orange reduction

## Dessert:

*The following desserts are made in house:*

**Apricot Brandy Bread Pudding** - add ice cream for \$2

**Key Lime Pie**

**S'mores Parfait**

## Featured Drinks

**Hawaiian Blueberry Palmer (Non-alcoholic)** - Hibiscus infused blueberries combined with lemonade and sweet iced tea - 3.50

**Vacation in Italy** - Sauza silver tequila, Campari Bitter liqueur, Amaretto liqueur, blood orange syrup and house made lime sour served up with a sugar rim. Saluti! - 8

**Abbey Rose** - light rum, dark rum, banana liqueur, orange juice, pineapple juice, grenadine - 9

We respectfully request no substitutions.  
No further discounts will apply towards this special menu.