

# \$16 June Three-Course LUNCH Menu

Available 11:00 a.m. - 4:00 p.m.

Celebrating 32 years in 2021!

## Appetizers:

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

Our award-winning specialty: Seasoned blend of lump crab meat and cream with sherry  
*Substitute either a cup of French Onion soup or cup of soup of the day*

### **Garden Salad**

Romaine lettuce, garden vegetables, Cheddar cheese and New York flatbread, served with house made buttermilk Cheddar ranch dressing

## Entrées:

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

### **Bang Bang Shrimp**

Fried Shrimp tossed in a creamy, sweet and spicy sauce, served over white rice with vegetable medley

### **Summer Chicken**

Topped with pico de gallo and cilantro lime honey, served with smashed potatoes and asparagus

### **Pan Seared Pork**

Pork tenderloin pan seared and brushed with a chile lime BBQ sauce, served with smashed potatoes and vegetable medley

## Dessert:

### **Petite Homemade Apricot Brandy Bread Pudding**

### **Raspberry Sorbet**

*Add vanilla ice cream to your Bread Pudding - \$2.00*

## Summer Sippers

### **DAQ 209**

The perfect summer cocktail!! This is a traditional style daiquiri with a little panache! We mix Bacardi rum, lime juice, simple syrup, and a house-made blueberry mint puree. Shaken and served up like the classic and sorry we cannot make it frozen - 8

### **Blueberry Fresh (Non-alcoholic)**

This non-alcoholic mojito has mint, lime, blueberry syrup, and blueberry puree mixed together and topped with soda water for a delightfully refreshing beverage - 3.50 \*\*Refills for \$2

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