

Chef's Menu

• APPETIZERS •

MONROE STREET CHIPS HALF 8 / FULL 12 **G**

House made chips, slow roasted pork, cheddar, mozzarella, red onion, heirloom tomatoes, bbq sauce

SEAFOOD CHOWDER CUP 6 / BOWL 10 **G**

• SALAD •

WATERMELON SALAD 10 **G**

Fresh watermelon cubes, feta cheese, cucumber, crispy prosciutto crumbles, honey basil lime vinaigrette

• SEA AND LAND •

ITALIAN HOAGIE 14

Pepperoni, salami, capicola, ham, provolone cheese, lettuce, tomato, banana peppers, red wine vinegar, ciabatta hoagie, artichoke, mozzarella & olive antipasto salad

SHRIMP RAMEN 28

Jumbo shrimp, ramen noodles, red peppers, snow peas, onion, water chestnut, toasted coconut, ginger garlic coconut reduction, side salad

PEACH PORK CHOP* 32 **G**

12 oz bone in pork chop, fresh peach cream sauce, green beans, side salad

• DESSERT •

PEACH CRUMBLE A LA MODE 7 **G**

Warm fresh peach halves, oatmeal crumble, caramel drizzle, Graeter's vanilla ice cream

APEROL SPRITZ CHEESECAKE 8

Aperol liquor, white chocolate ganache

Suggested Wine ~ Charles & Charles Rose, Washington, 2023

Glass – 7 Quartino – 10 Bottle – 18

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE
FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

G DENOTES GLUTEN FREE ITEM