

DINNER AVAILABLE FROM 5-9PM 7 DAYS A WEEK

DINNER

FEATURES

CHEF'S SPECIALS

CRISPY BUFFALO CHICKEN SANDWICH \$14
TOMATOES, ROMAINE, PICKLES, BUFFALO AIOLI, SHOESTRING POTATOES
SERVED WITH TOASTED PRETZEL BUN

VEGAN FRITO PIE \$11
VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO **(CONTAINS NUTS)**

VEGAN FRIED "OYSTER POBOY" \$13
PANKO AND NORI CRUSTED OYSTER MUSHROOMS, LETTUCE, TOMATO, PICKLE,
VEGAN REMOULADE, SERVED ON TOASTED BAGUETTE

FISH TACOS \$15
MANGO SALSA, AVOCADO VINAIGRETTE, CABBAGE SLAW,
PIQUILLO PEPPER AIOLI, SERVED ON CORN TORTILLAS

DINNER ENTREES

BRAISED SHORT RIB \$18
GARLIC POTATO MASH, SAUTEED GREENS
TOPPED WITH BEEF DEMI

SEAFOOD GUMBO \$16
GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,
SIDE OF TOASTED BAGUETTE

VEGAN POWER BOWL \$14
CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,
LENTILS, TOMATO, CRISPY GARBANZO,
AVOCADO VINAIGRETTE

VEGGIE PASTA \$14
CAVATAPPI PASTA, SEASONAL VEGGIES, PARMESAN,
BUTTERNUT COCONUT SAUCE
ADD CHICKEN \$2 / ADD SHRIMP \$3

DINNER PLATES

**SERVED WITH 2 DINNER
SIDES OR A CUP OF SOUP**

**ROASTED CHIMICHURRI
CHICKEN \$18**

GULF SHRIMP \$16

MARKET FISH \$21

DINNER SIDES

SAUTÉED GREENS

VEGGIE MEDLEY

**GARLIC MASHED
POTATOES**