

CHEF'S FEATURES

*Thursday, September 25-
Sunday, September 28*



WEDGE SALAD

10

A crisp wedge of iceberg lettuce topped with cherry tomatoes, Apple-wood-smoked bacon, crumbled blue cheese, and creamy house-made dressing

TUNA TOSTADAS (2)

14

Crispy gluten-free tostadas topped with Ahi tuna, seaweed salad, avocado, and a drizzle of spicy mayo

CHICKEN CHEESESTEAK

16

Shaved chicken breast, caramelized onions, and melted mozzarella on a toasted sub roll with cheese sauce, served with French fries

SURF & TURF BURRITO

22

Marinated flank steak and shrimp with refried beans, rice, guacamole, and chipotle crema, served with French fries

STICKY PORK TENDERLOIN

26

Pork tenderloin glazed with garlic, soy, and ginger, served with rice and broccoli

CHIMICHURRI SALMON

26

Grilled salmon with chorizo-chimichurri fingerling potatoes, finished with chimichurri sauce

Featured Drinks

Philly Crush | 9

Stateside Vodka, Triple sec, Fresh orange, Sprite

Cherry Limeade Mule | 8

Smirnoff Cherry Vodka, Lime juice, Ginger beer

Purple Rain | 8

New Amsterdam Vodka, Blue Curacao, Lime juice, Grenadine, Lemonade

Rotating Beers

High Noon Peach Iced Tea | 6

Tideline Hard Seltzer Ice tea

Lemonade | 6

Shipyard Pumpkinhead Ale | 7

V= Vegetarian

Some items can be made Gluten-Friendly upon request

A gratuity of 18% will be added to parties of 8 or more guests

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.

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