

Monday & Thursday

# SMOKEHOUSE Dinner

**\$35**

3 Course Dinner

Appetizer Choice:

## Daily Soup Selection

Chef Nick keeps it fresh and local

## Wedge Salad

Iceberg Lettuce, Heirloom Tomatoes, Aged Gouda, Bacon  
and Grilled Red Onion finished with Buttermilk Ranch

## Oysters Rockefeller

Local Oysters, topped with Baby Spinach, and a Pernod Bechamel Sauce

Entree

## Half a BBQ Chicken

Kentucky Spirit BBQ Jersey Fresh corn & Faucher's Macaroni and Cheese

or

## Applewood Smoked Salmon

Spicy Asian BBQ Sauce, Roasted Root Vegetables

Dessert

Chef's Daily Selection

Tuesday & Wednesday

# Seafood Dinner

**\$35**

**3 Course Dinner**

Appetizer Choice:

## Daily Soup Selection

Chef Nick keeps it fresh and local

## Wedge Salad

Iceberg Lettuce, Heirloom Tomatoes, Aged Gouda, Bacon  
and Grilled Red Onion finished with Buttermilk Ranch

## Coastal Clams

Chopped Clams, topped with diced red peppers, bacon and sharp provolone

Entrée Choice:

## 1Lb of Steamed Snow Crab Legs

Russian Opilio snow crabs served with lemon and clarified butter

Or

## 1 ¼lb Whole Lobster

lemon and clarified butter

Dessert

**Chef's Daily Selection**