
Easter Menu

Starters:

TSpinach Ricotta Dumplings \$11

Spinach ricotta dumplings baked with vodka sauce and mozzarella cheese, served with locally produced french bread

Risotto Bites \$9

Smoked corn risotto stuffed with pimento cheese, topped with a roasted poblano aioli

Fish Dip \$10

Smoked mahi mahi fish dip served with flatbread crackers and pickled jalapenos **GFO**

Fried Pickles \$8

Housemade pickle spears panko fried, served with tiger sauce and ranch dressing

Shrimp Cocktail \$10

Perfectly steamed shrimp served with cocktail sauce **GF**

House Cured Bacon Wrapped Scallops \$15

Grilled and glazed with a pomegranate reduction **GFO**

She Crab Soup

Bowl \$8.5 Cup \$5.5

Escargot \$11

Broiled in our house made garlic butter

Entrees:

Ham and Rum Raisin \$17

Honey baked ham carved and served with a dark rum raisin sauce **GF**

Shrimp & Grits \$22

Shrimp and housemade andouille sausage sauteed in etouffee sauce and served with creamy Anson Mills Grits. Topped with cornmeal fried okra and bacon rinds

Lobster Saute \$34

Lobster, shrimp, and mussels sauteed in a rich diane butter sauce with zucchini, sundried tomato, and arugula.
Tossed with penne pasta

Seafood Platter \$34

Lobster tail, flounder, scallops, and shrimp fried to perfection

Almond Crusted Snapper \$34

American Red Snapper almond crusted, served with roasted garlic mashed potatoes and madeira beurr blanc

Blackened Salmon Salad \$22

Blackened salmon, cashew crusted goat cheese, dried fruits, bell pepper, and sunflower seeds served on greens.

Horseradish Louie Dressing **GF**

Grouper Caponata \$35

Black Grouper charbroiled, served with a grilled vegetable medley, fresh orzo salad, and topped with a lemon vinaigrette **GFO**

Mahi Mahi \$29

Panko fried Mahi served with mango salsa

24 Hour Leg of Lamb \$20

Leg of lamb braised for 24 hours in a red wine tomato sauce and served over grits

Ribeye Gorgonzola \$31

Grilled ribeye topped with bacon bits, caramelized onions, and gorgonzola cheese **GF**

Beef Wellington \$36

Filet topped with dijon, prosciutto, and mushroom duxelle.
Baked to perfection in puff pastry

Norwoods Filet \$34

Two 4 oz filet medallions served on a yukon gold potato cake, topped with cabernet demi glace, chive oil, and fried shallots.

Add grilled shrimp for \$13 **GFO**

Thank you for celebrating your holiday with us!
