
Holiday Menu

Starters:

GF - Gluten Free

GFO - Gluten Free Options

Spinach Ricotta Dumplings 12.6

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

Fish Dip 10.5 **GFO**

Smoked mahi mahi fish dip served with flatbread crackers

Fried Pickles 8.4

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

Shrimp Cocktail \$10.5

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

House Cured Bacon Wrapped Scallops \$15.75 **GFO**

Grilled and glazed with a pomegranate reduction

She Crab Soup

Bowl \$8.5 Cup \$5.78

Escargot \$11.55

Broiled in our house made garlic butter

Entrees:

Grouper Caponata \$36.75 **GFO**

Charbroiled Grouper served with a grilled vegetable medley, roasted garlic mashed, and topped with a lemon vinaigrette

Shrimp & Grits \$22

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

Ham and Rum Raisin \$16.8

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

Seafood Platter \$35.7

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

Almond Crusted Red Snapper \$35.7

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

Blackened Salmon Salad \$22 **GF**

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

Horseradish Louie Dressing

Mahi Mahi \$30.45

Panko fried Mahi served with mango salsa and roasted garlic mashed potatoes

Maine Lobster Saute \$35.7

Lobster, shrimp, and mussels sauteed in a rich diane butter sauce with zucchini, sundried tomatoes, and arugula.

Tossed with penne pasta

Ribeye Gorgonzola \$31 **GFO**

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

Beef Wellington \$37.8

Filet topped with dijon, prosciutto, and mushroom duxelle.

Baked to perfection in puff pastry

Norwoods Filet \$35.7 **GFO**

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

Thank you for celebrating your holiday with us!
