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# 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 **GF**

Perfectly steamed shrimp served with cocktail sauce

### 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

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## Entrees:

### Grouper Caponata \$37 **GF**

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 Anson Mills Grits. Topped cornmeal fried okra and bacon rinds

### Mahi Mahi \$30.45

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

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### Seafood Platter \$35.7

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

### Blackened Salmon Salad \$22 **GF**

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

Horseradish Louie Dressing

### 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

### Grouper Stack \$37 **GFO**

Blackened grouper breast served on top a yukon gold potato cake, ginger and soy glazed edamame, topped with srirachi aioli and wasabi aioli

### 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!

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