

## Appetizers

### Eggplant Tower – 15

crispy eggplant layered with mozzarella cheese, topped with tomatoes and balsamic glaze

### Clams or Mussels - 18

spicy red or garlic butter sauce, served with a toasted garlic baguette

### Crispy Calamari – 15

house prepared and served with red sauce

### Clams Oreganata - 15

whole clams topped with toasted italian bread crumb blend

### Rare Co. Fries – 18

with crumbled bacon, scallions, sliced skirt steak & horseradish cheese sauce

### Colossal Shrimp Cocktail – 16

served with cocktail sauce

### Blackened Filet Tips – 18

served with horseradish crème

### Wrapped Asparagus – 18

wrapped in skirt steak and sprinkled with goat cheese crumble

## Flatbreads

### Carolina Brisket – 16

hand pulled beef brisket, caramelized onions & goat cheese crumble topped with our alabama white and house bbq sauce

### Skirt – 18

sliced steak with caramelized onions, goat cheese and drizzled with horseradish creme

### Bruschetta and Arugula – 14

drizzled with our house made balsamic reduction

add fresh mozzarella - \$2

### California Chicken – 16

diced chicken, bacon, red onion, tomato, avocado, and a three-cheese blend drizzled with chipotle ranch

### Prosciutto and Tomato – 16

topped with mozzarella cheese and a balsamic reduction

### Shore To Please – 18

grilled shrimp, parmesan cheese, and arugula on a garlic butter crust with lemon aioli

## Beverages

Coffee or Tea - 2

Seltzer - 2

Soft Drinks or Milk - 3

Sparkling Mineral Water - 4

## Soups & Salads

*Soups are Gluten Free*

### Clam Chowder

manhattan or new england  
cup-8 bowl-14

### Lobster Bisque

cup-10 bowl-16

### House Salad – 9

arugula, tomato, and red onion

### Caesar Salad – 12

romaine, parmesan cheese & croutons tossed in caesar dressing

### Capri for Two – 15

sliced tomatoes, fresh mozzarella, roasted red peppers and basil with a balsamic reduction drizzle

### — Salad Add Ons —

Chicken-10 Shrimp-12 Salmon-16

Sliced Skirt Steak-16 Crab Cake - 16

### — House Dressings —

Balsamic - Ranch - Bleu Cheese - Caesar  
Oil & Vinegar - Honey Mustard

## Burgers

*Served on Brioche Buns With French Fries & Cole Slaw  
Substitute a Turkey or Beyond Burger for an  
additional \$3*

### Hamburger – 15

add choice of cheese - \$1

### Cowboy Burger – 17

topped with cheddar cheese, frizzled onions and bbq sauce

### French Onion Burger – 18

swiss, provolone and sautéed onions with a side of french onion soup for dipping

### 6th Street Smash Burger – 18

two smash patties with melted swiss and bacon on a toasted garlic brioche bun – served well done

## Children

*Ages 12 and Under*

### Mini Cheese Quesadilla – 8

### Mac and Cheese – 7

### Linguine in Red Sauce – 7

### Steak – 16

with fries

### Chicken Tenders – 8

with fries

### Hamburger Sliders – 10

with fries

add cheese for - \$1

# Entrées

## Sea

**Grilled or Blackened Mahi – 30**  
with lemon aioli over garlic mashed potatoes

**Honey Garlic Salmon – 30**  
served over grilled asparagus

**Crab Stuffed Flounder – 36**  
served over sautéed spinach

**Broiled Sea Scallops – 38**  
served with a roasted red pepper risotto cake

**Crab Cake A La Carte**  
**1 for 16 - 2 for 30**  
served with housemade remoulade sauce

## Steak A La Carte

Served with Housemade Steak Sauce

**14oz Sliced Skirt – 34**

**10oz Filet Mignon – 46**

**12oz NY Strip – 40**

**12oz NY Strip Prime – Mprice**

**16oz Bone In Rib Eye – Mprice**

— *Steak Toppings* —

Brandy Cream Sauce - Chimichurri  
Garlic Herb Butter - Creamy Parmesan  
\$2 Each

## Entrée Add Ons

Chicken – 10   Shrimp – 12   Salmon – 16   Sliced Skirt Steak – 16   Crab Cake – 16  
When Available - 6oz Lobster Tail - Mprice

## Land

**Stuffed Chicken Parmesan – 30**  
a twist on the traditional served with a side of linguine

**Tuscan Chicken – 32**  
frenched chicken breast with spinach and roasted grape tomatoes in a parmesan cream sauce

**Homemade Meatloaf – 28**  
drizzled with housemade bbq sauce over mashed potatoes

**Carolina Brisket – 30**  
with our alabama white bbq sauce over mac and cheese

**Eggplant Parmesan – 28**  
served with a side of linguine and red sauce

**16oz Bone In Pork Chop – 36**  
grilled and topped with our sweet and spicy sauce served with roasted red potatoes

## Pasta

**Shrimp Fra Diavolo – 32**  
tossed with penne in a spicy red sauce

**Pasta Primavera – 28**  
roasted vegetables and penne pasta tossed in your choice of housemade sauce:

**Cream Blush - Red Sauce**  
**Creamy Garlic Parmesan**  
**Garlic & Oil**

**Lemon Herb Chicken - 30**  
sautéed in butter, lemon and white wine with capers over linguine

**Clams and Linguine – 34**  
tender chopped clams and linguine tossed in a light herb clam broth

**Fisherman's Stew – 38**  
chopped clams, mussels, shrimp, mahi and scallops in an herb infused white wine sauce over linguine

## Sides

**French Fries or Steak Fries – 6**  
traditional or sweet potato

**Baked Mac & Cheese - 7**  
monterey jack cheese & bread crumbs

**Frenched Green Beans – 5**

**Baked Sweet Potato - 6**

**Coleslaw - 4**

**Baked Potato - 6**

**Garlic Mash - 5**

**Roasted Reds - 7**

**Asparagus – 8**

**Risotto Cake - 7**  
with roasted red peppers

## House Sauces

Chipotle Ranch  
Chimichurri  
Lemon Aioli  
Horseradish Crème  
Remoulade  
Steak Sauce  
Alabama White BBQ  
House BBQ  
\$2 Each

*Desserts* – Ask your server for our current selection- 9

Gluten Free Options Available With Most Selections Please Ask Your Server. \$2 Upcharge for GF Substitutes