



# EASTER MENU

## Easter Cocktails

### CAP'N JACK'S BLOODY MARY \$10

Gray Goose Vodka, house made bloody Mary mix and a oversized shrimp cocktail

## Small Plates

### SEAFOOD CEVICHE \$13

sea scallops and shrimp in a citrus marinate served with fried plantains

### OYSTER SAMPLER \$10

6 local raw oyster with cocktail and mignonette sauce

## Entrée

### GLAZED EASTER HAM \$17

Sliced whole pineapple glazed ham with roasted celery root and sugar snap peas with carrot and baby arugula salad

### PAN ROASTED STALER CHICKEN \$17

pan seared chicken breast over chopped lemon garlic collard greens served with roasted fingerling potatos

### GRILLED SWORDFISH STEAK \$21

char grilled swordfish steak over lemon pepper jasmine rice topped with grilled asparagus and bur blanc sauce

## Homemade Dessert

### BANANA COCONUT CREAM PIE \$6

### LEMON MOTHER LOAD CAKE \$8

layers of yellow cake, lemon shortbread, and lemon cheesecake

