

SAND SCULPTURE ENTREES

Entrees served with vegetable and starch; your server will describe to you.

FROM THE DEPTHS

• **CATCH OF THE DAY** Market price

Served broiled, grilled, blackened or pan fried.

• **TRUFFLE SALMON** \$19.99

Salmon filet grilled and glazed with white truffle honey and pecans.

• **CRAB CAKES** \$20.99

Two broiled lump crab cakes served with our lemon caper aioli.

• **SURF PLATTER** \$20.99

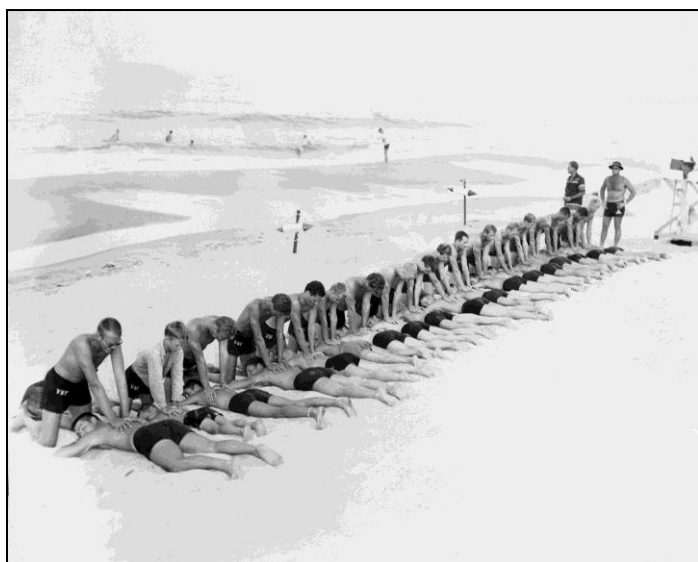
Shrimp, scallops, and tilapia broiled or fried served with lemon, and cocktail or tartar sauce.

• **SHRIMP SCAMPI** \$18.99

Succulent shrimp sautéed in butter, white wine, garlic and topped with parmesan.

We offer two options:

You can have it with linguine pasta or with vegetable and starch of the day.



LAND LUBBER FAVORITES

• **NEW YORK STRIP** \$20.99

A grilled well marbled 10oz. strip loin steak topped with burgundy butter.

• **ROASTED CHICKEN** \$18.99

Bone-in chicken breast wrapped in pepper bacon and smothered with a smoked Roma tomato sauce.

• **FLAT IRON** \$19.99

A grilled flat iron steak served on a bed of sautéed wild mushrooms, and caramelized red onions with a port reduction.

• **ARROGANT BBQ RIBS**

1/3 rack **\$13.99** 2/3 rack **\$21.99** FULL Rack **\$32.99**
Pork spare ribs slow braised & smoked; so good there is no question about it. *Ribs served with choice of: French Fries, Onion Rings, Coleslaw or Fruit Cup.*

Aerial of Rudee Inlet North, 1967 - Copyright Tim Rudziensky

• *Please note: Consuming raw or undercooked meat, seafood and poultry may increase your risk of food borne illness.*

Please no separate checks on parties of 8 or more. 18% Gratuity added to parties of 8 or more.