



SUMMER DINNER MENU

STARTERS

(Served from 4:00 to 10:00 p.m.)

COLD

Chilled Regional Oysters – Cocktail Sauce/House Mignonette/Saltine Crackers	16/32
Belhaven Charcuterie – Cured Meats/Cheese Selections/Pickled Cucumber/Crostinis House Spiced Nuts/Local Honey/Fresh Grapes/Queen Olives	18
Ahi Tuna Tower -Sushi Grade Tuna/Spicy Sriracha Mayo Sesame Seeds/Fried Won Tons	16
Curried White Bean Dip – Warm Naan Bread	12
Lemon-Basil Summer Hummus – Red/Orange/Yellow Bell Peppers-Warm Pita	12
Sardine/Spiced Pepper & Goat Cheese Crostinis	12
Grilled Watermelon Salad – Artichokes/Feta/Basil Chiffonade/Balsamic Vinegar	10
Pearl Cous Cous Mediterranean Salad – with Fresh Mint-Dill Vinaigrette	10

HOT

Roasted Oysters – Lemon Shallot-Parsley Butter or Creamed Spinach/Chopped Bacon/Parmesan	16/32
Brazilian Shrimp Soup – Rock Shrimp/Tomato/Coconut Milk/White Rice	Cup 7 Bowl 12
Roasted Poblano & Charred Corn Chicken Tacos	16
Popcorn Rock Shrimp – Chili Pepper-Honey Dip	16
Spinach & Artichoke Dip – Nacho Chips	12
Honey-BBQ Chicken Sliders – Red Onion/Pickles/Melted Mozzarella	16
Flatbread Pizza – Ask Your Server about Tonight’s Flatbread	14
Fried Bacon-Pimento Cheese Balls - Ranch Sauce	12
Fried Simmons Catfish Bites – Comeback Sauce	16
Beef/Sausage or Chicken/Sausage Asian Lettuce Wraps – Butter Lettuce/Asian Slaw/ Spicy Sweet Sauce	14
Simon’s Burger – 8oz Patty/Caramelized Onions/Smoked Gouda/Lettuce/Tomato/ Garlic Aioli/Toasted Kaiser Roll/House Cut Fries	18
Sophie’s Burger – Plant Based Vegan Burger/Toasted Kaiser Roll/Lettuce & Tomato Spring Mix Salad/Portabello Fries	16



DINNER MAINS

(SERVED FROM 5:00 TO 10:00P.M.)

Seared Scallops – in Cajun Maque Choux (Corn, Peppers, Bacon, Cream & Cajun Seasonings)	34
Steak Frites – 10 oz Hanger Steak /House Cut Truffle Fries/Cowboy Butter	32
14 oz Ribeye Steak –Sauteed Vidalia Onions/Cremini Mushrooms Creamed Spinach/Herbed Butter	42
BBQ Chicken Quarter –Grilled Corn on the Cob/Homemade Potato Salad	28
Seared Mahi Mahi –Cauliflower Mash/Grilled Asparagus/Pineapple Salsa	28
Ahi Tuna Steak –Jasmine Rice/Sauteed Asian Veggies/Soy Ginger Sauce	34
Baked Flounder –Yukon Gold Mashed Potatoes/Steamed Asparagus/ Lemon-Caper-Butter Sauce	30
Greek Summer Salad – Cucumbers/Bell Peppers/Cherry Tomato/Feta/Mint Red Onion/Kalamatan Olives/Oregano Vinaigrette -- Topped with Seared Ahi Tuna or Grilled Chicken Breast	24 32

SIDES

Portabello Fries	8
House Cut Fries – Sea Salt or Truffle Oil	8/10
Chilled House Slaw	6
Yukon Mashed Potato	6
Grilled Asparagus	6
Cauliflower Mash	6

DESSERTS

Key Lime Pie with Chantilly Cream	8
Sorbet Taste Tray – Raspberry-Mango-Zesty Lemon-Summer Strawberry	9
Ice-Cream Taste Tray – Vanilla Ice-Cream: Chocolate-Caramel-Raspberry-Key Lime	9
Fresh Georgia Peach Cobbler – with Vanilla Ice-Cream	10
Affogato – Espresso & Vanilla Ice-Cream	8
Strawberry Shortcake	8
Ice-Cream Or Sorbets – Per Scoop	6
Chocolate Brownie – with Pistachio Ice-Cream	9
Taste Tray – A sampling to share of four of our desserts	14