

# Seasonal Selections

## FROM THE CHEF

### Eggplant Napoleon

Lump crab, Gulf shrimp and Tasso, layered between lightly battered eggplant, topped with Monica sauce and shredded Gruyere cheese.

\$21



### Roasted Artichoke Gulf Shrimp Salad

Roasted artichokes, grilled Gulf shrimp and sliced avocado on a bed of mixed greens accented with thinly sliced radish and won ton crisps. Dressed with honey lemon vinaigrette.

\$22



### Mesquite Grilled Mahi

Char grilled mahi laced with lemon dill beurre blanc served with grilled asparagus and Cajun rice pilaf.

\$26



### Double Berry Ginger Snap Cheesecake

Fresh raspberries and blackberries are folded into decadent white chocolate cheesecake set on a ginger snap crust.

\$9





# Cocktail Favorites

## FROM THE BAR



*Created by Sage* **Dewy Days**

Kick back on our patio with our signature twist of a Tully tea, infused with fresh lemon juice and hints of raspberry, to unwind on a hot day.

\$13

**Peachberry Sangria**

*Created by Aubrey*

Enjoy this sunrise in a glass with fresh pineapple juice, peach schnapps and white rum topped off with a champagne float bringing the white sand beaches to you.

\$11



*Created by Corley* **Mad Hatter**

Keeping the madness in full spirit, we're taking you down the rabbit hole with a martini featuring Absolut Mandarin and Creme de Violette.

\$13.50



**Bay Breeze**

*Created by Chazzy*

This well blended concoction puts you in a summer state of mind bringing together tropical fruit juices featuring Ketel One as its signature liquor.

\$12

