

WEDNESDAYS & THURSDAYS FROM 4-8 PM

# Florida Lobster Fest

## HALF OFF ALL BOTTLES OF WINE

750ML ONLY – TAKE YOUR UNFINISHED WINE HOME. ASK YOUR SERVER FOR DETAILS.

### One-Buck Shuck

**YOUR CHOICE OF:**

**MALPEQUE OYSTERS**

(CANADA)

OR

**NORTHERN COUNTNECK CLAMS**

**SHUCKED TO ORDER AND SERVED  
ON THE HALF-SHELL WITH LEMONS  
AND COCKTAIL SAUCE FOR \$1 EACH**

12-piece minimum order, but feel free to order more!

**(NOT AVAILABLE FOR TAKEOUT)**

**Warning:**

**There is risk associated with consuming raw or undercooked shellfish.**

If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of illness from raw shellfish and should eat shellfish fully cooked.



**LOCAL DINES CERTIFICATES, KIND DINERS DISCOUNTS,  
AND COUPONS ARE NOT VALID ON THESE MENU ITEMS.**

### Lobster Specials

**TWIN TAILS - \$45**

Twin local Spiny lobster tails grilled or roasted.

Served with your choice of two side items and drawn butter.

Add crab stuffing for \$6 per tail.



**CAPTAIN'S PLATTER - \$35**

Fresh fish, Spiny lobster tail meat, sea scallops, shrimp, and baked stuffed clams. Served with Cole Slaw, Hush Puppies, Tartar Sauce, and Cocktail Sauce.

**ADD A SIDE ITEM FOR \$3:**

Bahamian Peas & Rice, Steamed Mixed Vegetables, Seaweed Salad, Blue Bird or Classic Potato Salad, French Fries, Tater Tots

**WHOLE FLORIDA LOBSTER - \$23 / LB**

Local Spiny Lobster grilled or roasted. Served with drawn butter.

**SNOW CRAB CLUSTERS - \$30**

Two full pounds of Canadian Snow Crab clusters. Served with drawn butter.



**FLORIDA'S SPINY LOBSTER SEASON IS OPEN  
FROM AUGUST 6TH TO MARCH 31ST.  
THANK YOU FOR SUPPORTING LOCAL FISHERMEN!**