

\$68 Adults \$28 Kids



THANKSGIVING DAY 2022

First Course

EACH GUEST SELECT ONE OPTION BELOW

ROASTED BEET SALAD

orange yogurt, arugula pesto, candied pecans

BABY GEM CAESAR SALAD

hand torn crouton, oven dried tomato, grana

PEEL & EAT SHRIMP 1/2 pound

housemade cocktail sauce, accoutrements

Second Course

EACH GUEST SELECT ONE OPTION BELOW

TRUE LOBSTER BISQUE

sour cream drizzle, chives

CRAB HUSHPUPIES

CRAB NOODLE CAKE

roasted corn sauce, thai basil herb salad

Main Course

EACH GUEST SELECT ONE OPTION BELOW

APPLE SMOKED TURKEY

CRAB STUFFED FLOUNDER

with lemon sabayon

HERB CRUSTED PRIME RIB

rosemary jus & horseradish crème fraîche

Sides for the Table

EACH GUEST SELECT ONE OPTION BELOW
EACH SIDE FEEDS 3 TO 4 PEOPLE

GRILLED GREEN BEANS
WITH COUNTRY HAM

WHIPPED POTATOES

CREAMY MAC & CHEESE

STUFFED CAULIFLOWER
WITH SWISS CHARD & BACON

Dessert

SELECT ONE

PECAN PIE
PUMPKIN PIE
KEY LIME PIE

