DINNER SPECIALS

SHRIMP COCKTAIL
5 fresh deveined shrimp cooked until tender and served with our house made cocktail sauce.
$17

BAVARIAN PRETZEL
A slightly crunchy on the outside and soft in the middle pretzel served with honey mustard and cheese sauce.
$12

FRIED ZUCCHINI
Fresh zucchini breaded and fried then served in a basket with horseradish sauce.
$15

DRUNK CLAMS
One dozen clams steamed in scampi beer broth.
$19

THAI MUSCLES
Green shell mussels steamed in spicy Thai coconut broth.
$17

GRILLED OCTOPUS
Fresh grilled octopus tossed with fresh lemon juice and extra virgin olive oil.
$22

ARMADILLO EGG
Cheese stuffed jalapeno wrapped in sausage then wrapped in bacon and baked with a BBQ sauce.
$15

ZACHARY BRISKET BLUE BURGER
Special brisket blend burger coated with Cajun spices topped with blue cheese.
$18

GROUPER NEWBURG
Broiled grouper fillet with shrimp topped with a sherry lobster cream sauce served over rice.
$25

TUSCAN SALMON
Baked salmon filet in a cream sauce with spinach and sun dried tomatoes.
$25

SHRIMP AND CHICKEN PARMIGIANA
Fresh shrimp and chicken breaded and baked with tomato sauce and mozzarella cheese served with a side of your choice.
$24

NY STRIP AND SHRIMP SCAMPI
A sirloin steak grilled to your liking and served with fresh shrimp sautéed in a scampi sauce.
$33

PORK CHOPS ITALIANO
Breaded pork chops Topped with sauteed onions, peppers, fresh mozzarella with a touch of marinara served over choice of pasta.
$24

VEAL GRAMBOTTE
Veal cutlet sauteed with Italian sausage, peppers, potatoes, and onions in a marsala sauce.
$24

BBQ RIBS
Pork ribs, coated with BBQ sauce and then baked.
$22

PRIME RIB
Prime rib oven roasted to your liking and served with potatoes of your choice.
$28