

# Chef's Features

Appetizer

## Tempura Shrimp

Jumbo Gulf Shrimp Battered and Served  
with Teriyaki Sauce 10

## Lobster Mac & Cheese

Fresh Lobster Meat Tossed in our Creamy  
House Cheese Sauce and Topped with  
Bread Crumbs.  
Served with a Salad 26

## Polynesian Pork

Sous Vide Pork Shank Served on a bed of  
Sweet & Sour Pineapple Chutney.  
Served with a Side and a Salad 29

## Citrus BBQ Roasted Chicken

1/2 Chicken Roasted and Basted  
with Citrus BBQ.  
Served with a Side and a Salad 18

## Fried Seafood Platter

A Team of Fried Shrimp, Scallops and  
Flounder.  
Served with a Side and a Salad 16

## Portobello Calabrese

Portobello Cap Stuffed with our House  
Bruschetta Mix and Mozzarella,  
Finished with Balsamic Glaze.  
Served with a Side and a Salad 16

## Country Fried Pork Steak

Breaded, Fried and Topped with Creamy  
Parmesan Pepper Gravy.  
Served with a Side and a Salad 14

# Fish Fourways Sea Scallops

## Neptune

Broiled in Lemon, White Wine and Garlic,  
Topped with Langostinos and Saffron  
Hollandaise Sauce.  
Served with a Side and a Salad 29

## Seared Soy-Sesame

Pan-Seared in Sesame Oil and Served on a  
Bed of Soy Glazed Asian Vegetables.  
Served with a Salad 25

## Tomato Pesto

Grilled and Topped with Garden Fresh  
Tomato Pesto and Garlic Parmesan  
Grissini.  
Served with a Side and a Salad 25

## Apple Jack

Seared with Spinach and  
Tomatoes, Flamed with Apple-  
Jack Brandy, Simmered in  
Cream Sauce.  
Served with a Side and a Salad 25

# Desserts

**Cheesecake 4.5**

**Vanilla Ice Cream 4**

**Peanut Butter Pie 5**

**Feature Dessert 5**

PLEASE NOTE: CONSUMPTION OF RAW OR UNDERCOOKED FOODS  
MAY BE HAZARDOUS TO YOUR HEALTH