Early Bird Specials

Mon – Fri ~ 4:00 – 5:30

Choice of Appetizer **or** Dessert and Entrée

Served with Chef's choice starch & seasonal fresh vegetable ***$19.95***

Add a glass of Fish Eye Wine ***$4.50***

Appetizers

Mini Baked Brie

Served with a datil pepper jelly & toast points

Chef's Choice Sushi Roll

Chef's choice ½ roll

Oysters Parmesan

Oven roasted with a parmesan compound butter

Firecracker Calamari

Flash fried and tossed with a spicy firecracker sauce

New England Seafood Chowder

Traditional New England Chowder with Chef's choice of seafood

Winter Time Salad

Bed of field greens with roasted beets, goat cheese & sugar pecans tossed in a maple vinaigrette

Entrees

Florida Cracker

Fried shrimp & three St Louis ribs served with baked beans coleslaw & corn bread

Seafood Fra Diavolo

Shrimp, scallops sautéed in a spicy tomato sauce tossed with fettucine & finished with Romano cheese & garlic crostini

Shrimp & Grits

Flash fried shrimp over a bed of cheese grits sprinkled with smokehouse bacon & scallions

Cornflake Fried Catch of the Day

Fresh catch of the day tossed in cornflakes, fried and served with French fries & coleslaw

Fettuccine Carbonara

Sautéed applewood bacon & peas tossed with fettucine, cream & Romano cheese

Kingfish Grill Chicken Marsala

Pan fried chicken with sundried tomatoes & mushrooms, shallots & garlic in a Marsala cream

House Made Desserts

Root Beer Float

Frozen mug filled with vanilla ice cream & IBC Root Beer

Key Lime Pie

A tangy Key Lime custard in a graham cracker crust finished with whipped cream

Brownie with Baileys Whipped Cream

House made double chocolate brownies served with our own Bailey's whipped cream