



DINNER AT DUSK

MAY 19 TO DECEMBER 24, 2017

5:00PM TO 6:00PM NIGHTLY

\$25.95

APPETIZER

NEW ENGLAND CLAM CHOWDER

BLACK BEAN SOUP

SEA WATCH FIELD GREENS

MAIN COURSE

1¼ LB. BROILED OR STEAMED WHOLE LOBSTER

CORN ON THE COB

BLACKENED MAHI MAHI

CAJUN SPICES, TOMATILLO PINEAPPLE SALSA

CATCH OF THE DAY

SUBJECT TO WEATHER AND SEA CONDITIONS

CRAB TOSTADA

**LUMP CRABMEAT MOUNDED ON A CRISP TORTILLA WITH AVOCADO, TOMATO,
RED ONION, CILANTRO, PARMESAN CHEESE, & BLACK BEANS**

BROILED COMBINATION

SHRIMP, SCALLOPS & MAHI MAHI WITH A GARLIC, HERB & WINE BUTTER SAUCE

TOP SIRLOIN STEAK

BÉARNAISE SAUCE, CRISPY ONIONS

SLOW ROASTED PRIME RIB

CREAMY HORSERADISH SAUCE, AU JUS

DESSERT

KEY LIME PIE

ICE CREAM

BEVERAGES

CHOICE OF COFFEE, ICED TEA OR TEA

\$2.00

\$4 SHARING CHARGE