

SPECIALS

Soup of the Day

Steak and Black Bean chili topped with cheddar and scallions. — Cup \$6 Bowl \$9

Featured Wing Flavor: Stingin' Honey Garlic

A combination of heat, honey, and garlic that swarms your taste buds with nothing but pure, irresistible flavor!!! A new classic!!!

Tater Skins

Crispy, deep fried, baked potato shells available three ways!!! — \$12

* **CLASSIC:** Cheddar/Jack cheese, bacon, scallions, and a side of sour cream

PIZZA: Mozzarella cheese, pepperoni, and a side of marinara

NACHO: Smothered in Queso sauce, blackened chicken bits, pickled jalapenos

"Reel" Spicy Tuna Poke Bowl

Seared rare Ahi tuna drizzled with sweet soy glaze served over cold sesame noodles with cucumber, jalapeño avocado, scallions, and cilantro, topped with crunchy wasabi peas and a dash of sriracha sauce. — \$18

Soft Shell Crab BLT

Hand battered soft shell fried up just right, lemon pepper mayo, lettuce, tomato, and crisp bacon served on Texas toast with crispy fries. — \$19

Adolfo's Chicken Enchiladas

Poached and pulled chicken rolled up inside corn tortillas topped with queso blanco, salsa verde, and fresh pico. Served with pineapple rice and black beans. — \$18

Crab Cake Platter

Our classic crab cakes made with lump and jumbo lump baked until golden brown, served with a side of Rumor sauce and your choice of two sides. — Single \$23 Double \$30

Pepperoni Pesto Pizza

Red sauce, fresh mozzarella, cup and char pepperoni boats, with a basil pesto drizzle! DO IT!!!
— Personal \$14 18inch \$22

\$1.50 Fresh Shucked Oysters!!!

Fresh shucked, super briny salt points from Quinby Inlet, VA available in increments of six
Fridays after 4pm, all day Saturday, and Sundays while supplies last!!! — \$9/ \$18/\$27

Chocolate Mousse Cake

Decadent and rich chocolate mousse surrounded by a buttery Oreo crust, topped with whipped cream and thin chocolate shavings. — \$9