

# Must-Have Specials

## The Daily Bevs

### Danger-Ade

Fresh raspberry infused New Amsterdam® Vodka blended in our famous Lemonade. "Yes we're sure there is alcohol in it..."  
\$15.00

### Frappetini

The espresso martini taken to another level. Mr. Black, Baileys, New Amsterdam Vodka, Frappe Coffee \$15.00

### Hardshore Negroni

Hardshore Gin from Maine is Gin redefined. Unique and pure, it is outstanding on its own and makes for the best Negroni we've ever had. \$16.00

### Vitamin Si

Milagro® blanco tequila, Triple-sec, fresh squeezed limes, organic agave syrup, Himalayan pink salted rim, on the rocks  
\$15.00

### Yiasou Málaga

Inspired by a trip to Spain, Larios 12 botanicals premium Spanish gin, Fever Tree elderberry tonic, lime zest, Amarena cherry  
\$16.00

## Sides & Appetizers



### Broiled Octopus

Day-boat Spanish from the Atlantic Ocean, marinated, grilled until tender with olives, cucumber and pita, John's Original Dressing. Accompanies well with Jamesport Sauvignon Blanc \$29.95



### Corn Ribs

Eight tangy, sweet mesquite corn wedges with a little spice kick, Melted Butter +\$2 \$9.95

## Entrees



### Broiled Whole Sea Bass\*

Delicate, flaky white meat, cabbage salad, cucumbers, tomatoes, covered with fresh garlic and John's Original Dressing. Local Pairing: Pellegrini Chardonnay -hints of melon, peach and strawberry. \$43.95

### Linguini with White Clam sauce

Ten fresh local clams, garlic-butter, white wine reduction over al dente Linguini. Perfectly paired with the buttery, slightly oaked, syrupy Macari Estate Chardonnay. \$32.95



### Mint & Rosemary Crusted Lamb Chops\*

Tender and juicy mint and rosemary crusted lamb chops, broiled and served with oven-roasted lemon potatoes and stir-fried asparagus. Pairs spectacularly with Bedell Cabernet Franc, black cherry, black currant fruit, tug of earth on the juicy finish  
\$47.95

### Spanacorizo

Fresh sautéed spinach cooked with long grain rice, scallions and lemon. The acidity in the spinach-lemon balances nicely with the peach and summer fruit essences in local Chardonnay, Pellegrini. \$27.95

## Hellenic Gelato Flavors\*\*\*

Belgian Chocolate  
Hazelnut  
Raspberry

Bourbon Vanilla  
I'm Nuts  
Strawberry



Check out our  
calendar of  
specials!

\*This menu item can be cooked to your liking. \*\*This menu item contains undercooked meat. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have