



Restaurant Week Menu

\$35 per person + tax

Starters

(Choice of One)

Bucket ‘O Balls

Fried pizza dough stuffed with provolone, served with marinara
(Ask for them “dirty” with garlic parmesan butter)

Boom Boom Shrimp* (GF)

Thai sweet chili sauce

Fig and Goat Cheese Salad

Arugula, goat cheese croquette, fig, apples, grapes, honey rosemary vinaigrette

Entrées

(Choice of One)

Apricot Salmon* (GF)

Pan seared jail island salmon, apricot barbeque glaze, seasonal vegetable,
jasmine rice

Chicken Parmesan

Breaded cutlet, San Marzano tomato sauce, provolone, penne

Samson Burger

Onion rings, andouille sausage, smoke gouda sauce

Crab Cakes

Jumbo lump crab, brown rice, vegetable of the day, lemon caper aioli

Dessert

(Daily Chef Special)