# MONTHLY SPECIALS















#### **OYSTER STEW**

**CUP \$6 | BOWL \$10** 

### FRIED AVOCADO BITES

\$10

8 deep fried avocado bites served with a side of ranch

#### CHICKEN PENNE A LA VODKA

\$18

Fresh chicken breast and penne pasta served in a vodka cream sauce with tomato cherries and a side salad.

#### **BUFFALO CHICKEN SANDWICH**

\$14

Fried chicken breast tossed in Buffalo sauce and served on a brioche roll with fries

#### CORNED BEEF REUBEN OR RACHAEL

\$14

Corned Beef and Swiss cheese on rye and your choice of either sauerkraut (Reuben) or coleslaw (Rachael)

#### **GRILLED SWORDFISH**

**\$21** 

Fresh grilled 8 oz. Swordfish served with mashed potatoes and asparagus



#### **DESSERT OF THE MONTH**

**\$7** 

Salted caramel cheesecake

#### DRINK OF THE MONTH

\$7

Shamrock Crush - Jameson or Jameson Orange with blue curacao, orange juice and a splash of sprite

## **COCKTAILS**

STEEL MILL MOJITO Light rum, lime, muddled mint, and club soda	\$9	<b>RAVEN</b> Vodka, blue curacao, cranberry juice, pineapple juice, and	\$7
SHIPWRECKED Light rum, gin, vodka, tequila, blue curacao, sprite, and rec	<b>\$11</b> d bull	grenadine  KURT'S BLOODY MARY	\$9
MILLER'S ISLAND MULE  Maker's Mark, muddled mint, bitters, and ginger beer	\$8	Vodka marinated for 7 days with tomatoes, peppers, garlic, on tomato juice, Worcestershire sauce, and celery seed	ion,
<b>THE LIGHTHOUSE</b> Absolute Citron, Peach Schnapps, sprite, and orange juice	\$7	<b>POINT</b> Pineapple rum, melon liquor, blue curacao, pineapple juice, an orange juice	<b>\$7</b> nd
<b>CRAIG HILL</b> Captain Morgan, coconut rum, pineapple juice, grenadine, an lime		CHESAPEAKE BAY CRUSH Pick your flavor: orange, lemon, creamsicle, blueberry, cherry, watermelon, strawberry, mango, pineapple, or grapefruit.	\$7

WHITE WINE	<b>GLASS   BOTTLE</b>	RED WINE	GLASS   BOTTLE	
Folinari Chardonnay	\$7   \$20	10 Span Pinot Noir	\$7   \$20	
Folinari Pinot Grigio	\$7   \$20	Folinari Merlot	\$7   \$20	
Chateau St Michelle Chardonnay	\$9   \$26	Gabbino Chianti Classico	\$7   \$26	
Chateau St Michelle Riesling	\$8   \$23	Folinari Cabernet	\$7   \$20	
Beringer Moscato	\$7   \$20	Kendall Jackson Cabernet	\$7   \$32	
Kim Crawford Sauvignon Blanc	\$10   \$33	BLUSH WINE	GLASS  BOTTLE	
SPARKLING	GLASS   BOTTLE	Beringer White Zinfandel	\$7   \$20	
Codorniu Cava Brut	\$7   \$26	The Beach Rose	\$10   \$30	

### **BEER**

Angry Orchard

Blue Moon

DOMESTIC DRAFT	CRAFT/IMPORT DRAFT	DOMESTIC BOTTLES	IMPORT/SPECIALTY	
\$3.75   Pitcher \$13	\$6   Pitchers \$21	\$4   Bucket of 5 \$15	Bottles/Cans \$5   Bucket of 5 \$20	
Bud Light	Sampler (six) \$10	Bud Light	Boddington	
Coors Light	Raging Bitch	Budweiser	Corona	
Michelob Ultra	Dogfish Head 60 Minute	Coors Light	Corona Light	
Miller Lite	Loose Cannon IPA	Michelob Ultra	Corona Premier	
Yuengling	Smithwicks	Miller 64	Heineken	
National Bohemian (\$2.75)	Key Brewing Speed Wabbles	Miller Lite	Heineken Light	
National Bonemian (\$2.73)	, , ,		Heineken OO (zero alcohol)	
CDECLALTY DD AET	Seasonal selection	O'douls	Guinness Stella Artois	
SPECIALTY DRAFT		Rolling Rock		
\$5.00   Pitcher \$18		Yuengling	T 1 T	

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Yuengling

Twisted Tea

Twisted Tea Half-n-Half

White Claw (can) High Noon (\$7 can)