



LUNCH STARTERS

- ISLAND CRABCAKE**..... *a combination of jumbo lump and sweet claw crabmeat tossed with sautéed Vidalia onions, red and green peppers, and a hint of fiery habanera pepper. Pan-seared and accompanied by a cooling tropical fruit and cilantro salsa.* **\$9.50**
- BABY LEAF SPINACH AND ARTICHOKE DIP**.....*served with tri-colored tortilla chips.* **\$6.25**
- CHILLED SMOKED SEAFOOD DIP**.....*served with gourmet crackers.* **\$7.25**
- CHICKEN QUESADILLA**.....*grilled blackened chicken breast, shredded Mozzarella cheese, topped with diced tomato and scallions in a golden grilled flour tortilla.* **\$7.50**
- WILD GEORGIA SHRIMP COCKTAIL**.....*large chilled local shrimp served with a spicy chili cocktail sauce.* **\$9.00**
- HAND BATTERED VIDALIA ONIONS**.....*large rings and thick wedges of battered sweet Vidalias fried to a golden brown, served with cayenne pepper-chili dipping sauce.* **\$7.25**

CHEF PREPARED SOUPS AND LITE SALADS

- LOW COUNTRY SEAFOOD GUMBO**...*prepared from cast-iron skillet darkened rue with local shrimp, okra, jumbo lump crab and spicy sausage.* *Cup.....\$4.50 Bowl.... \$6.50*
- SHRIMP & CRAB BISQUE**.....*with local shrimp, jumbo lump and sweet claw crabmeat in a creamy wine laced broth, finished with Dry Sac sherry tableside.* *Cup.....\$4.50 Bowl.....\$6.50*
- FRENCH ONION**.....*with caramelized sweet Vidalia onion in a Burgundy wine and beef broth topped with toasted herbed crouton and melted Gruyere cheese.* *Bowl.....\$6.50*
- SMALL HOUSE SALAD**.....*in a balsamic vinaigrette.* **\$5.50**
- SMALL CAESAR**.....*traditional.* **\$5.50**
- FRUIT & COTTAGE CHEESE**.....*or substitute yogurt.* **\$7.50**

** Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs which contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let us know your preference.*

BLUE DOLPHIN SANDWICHES

- KING OF MONTE CRISTO**.....thin sliced turkey breast and Black Forest ham with Baby Swiss cheese in thick cut egg bread. Dipped in a tempura batter and fried golden brown. Dusted with confectionary sugar and served with fresh fruit in Key West lime yogurt dressing. **\$ 9.25**
- ROYAL CHEESEBURGER**.....1/2lb. grilled Black Angus on a toasted cornmeal dusted Kaiser Roll with crispy apple wood smoked bacon and choice of cheese, served with seasoned French fries. **\$9.75**
- BLT WRAP**..... arugula, diced tomato and crispy pancetta wrapped in a sundried tomato tortilla accompanied by chilled risotto salad. **\$9.25**
- ORIGINAL GARDENBURGER**.....served on a toasted sesame-seeded Kaiser Roll and topped with an herbed tomato relish, English cucumber slices, red onion rings and sliced avocado, accompanied by fresh fruit in Key West lime yogurt dressing. **\$8.50**
- SHRIMP PO'BOY**....fried Georgia Shrimp tossed in a spicy Cajun sauce with arugula and tomato in a toasted Cuban roll, accompanied by horseradish dressing coleslaw. **\$9.75**
- GRILLED MAHI**....basted on the grill with a spicy Thai teriyaki glaze, topped with golden pineapple and served on a toasted sesame-seeded Kaiser Roll with black bean salad. **\$9.75**
- VIDALIA ONION CHEESESTEAK**....the Georgia version of the Philly classic, with shaved prime rib, sweet onions and sauteed peppers, accompanied by seasoned French fries. **\$9.75**
- SHRIMP SALAD WRAP**...with Wild Georgia Shrimp, sliced avocado and arugula wrapped in a sundried tomato tortilla, accompanied by black-eyed pea salad. **\$9.75**
- THE REUBEN**.....shaved corned beef and sauerkraut piled high on grilled marbled rye, served with hand battered onion rings. **\$9.95**
- THE CUBAN**...with marinated roasted pork, ham, and Swiss cheese in grill-pressed Cuban bread, served with black bean salad. **\$9.75**
- CHICKEN BREAST**.....marinated with Italian herbs and olive oil, grilled and served on a toasted cornmeal dusted Kaiser Roll with a garlic and sundried tomato relish under melted provolone cheese, served with a chilled risotto salad. **\$8.75**
- CHICKEN SALAD WRAP**.....poached white meat chicken salad with arugula, grapes and toasted pecans in a sundried tomato tortilla, accompanied by black-eyed pea salad. **\$9.50**
- GRILLED GROUPER**.....on a toasted Cuban roll with roasted red pepper tartar sauce, accompanied by horseradish coleslaw. **\$9.50**

**Additional charge for substitutions*

LUNCH ENTREES

- FISH TACO**....grilled red snapper filet, finished with Nappa cabbage tossed in Chilli-lime dressing, sliced tomato and guacamole in a folded flour tortilla, served with black bean salad. **\$11.75**
- CHICKEN SALAD**....with grapes and pecans on baby spinach with poppy seed dressing. **\$12.25**
- SHRIMP SALAD**.....on garden greens tossed in Key West lime citrus vinaigrette. **\$12.50**
- CRISPY CHICKEN SALAD**.....on fresh greens and garden vegetables with avocado and assorted cheeses tossed in a chili-lime vinaigrette. **\$13.50**
- CHICKEN CAESAR**....grilled breast of chicken marinated in Italian herbs and extra virgin olive oil, served in an egg based Caesar dressing. **\$13.25**
- STRAWBERRY ORANGE BLACKENED CHICKEN**....on baby field greens with Mandarin oranges and strawberries tossed in a Key West lime citrus vinaigrette. **\$13.25**
- CRISPY FRIED SNAPPER FILET**...with roasted red pepper tartar sauce, seasoned French fries and horseradish dressing coleslaw. **\$12.50**
- GRILLED PRIME RIB**...topped with sautéed peppers, mushrooms, Vidalia onions and pepper jack cheese, accompanied by red skinned mashed potatoes and haricot verts with fresh herbs. **\$13.75**
- CHICKEN BREAST PANCETTA**.....pan-sauteed with lemon caper butter then topped with Provolone cheese and Italian bacon, served with yellow rice pilaf and garlic parmesan broccoli spears. **\$13.50**
- LOW COUNTRY SHRIMP AND GRITS**.....pan-blackened local shrimp added to spicy Burgundy wine gravy served atop cheesy grits. **\$13.75**
- WHITE MARBLE PORK TENDERLOIN**....marinated and grilled served with haricot verts with fresh herbs, red skinned mashed potatoes and caramelized Vidalia onion gravy. **\$13.50**
- TERIYAKI GLAZED MAHI**....served with yellow rice pilaf and haricot verts with fresh herbs. **\$13.75**
- CRISPY GEORGIA SHRIMP**.....dusted with seasoned cornmeal and deep fried, served with seasoned French fries and horseradish dressing coleslaw. **\$13.50**
- WILD GEORGIA SHRIMP & CRAB LASAGNA**.....4 layers of local shrimp, jumbo lump and sweet claw crabmeat baked in a rich Mornay, accompanied by garlic parmesan broccoli spears **\$13.75**
- SEAFOOD QUICHE**....with Wild Georgia Shrimp, bay scallops and crab baked on a flakey crust with a white wine Mornay, accompanied by tropical fruit. **\$13.75**