



Out of the Blue



Available until 3 pm

Restaurant Week Lunch Selections August 2018~ \$22

Starters, Select one.

Hush Puppy Basket

Served with sweet honey butter.

Fried Calamari

Lightly battered and fried until golden brown

Side Salad

Choice of House or Caesar

tossed with our honey Dijon dressing and topped with crispy onions.

Cup of Soup

New England Clam Chowder or Lobster Bisque.

Entrées, with choice of one side. Select one.

Fish Tacos

3 tacos wrapped flour tortillas or Romaine lettuce leaves, then stuffed with crispy cabbage, mango salsa and topped with cilantro and Sriracha Lime sauce.

OTB Style Crab Cake Sandwich

Fresh, sautéed crab cake served on a potato bun, with crisp lettuce, tomato, red onion, and topped off with our flavorful Sriracha Lime sauce.

Colossal Shrimp

Steamed or fried, then served with Sriracha Lime and cocktail sauce.

Chicken Linguine

Tossed with broccoli, bell peppers, red onion, and garlic in your choice of sauce:
Garlic and Olive Oil, Marinara, or Creamy Alfredo

Entrée Add-ons (optional)

Add to any entrée selection. Not available a la carte.

Lobster Tail, 6 oz. add to any entrée for **\$15**

Crab Cake, 4 oz. add to any entree for **\$12**

Soft Shell Crab, add to any entree for **\$12**

Dessert, choose one

Carrot Cake

Rich Chocolate Cake

Tasty Apple Spice Cake

Lemon Poppy Seed Cake

Add a Featured Wine to pair with your meal!

Estancia, Pinot Grigio \$8, \$27 Barboursville, Merlot \$7, \$23 Barboursville, Cabernet \$8, \$27

No Substitutions

*Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.