

LUNCH SEAFOOD SPECIALS

LOW COUNTRY SHRIMP.....	\$9.95
LARGE BUTTERFLIED SHRIMP LIGHTLY BATTERED AND FRIED. SERVED WITH FRIES, COLE SLAW AND COCKTAIL OR TARTAR SAUCE.	
GROUPER FINGERS.....	\$9.95
STRIPS OF TENDER GROUPER FILET, HAND BATTERED AND FRIED GOLDEN BROWN. SERVED WITH FRIES, COLE SLAW AND TARTAR SAUCE.	
FRIED OYSTERS.....	\$10.95
LARGE SELECT OYSTERS LIGHTLY BATTERED AND FRIED. SERVED WITH FRIEN, COLE SLAW, AND YOUR CHOICE OF COCKTAIL OR TARTAR SAUCE.	
MEDITERRANEAN TILAPIA.....	\$9.95
A TILAPIA FILET, LIGHTLY SAUTEED IN WHITE WINE WITH LEMON, PARSLEY AND CAPERS. SERVED WITH THREE GRAIN RICE & FRESH VEGETABLE MEDLEY.	
GRILLED SALMON.....	\$9.95
ALWAYS FRESH, HAND CUT DAILY. SERVED WITH THREE GRAIN RICE AND FRESH VEGETABLE MEDLEY. (MAY BE BROILED OR BLACKENED UPON REQUEST)	
SHRIMP AND GRITS.....	\$14.95
LIGHTLY SEASONED SHRIMP SAUTEED IN GARLIC WITH ANDOUILLE SAUSAGE, ONIONS, AND RED AND YELLOW PEPPERS. SERVED IN A GARLIC CREAM SAUCE OVER CHEESE GRITS.	
MIXED SEAFOOD FETTUCINI.....	\$16.95
A TRIO OF SCALLOPS, JUMBO SHRIMP STUFFED WITH CRABMEAT, AND TILAPIA FILET LIGHTLY SEASONED AND PAN SEARED. TOSSED IN A MUSHROOM AND PARMESAN CREAM SAUCE AND SERVED OVER FETTUCINI WITH GARLIC TOAST.	
STUFFED GROUPE.....	\$18.95
FRESH GROUPE FILET FILLED WITH SHRIMP, CRABMEAT, BROCCOLI AND MONTEREY JACK CHEESE. TOPPED WITH A SHRIMP REDUCTION SAUCE AND SERVED WITH THREE GRAIN RICE AND MARINATED GRILLED ASPARAGUS.	
MIXED SEAFOOD GRILL.....	\$21.95
A TRIO OF SCALLOPS, JUMBO SHRIMP STUFFED WITH CRABMEAT, AND A TILAPIA FILET LIGHTLY SEASONED AND PAN SEARED THEN TOPPED WITH A LEMON BUTTER SAUCE. SERVED ON A BED OF THREE GRAIN RICE WITH VEGETABLE MEDLEY.	

STEAKS, RIBS & CHOPS

WE SERVE ONLY TOP QUALITY USDA MIDWESTERN ANGUS BEEF AGED A MINIMUM OF 21 DAYS TO INSURE THE BEST FLAVOR AND TENDERNESS.

RARE: COLD RED CENTER MEDIUM RARE: WARM RED CENTER MEDIUM: HOT RED CENTER MEDIUM WELL: HOT PINK CENTER WELL DONE: (WE DO NOT GUARANTEE QUALITY) BROWN CENTER

ALL OF OUR STEAKS, RIBS AND CHOPS ARE LIGHTLY SEASONED, GRILLED AND SERVED WITH ONE OF OUR SIDE HOUNDSTOOTH HOUSE OR CAESAR SALADS AND CHOICE OF SIDE ITEM.

*NEW YORK STRIP.....	AQ
13 OUNCES, LEAN CENTER CUT.	
*HOUNDSTOOTH TENDERLOIN.....	AQ
9 OUNCES OF OUR MOST TENDER CUT OF BEEF.	
*RIB EYE.....	AQ
13 OUNCES, SLIGHTLY MARBLED FOR THE MOST FLAVOR.	
*PORTERHOUSE PORK CHOP.....	\$10.95
THICK CUT 8 OUNCE PORK CHOP, CHARBROILED AND BRUSHED WITH SEASONED BUTTER.	
BABY BACK RIBS.....	HALF RACK.....\$14.95 FULL RACK.....\$19.95
TENDER FALLING OFF THE BONE RIBS, GRILLED AND BASTED WITH OUR SPECIAL BBQ SAUCE.	

BECAUSE OF THE PRICE VOLATILITY IN THE BEEF INDUSTRY AND OUR POLICY TO SERVE ONLY THE HIGHEST QUALITY, OUR PRICES ARE AS QUOTED DAILY (A.Q.)

*ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS WHICH MAY CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS.

SIDE ITEMS

COLE SLAW
VEGETABLE MEDLEY
STEAMED BROCCOLI

FRENCH FRIES
THREE GRAIN RICE

WHOLE GREEN BEANS
REDSKIN MASHED POTATOES
GRILLED MARINATED ASPARAGUS

*** SUBSTITUTION OF SIDE ITEMS ON SPECIALTIES, BURGERS & SANDWICHES ***

*** MAY REQUIRE AN ADDITIONAL CHARGE ***