

~ From The Sea ~

*All entrees served with a house salad
Substitute petite Caesar or Greek for 1.99*



Sesame-Seared Saku Tuna

Center cut sashimi tuna served over jasmine rice
with Asian slaw, ginger soy, and wasabi
19.99



Shrimp and Grits

Sautéed shrimp in a tasso gravy; served over
creamy stone-ground grits
14.99

Sunfire Salmon

Seared salmon served over parmesan risotto with
grilled asparagus and finished with a lemon-dill
compound butter
15.99

Sunfire Seafood Duo

Fresh tilapia and select shrimp lightly fried
served with hushpuppies, steak fries, and house
made cocktail sauce
18.49

Grilled Low Country Crab Cakes

Three jumbo crab cakes drizzled with a tangy
tomato remoulade; served over mashed potatoes
with sautéed baby green beans
15.99

~ From The Land ~

Grilled Filet Mignon

8 oz. center cut beef tenderloin served over
mashed potatoes and asparagus; finished with a
red wine demi glace
\$18.99

Fire Grilled Ribeye

Hand Cut Ribeye served over mashed potatoes
with a side of sautéed vegetables
17.49

Garlic Lemon and Herb Grilled Chicken

Two herbed chicken breasts served over
mashed potatoes and sautéed vegetables
13.99



Pan Fried Stuffed Chicken

Stuffed with goat cheese, roasted red peppers,
spinach, and sun-dried tomatoes lightly breaded
and smothered in a mushroom cream sauce;
served with mashed potatoes and
sautéed baby green beans
13.99

New Zealand Lamb

Rubbed with brown sugar and thyme
and served over parmesan rissotto;
sided with grilled asparagus and finished
with a red wine demi glace
\$21.99

~ Pasta ~

(Add chicken or shrimp for only \$2.99!)



Fettuccini Alfredo with Broccoli

A large bowl of fettuccini pasta
and steamed broccoli
tossed in a creamy parmesan alfredo sauce
11.99

Angel Hair with a Creamy Garlic and Mushroom Herb Tomato

Angel hair pasta tossed in a creamy tomato sauce
with fresh garlic and crimini mushrooms
11.49

Ask your server about our fresh home-made desserts!