

# 3 Course Dinner \$27.00 

First Course choteo of ore

## Little Necks

One pound of small clams drizzled with white wine garlic sauce and served with warm baguette Steamed Shrimp

Jumbo wild gulf shrimp seasoned with Old Bay and served with cocktail sauce

## Bavarian Pretzel

Oversized salted pretzel served with spicy beer mustard

## Second Course chroceof fone

## Colossal Crab Cake

Made fresh in house with Colossal jumbo lump crab
Side salad and Baked Potato
BBQ Ribs

Tender, slow-cooked BBQ pork ribs
Side salad and Baked Potato
Third Course

## Smith Island Cake



