



# DINNER

WhiskeyReds.com

## STARTERS

**SPINACH DIP** Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 14

**FRIED CALAMARI** Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 16

**CRAB CAKE** Grilled Corn Salad, Chives, Peppers, Chipotle Aioli 15

**COCONUT MAHI BITES** Mahi Mahi, Coconut Battered, Rum and Sweet Chili Sauce 15

**WORLD FAMOUS BUFFALO WINGS** Blue Cheese or Ranch Dressing, Celery Sticks 14

## RAW BAR

**CHILLED SEASONAL OYSTERS\*** Half Dozen, Ancho Chili Cocktail Sauce, Signature Red Wine Mignonette 24

**SHRIMP COCKTAIL** Citrus Poached Shrimp, Ancho Chili Cocktail Sauce, Lemon 16

**AHI TUNA POKE\*** Wakame, Cucumber, Avocado, Edamame, Wonton Crisps 15

## LIQUID & LEAF

**CLAM CHOWDER** Cup 8 Bowl 12

**LITTLE GEM CAESAR SALAD\*** Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 11

**HOUSE MIXED GREENS** Seasonal Blend of Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette 11

ADD TO SALAD: CHICKEN +6 / SALMON +9

COCONUT MAHI +9 GRILLED SHRIMP +12

½ LOBSTER TAIL +15

## SIDES

**MASHED POTATOES** 8

**CRISPY FRIES** 8

**ZESTY COLE SLAW** Savoy, Red and Green Cabbage with Honey Thyme Vinaigrette 8

**SEASONAL VEGETABLES** 8

# TODAY'S SEAFOOD

### STEP 1: CHOOSE YOUR SEAFOOD

Atlantic Salmon 28	Jumbo Shrimp 24
Mahi Mahi 32	Scallops 30
Ahi Tuna 26	

### STEP 2: CHOOSE YOUR PREPARATION

Tropical Fruit Salsa	Garlic Caper Butter Sauce
Blackened Seasoning	

### STEP 3: CHOOSE TWO SIDES

Mashed Potatoes	Zesty Cole Slaw
Crispy Fries	Seasonal Vegetables

## ENTRÉES

**FAMOUS BEER-BATTERED FISH N CHIPS** Dark Ale Batter with Downtown Brown Ale by Lost Coast Brewing, Tartar Sauce, Lemon, Malt Vinegar, Crispy Fries, Zesty Cole Slaw 19

**CRAB CAKE PLATTER** Grilled Corn Salad, Chives, Peppers, Chipotle Aioli, Crispy Fries, Zesty Cole Slaw 22

**ATLANTIC SALMON\*** Mashed Potatoes, Garlic Caper Butter Sauce, Seasonal Vegetables 26

**SEAFOOD PASTA COLLAGE** Scallops, Shrimp, Fresh Salmon, Linguine, White Wine Sauce 30  
*Add Lobster Tail +25*

**HONEY ROASTED HALF CHICKEN** Citrus Brined, Grilled Corn, Mashed Potatoes 26

**TASTY BURGER\*** Double Patty Smashed Burger, Shredded Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Brioche, Crispy Fries 17

**GRILLED RIBEYE\* 12OZ** Mashed Potatoes, Seasonal Vegetables 36

**24-HOUR HERB ROASTED PRIME RIB\* 12 OZ**

Mashed Potatoes, Seasonal Vegetables, Au Jus, Horseradish 38

*(Available Friday and Saturday Dinner Only)*

**CERTIFIED SANITIZED:** Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit [www.specialtyrestaurants.com/safety](http://www.specialtyrestaurants.com/safety) for more details.

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **CONSUMER INFORMATION:** There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN.