

COCONUT SHRIMP \$14.99

with Coconut Jalapeno and Orange Marmalade

Shrimp Cocktail \$13.99 👽 🕕 5 Shrimp with Cocktail Sauce

Oven Baked Flatbread \$10.99

Margarita- Heirloom Tomatoes, Fresh Mozzarella and Basil ADD Pepperoni \$2.00

Nonna's Meatballs \$11.99

3 Meatballs with Marinara Sauce topped with Mozzarella

BOOM BOOM SHRIMP \$14.99

Mild Sauce, Diced Tomato and Lettuce

SMOKED FISH DIP \$10.99 with Pita Chips



Savannah Salad \$14.99 Fresh Greens, Dried Cherries, Peaches, Candied Pecans, Chicken Salad and Grand Marnier Dressing

Cobb Salad \$13.99

Romaine Lettuce, Hardboiled Egg, Tomato, Bacon, Cheddar Cheese, Bleu Cheese Crumble and Avocado ADD Chicken, Shrimp or Salmon \$6.00

> Caprese Tower \$13.99 with Prosciutto Di Parma, Tomato, Fresh Mozzarella, Basil, and Parmesan Crostini



All sandwiches are served with a choice of side

TICC BURGER/ VEGGIE BURGER \$14.99

8oz. Black Angus or Veggie Pattie on Brioche Bun with Lettuce, Tomato and Onion. Choice of Cheese.

LOBSTER ROLL \$20.99 🕏

Maine Lobster Meat, Celery, Mayonnaise, Ketchup, Dijon Mustard, Lemon Juice, Sugar and Lettuce on a Brioche

Main Entrees

All entrees include Chef's Choice of Starch, Vegetable and Salad Bar

Snapper Francaise \$23.99

Fresh Snapper Fillet dipped in Egg Batter, sautéed in Butter with Lemon and White Wine Sauce

LINGUINI ALA VONGOLE \$22.99 Linguini & Clams with White Wine, Red Crushed Pepper, Parsley and Butter

SHRIMP SCAMPI LINGUINI \$22.99 with a White Wine, Garlic, Heavy Cream and Parmesan

CHICKEN MARSALA \$19.99 Shallots, Garlic. Mushrooms, Marsala Wine and Demi Glaze

80Z. CENTER CUT FILET MIGNON \$ 28.99 Filet of Tenderloin Grilled, served with Demi-Glace

Desserts \$6.95

KEY LIME PIE
CHOCOLATE CAKE
CHEESECAKE
CHOCOLATE LAVA CAKE
2 SCOOPS OF CHOCOLATE OR VANILLA ICE CREAM 6

\$3.00 split plate fee
Prices are subject to a 20% service charge and 7% sales tax. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.