

Fisheye Grill

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SUITE SERVICE MENU

Fisheye Grill

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Touch **54** on your telephone.
Delivery charge of \$3.00 and 19% Service Charge will be added to all Suite Service checks.

ALL DAY MENU

Served 11:00 AM to 11:00 PM

STARTERS

She Crab Soup	6.95
Southern Style Chicken Fingers	7.95
White Bean Soup with Country Ham & Greens	4.95
Bucket O' We Peel 'Em – You Eat 'Em Shrimp	9.95
Crispy Tortilla Chips with Pimento Dip	6.95

SALADS

Classic Caesar Salad	
Select Oysters, Shrimp, Grilled or Fried Chicken	13.95
Grilled Salmon Salad	13.95
Low Country Cobb	12.95
Farmer's Market Salad	9.95
Day Boat White Shrimp Salad	10.95

SANDWICHES

American Cheeseburger	9.25
Crab Cake Sandwich	10.95
Pulled Pork Sandwich	8.95
Turkey Wrap	8.95
Shrimp & Crab Quesadilla	10.95
Chanticleer Chicken Salad Sandwich	8.95

KID'S MENU

Available to guests under 12 years old

Grilled Cheese Sandwich & Chips	4.00
Hot Dog & Fries`	4.00
Chicken Fingers & Fries	5.00
Cheeseburger & Fries	6.00
Personal Deep Pan Pizza	7.00

DESSERTS

Sweet Potato Cheesecake	7.00
Jar of Banana Pudding	5.95
Fried Peach Pie	5.95
Warm Bread Pudding	5.95
Root Beer Float	5.00
Key Lime Pie	5.00

PIZZA EXPRESS

Fresh Baked 16" Four Cheese Pizza 11.95

Additional toppings 1.00 each

Green Peppers, Onions, Mushrooms,
Black Olives, Pepperoni, Ham, Sausage



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DINNER MENU

Served from 5:00 PM to 11:00 PM

STARTERS

Jumbo Shrimp Cocktail	11.95
Spinach & Artichoke Dip	7.95
Crispy Bleu Cheese Potato Chips	7.95
Beef Satay	10.95
Maryland Crab Cake	10.95
Scampi Bruschetta	11.95
Calamari	11.95

SOUPS & SALADS

Baked 3-Onion & 3-Cheese Soup	6.50
Shrimp Bisque	7.50
Classic Caesar Salad	7.95
Tomato, Red Onion & Mozzarella	7.95
SteakHouse Wedge	7.50
Tossed Field Greens	6.95
Omaha Chopped Salad	6.95

GRILLED COMBO PLATES

Served with Yukon Gold Mashed Potatoes & Green Beans

Filet & Crab Cake	31.95
Filet & Stuffed Shrimp	30.95
Filet & Salmon	30.95
Sirloin & Stuffed Shrimp	27.95

OMAHA STEAKS PRIVATE RESERVE™

Served with Yukon Gold Mashed Potatoes & Green Beans

12-ounce Top Sirloin	20.95
<i>Wrap it in Bacon & Crust it in Peppercorns</i>	22.95
<i>Top it off with Melted Bleu Cheese</i>	22.95
7-ounce Filet Mignon	26.95
12-ounce Filet Mignon	32.95
12-ounce New York Strip Steak	30.95
16-ounce Bone-in Rib Eye	32.95
"Oscar" any Steak	5.95

HOUSE SPECIALTIES

Light Portion / Full Portion

Grilled Atlantic Salmon Fillet	17.95 / 21.95
<i>Yukon Gold Mashed Potatoes & Green Beans</i>	
Roasted Maryland Crab Cakes	18.95 / 22.95
<i>Yukon Gold Mashed Potatoes & Asparagus</i>	
Baked Stuffed Shrimp	18.95 / 21.95
<i>Four Large Shrimp stuffed with Crabmeat</i>	
Herb Grilled Chicken Breast	13.95 / 16.95
<i>Yukon Gold Mashed Potatoes & Green Beans</i>	
Chipotle Chicken & Avocado	17.95
<i>Pepperjack Cheese & Pico de Gallo</i>	
Sesame Crusted Tuna Steak	20.95 / 24.95
<i>Garlic Broccoli</i>	
Grilled Pork Chop, Maple Glaze	19.95
<i>Maple Mustard Glaze, Fuji Apples, Yukon Gold Mashed Potatoes & Green Beans</i>	
Fred's Pasta	15.95 / 19.95
<i>Chicken & Shrimp, Penne Pasta, Shaved Parmesan, Tomato, Artichokes, Black Olives, and Pesto</i>	

SIDES

Sautéed Mushrooms	7.95
Steamed Broccoli	4.95
Yukon Gold Mashed Potatoes	4.50
Loaded Idaho Baked Potato	4.95
French Fries	3.95
Mac & Cheese	5.50
Sautéed Spinach & Mushrooms	5.95
Buttered Green Beans	3.95
Asparagus, Sauce Béarnaise	7.95

DESSERTS

Crème Brûlée	6.95
Obnoxious Chocolate Cake	8.95
Big New Yorker Cheesecake	7.95
Blondie Brownie Sundae	7.95
Key Lime Pie	7.95

BEVERAGES

Coca Cola, Diet Coke, Sprite, Dr. Pepper	1.95
Iced Tea	1.95
Freshly Squeezed Lemonade	2.50
Arnold Palmer (Iced Tea & Lemonade)	2.25
Dark Roast Coffee and Decaf	2.25

WINE LIST

	GLASS	BOTTLE
Domaine Chandon Brut, California	10.00	35.00
Beringer, White Zinfandel, California	6.00	23.00
Little Black Dress Chardonnay	7.00	25.00
J. Lohr "Arroyo Vista" Chardonnay	12.00	45.00
Oakley "Four Whites" Sonoma	7.00	26.00
BV Coastal, Pinot Noir, California	9.00	34.00
RUTZ Cellars, Pinot Noir, Oregon	12.00	45.00
Castle Rock, Merlot, Napa	8.00	32.00
J. Lohr "Los Osos" Merlot, Paso Robles	10.00	38.00
Rutherford Hill, Merlot, Napa		69.00
Hess Select, Cabernet Sauvignon, CA	9.00	34.00
Franciscan, Cabernet Sauvignon, Napa	13.00	49.00
Gundlach Bundschu, Cabernet, Sonoma		57.00
Peter Lehmann Barossa, Zinfandel, Australia		34.00
Estancia Zinfandel, Paso Robles	8.00	30.00