



**THANK YOU FOR
CELEBRATING
MAXINE EARHART'S &
OUR COUNTRY'S
BIRTHDAY WITH US!**

ALL DAY

\$29.99 BBQ PLATTER:

Course of 3 Proteins

Pick 2

Smoked Brisket
Pork Ribs
Chicken

SIDES

Macaroni-n-Cheese
Cole Slaw
Baked Beans
Biscuit
16oz Local Draft Beer
Tax, Tip Not Included

FOURTH OF JULY 2026

ALL DAY MENU 11- 7

Opening Acts

Fried Green Tomato & Crab Cake Combo 18
Cheese Cigarz (v) 15
Wine Lovers Board 25
Caprese Salad Panzanella (v, veg*) 9/15
Bahamian Conch Chowder (gf) 9/15

Hand Helds

Thee Burger 20
Lobster Roll 28
Crispy Chicken Pimento Sandy 19
Vegan Meatball Sandwich (v, vg*) 20

Mainstage

North Atlantic Salmon 24/32
Brunch: w/ eggs & potatoes, biscuit, hollandaise (gf*)
Dinner: w/ crab cake, sweet potato puree, zucchini, crispy spinach,
tarragon mustard sauce (gf*)

NY Strip 12oz

Choice Plus Black Angus 36/38
Brunch: w/ eggs & potatoes, biscuit, bernaïse
Dinner: au pouïve w/ chive mash potatoes,
green beans and carrots

Encore 10

Key Lime Pie (v)
Berries Romanoff (v) (gf) (vg*)
Turtle Brownie (v)

BRUNCH FEATURES 11- 3

Cinnamon Rolls (v) 10
Biscuits & Gravy (v) 10
Chicken & Biscuit Bowl 18
Chicken & Waffles 20
Quiche Lorraine or Vegetarian (v) 18
Eggs Benedict w/ Potatoes & Biscuit
Bacon Avocado Tomato 24
Lobster 28 & Crab Cake 26
Omelet w/ Potatoes & Biscuit
Blanco Vegetariano (v) 20
Lobster 28

DINNER FEATURES 3-7

Chicken Maxine's 24
Diced pan seared chicken breast, penne pasta, roasted shallot,
mushroom, heirloom tomatoes, marsala cream sauce, parmesan
Lobster Ravioli 33
Lobster stuffed ravioli, sauteed scallops, shrimp, mushrooms, sun-
dried tomatoes, roasted garlic, sherry cream sauce

***V=VEGETARIAN VG- VEGAN GF- GLUTEN FREE *OPTION
EATING RAW OR UNDERCOOKED EGGS, POULTRY, MEATS, SEAFOOD, OR
SHELLFISH CAN BE HAZARDOUS TO YOUR HEALTH***

Today's Musical Performers :

Jonny Diggz 11-2 Big Ron Betts 3-6
Tips can be added to your check or digitally sent