



DINNER MENU
5-9

STARTERS

TUNA CEVICHE
with fresh jalapeño & coconut milk 14

FRIED GREEN TOMATOES
seasoned corn meal with chipotle aioli 10

GRILLED GULF OYSTERS
lemon zest, herbs & parmesan 13

CHEDDAR MACARONI N' CHEESE
with breadcrumbs & applewood bacon 12

THE WEDGE
iceberg lettuce, blue cheese crumbles, bacon, red onion 8

ENTREES

served with the vegetable of the day

BLACKENED SALMON
with lobster creme & risotto cakes 24

GLAZED CHICKEN
seared bone-in chicken with apple honey & red quinoa 22

HERB CRUSTED PORK
pork shoulder with lemon vinaigrette & roasted baby potatoes 20

BLACK ANGUS RIBEYE
with chef's butter & roasted baby potatoes 34

THE PERRY'S BURGER
grilled onions, cheddar, shoe string fries & house made pickle 13

CHEF'S SPECIAL
please ask your server, market price

DESSERT

dessert special of the day

DRINKS

unsweetened tea | sweet tea | coke | sprite | dr pepper | root beer | diet coke
that guy's coffee 2

beer & wine menu available