



2 CRAVEABLE COURSES & A CRAFT COCKTAIL
OR GLASS OF HOUSE WINE FOR \$39.

FROM 4:30PM 'TIL CLOSE.



FIRST COURSE (CHOOSE ONE)

CARIBBEAN CHOWDER

gulf seafood, littleneck clams, plantain, yuca chips

NEW ENGLAND CLAM CHOWDER

creamy broth of clams, yukon gold potatoes, bacon

CITRUS CAESAR

chopped romaine mix, parmesan crisp, sourdough croutons, classic caesar or smoked oyster-caesar dressing

COCONUT MUSSELS

coconut milk, cilantro, grilled bread

FARMER'S MARKET

artisan lettuces, mandarin orange, watermelon, local tomatoes, banana vinaigrette

GAZPACHO

greek yogurt, cucumber

SECOND COURSE (CHOOSE ONE)

CLASSIC GROUPER AND CHIPS

french fries, cole slaw, remoulade, cocktail sauce

FRIED SHRIMP N' CHIPS

french fries, cole slaw, key-lime mustard, cocktail sauce

SEAFOOD PASTA

shrimp, clams, mussels, white wine and garlic-tomato sauce, linguini

CHICKEN MILANESE

kale, arugula, parmesan, lemon infused olive oil warm tomato broth

BLACKENED MAHI MAHI

mango papaya salsa, roasted sweet potatoes

UPGRADES (ADD \$10)

BRAISED SHORT RIB

guava BBQ, sauteed greens, mashed potatoes

CRAB STUFFED GROUPER

cilantro-lime rice, sauteed spinach, tomato-scampi sauce

RUM GLAZED SALMON

creamy corn cous cous, sauteed green beans



\$1 FROM THIS MEAL
DIRECTLY BENEFITS
BEVERLY'S ANGELS

FLAVORS of ^{5th}
July 14 – August 28, 2025

THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.