



DINNER STARTERS

CALAMARI – Marinara dipping sauce, roasted garlic mayo and lemon

AUGUSTINE'S SALAD - Baby lettuces, tomatoes and croutons with choice of dressing

BLACK BEAN SOUP - Cheddar cheese, sour cream and scallions

CRAB CAKES - Maryland style crab cakes with herbed tartar sauce and grilled corn relish

CHICKEN SKEWERS – Chipotle barbeque sauce and cool mango salsa

SHRIMP COCKTAIL – Half-dozen with cocktail sauce, horseradish and lemon

ARTICHOKE DIP - Artichoke hearts, roasted garlic, cream cheese and melted parmesan with dipping breads

ENTRÉE SALADS

AUGUSTINE'S CAESAR - Crisp romaine tossed with caesar dressing, croutons and parmesan cheese With Grilled Chicken Breast With Sautéed Shrimp

GRILLED STEAK SALAD - Grilled and thinly sliced flank steak with bleu cheese, baby lettuces, vine ripe tomatoes, cucumbers, applewood smoked bacon and red pepper vinaigrette

THE COBB SALAD - Grilled chicken breast over fresh baby greens, avocado, applewood smoked bacon, vine ripe tomatoes, chopped egg and bleu cheese with peppercorn ranch

MEDITERRANEAN SALAD - Butter lettuce, feta cheese, vine ripe tomatoes, Greek olives, artichoke hearts, garbanzo beans and lemon caper vinaigrette

SALMON "BLT" - Grilled salmon with applewood smoked bacon, butter lettuce, vine ripe tomatoes, home-made croutons and roasted garlic dressing

PASTAS

PENNE PASTA - Tossed with sun-dried tomatoes, artichoke hearts, asparagus spears, basil pesto and parmesan cheese

LINGUINI - Tossed with sautéed shrimp, garlic, shallots, and baby spinach with asiago cream

ENTRÉES

All entrees are served with a choice of two sides

GRILLED NEW YORK - 12 oz, center cut

GRILLED PORK CHOP – 10 oz, center cut

IRON SKILLET SCALLOPS - Jumbo sea scallops

1/2 CHICKEN - Marinated and slow roasted

BROILED GROUPER - Florida black grouper

SASHIMI TUNA STEAK - Pan seared yellowfin

GRILLED PETIT FILET MIGNON - 7 oz, center cut

SIDES

Pick Two:

Cheesy Grits

Southern Succotash

Smashed Potatoes

Baked Potato

Market Vegetables

Seasoned Potato Wedge Fries

Cole Slaw

DESSERTS

Chocolate Cake with Caramel Sauce

New York Cheesecake with Market Berry Compote

Kenny's Key Lime Pie with Raspberry Sauce

Carrot Cake with Candied Walnuts

Crème Brulee with Market Berries

A gratuity of 18% will be added to parties of eight or more

Menu is subject to change without notice
Menu selections can only be guaranteed 30 days out