

Early Bird and Banter will meet on Monday, September 29th at 5:00 PM

at Poseidon 38 Shelter Cove Lane Suite 120.

The menu consists of your choice of soup or salad, one entrée and a soft drink or iced tea.

Soup or Salad

Soup of the Day:

She Crab Soup,

New England Clam Chowder

Caesar Salad: Baby Romaine, Tomatoes, Shaved Imported Parmesan Cheese, Garlic Herb Croutons, Caesar Dressing

House Salad: Field Greens, Tomatoes, Pickled Onions, Cucumbers, Carrots, Sherry Vinaigrette, Croutons

Fried Shrimp: Local Shrimp, French Fries, Confetti Slaw, Cocktail Sauce

Fried Shrimp and Cod: Local Shrimp, Cod, French Fries, Confetti Slaw, Cocktail and Tartar Sauce

Perloo (Lowcountry Jambalaya): Smoked Kielbasa, Shrimp, Smoked Ham, Chicken, Bell Peppers, Onion, Okra, Rice, Simmered in a Savory Tomato Broth

Prince Edward Island Mussels: Garlic, Old Bay Butter, White Wine, Lemon, Diced Tomato, French Fries, Baguette

Broiled Seafood Trio: Local Shrimp, Cod, Scallops, Seasoned Butter, Coastal Rice, Roasted Vegetables

Fish & Chips: Crispy Beer-Battered Cod, French Fries, Confetti Slaw, Tartar Sauce

Ratatouille Risotto: Balsamic, Ricotta Salata Choice of: Tofu, Chicken, Shrimp

Grilled Atlantic Salmon: Lemon Butter Sauce, Butter-Whipped Potatoes, Roasted Vegetables

Surf & Turf: Grilled Petite Filet, Demi-Glace, Fried Local Shrimp, Butter-Whipped Potatoes, Roasted Vegetables

New England Casserole: Cod, Domestic Shrimp, Bay Scallops, Mushrooms, Potatoes, Peas, Ritz Cracker Crust, Lobster Cream Sauce, Roasted Vegetables

Baked Cod: Ritz Cracker Crust, Butter-Whipped Potatoes, Roasted Vegetables

The cost of the dinner, including tax and gratuity, is \$33. If you plan to join us, please leave cash or a check payable to Nancy Sigmund in the basket on the porch at 10 Sedge Fern Drive by Sunday, September 28th.