

SAILOR'S RETURN

Thanksgiving Menu 2026

Appetizers

Eggplant Stack **\$22**

Fried eggplant, Fontina cheese, spinach, prosciutto, tomato bordelaise sauce

*Ahi Tuna Nachos **\$25**

Crispy spring roll chips, blackened ahi tuna, seaweed salad, sesame seeds, Sriracha ranch, sweet Thai chili sauce

Shrimp Cocktail **\$25**

(5) jumbo shrimp, cocktail sauce

Stuffed Mushrooms **\$19**

Panko-crusted and deep-fried mushrooms, sausage, herb cheese, marinara sauce

Escargot **\$19**

Four cheese blend, garlic butter

Deep Fried Stuffing **\$18**

Sailor's stuffing, sausage, cranberry glaze

Salads and Soup

Salad additions

Chicken \$10 • Mahi \$16 • Salmon \$16 • Scallops \$26

Beet **\$16**

Baby greens, beets, goat cheese, candied walnuts, strawberry vinaigrette

Classic Caesar **\$16**

Romaine, Parmesan, croutons

Fall Spinach **\$16**

Baby spinach, Honeycrisp apples, toasted pecans, dried cranberries, feta cheese, chopped bacon, pumpkin vinaigrette

Poached Pear **\$16**

Baby greens, poached pears, candied walnuts, goat cheese, blood orange vinaigrette

Butternut Squash Bisque **Cup \$9 / Bowl \$12**

Crispy prosciutto, sage crème fraîche

Entrées

Add 1 cold water lobster tail to any entrée \$32 • Substitute any side with Brussels sprout au gratin for \$10

Roasted Turkey **\$48**

White and dark meat, sage chestnut stuffing, garlic mashed potato, roasted carrots, green beans, giblet gravy, cranberry sauce

Snapper Piccata **\$45**

Fresh pan-seared Lane snapper, garlic mashed potato, green beans, citrus piccata sauce

Pumpkin Pasta **\$45**

(3) jumbo pan-seared scallops, diced asparagus, pumpkin, sausage, freshly shaved nutmeg

*Honey Mustard Salmon **\$40**

Fresh grilled Chilean salmon, garlic mashed potato, green beans, honey mustard beurre blanc

Grouper Chesapeake **\$65**

Fresh grilled Black grouper, jumbo lump crab, garlic mashed potato, green beans, Old Bay cream sauce

Fall Mahi **\$44**

Fresh grilled Caribbean mahi, sweet potato mash, broccolini, crispy shallots, bacon bourbon jam

Twin Tails **\$65**

(2) 7 oz cold water lobster tails, garlic mashed potato, green beans, drawn butter

Crab Cakes **\$50**

(2) pan-seared crab cakes, garlic mashed potato, green beans, remoulade

Crab Stuffed Portobello Mushroom **\$35**

Portobello, crab cake, Swiss cheese, demi glace, lemon beurre blanc

*Center Cut Filet **\$65**

8 oz filet, garlic mashed potato, Brussels sprout au gratin, bordelaise sauce

*Wagyu NY Strip **\$85**

12 oz Black Angus Prime NY Strip, espresso rub, garlic mashed potato, Brussels sprout au gratin

*Cheshire Farms Pork Chop **\$40**

Sweet-tea-brined 14 oz pork chop, sweet potato mash, broccolini, white balsamic glaze, sage oil

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 20% gratuity will be automatically added to the check for parties of eight or more.