

Menu



Appetizers

House Made Bacon \$11

With Sweet/Spicy Curry Sauce and Pickled Vegetables

Crab Cake \$17

Lightly Battered Lump Crab Meat served with Roasted Vegetables and Garlic Aioli

Curry Calamari \$12.5

Lightly Battered and Fried Calamari tossed with Spicy Curry Sauce, Bean Sprouts and Green Onions

Spinach/Artichoke Dip \$12.5

Rich Cream Blend of Spinach and Artichoke Hearts broiled with Parmesan and served with House-Made Garlic Bread

Deviled Eggs \$9.5

Served with Fried Oyster and Remoulade Sauce

Marinated Grilled NY Strip \$18.5

Served with a Grilled Crostini and Roasted Red Bell Peppers, Zucchini, Red Onions and Grape Tomatoes

Soup du Jour – Small \$8 / Large \$11

Ask your server for our soup of the day

Salads

Additions: 6 oz. Grilled Chicken \$6.5 / 4 Grilled Shrimp \$7.5 / Salmon \$12

House Salad – Side \$4.5 / Large \$7.5

Dressings: House, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard or Balsamic Vinaigrette
Red Leaf Lettuce, Grape Tomatoes, Julienne Red Onions and Croutons

Greek Salad – Side \$7 / Large \$11

Romaine Lettuce, Feta Cheese, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Capers, Red Onion with our House Greek Dressing

Caesar Salad – Side \$6 / Large \$10

Romaine Lettuce tossed with our House Caesar, Parmesan Cheese and Croutons

Spinach Salad – Side \$7 / Large \$11

Baby Spinach with Roasted Pecans, Pecan Crusted Goat Cheese, sliced Apples with a Warm Bacon Dressing

Soups

French Mushroom \$8

Caramelized Onions, Cremini Mushrooms, Vegetable Stock, topped with Croutons, Parmesan and Provolone

Mains

Pan Seared Chicken \$19

Chicken Breast topped with White Wine Lemon Butter Sauce, Mushroom Barley Risotto and Chef Veggies

Fish Wraps \$18.5

Crepe-wrapped Lettuce Leaves topped with Broiled Atlantic Cod, Feta Cheese, Pico de Gallo and Hoisin Sauce

Burger \$14

Char Grilled 8 oz. Beef Patty with your choice of Provolone, Cheddar or Mozzarella Cheese, Pickles, Tomatoes, Lettuce, Red Onions on a Sour Dough Wheat Bun served with French Fries (Onion Rings \$2)

Thin Crust Pizza \$13.5

Topped with Spinach, Mushrooms and Mozzarella

Additional Toppings: Grilled or Blackened Chicken \$6 / Shrimp \$7 / Ground Beef \$6 / Andouille Sausage \$5 / Bacon \$2

Grilled or Blackened Chicken Sandwich \$14

Chicken Breast served with Lettuce, Tomatoes, Red Onion with Basil Aioli on a Sourdough Roll

Pastas

Seafood Pasta \$24.5

Sautéed Jumbo Shrimp, Oysters and Mushrooms in a Cajun Cream Sauce tossed with Linguine

Pasta Eva \$14

Sautéed Garlic, Roma Tomatoes, Fresh Basil, Cream and Parmesan Cheese over Farfalle Pasta

Chicken Carbonara \$20.5

Chicken Breast Medallions on top of Linguine in a Light Creamy Applewood Bacon Infused Sauce

Andouille and Blackened Chicken \$20.5

Sautéed Andouille Sausage and Blackened Chicken in a Cajun Piquant Cream Sauce with Linguine

Seafood

Grilled Scottish Salmon Filet \$29.5

7 oz. Scottish Salmon Fillet, topped with a Strawberry and Red Bell Pepper Salsa, Jasmine Rice and Spinach

Broiled Shrimp and Crab au Gratin \$33

Broiled Jumbo Shrimp topped with Crab au Gratin, Crispy Fried Potato Balls and Sautéed Spinach

Fried Shrimp, Oysters or Combo \$27.5

Lightly Battered served with French Fries and Cole Slaw (Onion Rings \$2)

North Atlantic Cod and Gulf Shrimp Bowl \$25

Served with Jasmine Rice, Lime Coconut Seafood Broth and Spinach

Steaks

Add Sautéed Crab 14.5

USDA Prime New York Strip \$39.5

12 oz. Char Grilled Steak served with Cauliflower Mashed Potatoes and Asparagus

USDA Prime Rib Eye \$39.5

12 oz. Grilled Prime Ribeye topped with Chipotle Sauce and Tobacco Onions, served with Cauliflower Mashed Potatoes and Asparagus

USDA Prime Filet Mignon \$44

Grilled Filet topped with Bernaise Sauce served with Cauliflower Mashed Potatoes and Asparagus

*Consuming raw or undercooked meat, eggs and/or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.