

# Menu



## Appetizers

### **House Made Bacon \$10.5**

With Sweet/Spicy Curry Sauce and Pickled Vegetables

### **Crab Cake \$16**

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

### **Curry Calamari \$11.5**

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

### **Spinach/Artichoke Dip \$11.5**

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

### **Deviled Eggs \$9**

Served with Fried Oyster and Remoulade Sauce

### **Marinated Grilled NY Strip \$18**

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

## Soups

### **French Mushroom \$8**

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

## Mains

### **Pan Seared Chicken \$18**

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

### **Fish Wraps \$17.5**

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

### **Burger \$13**

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**

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 \$13**

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

## Pastas

### **Seafood Pasta \$22**

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

### **Pasta Eva \$13**

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

### **Chicken Carbonara \$19.5**

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

### **Andouille and Blackened Chicken \$19.5**

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 \$30**

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

### **Fried Shrimp, Oysters or Combo \$27**

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

### **North Atlantic Cod and Gulf Shrimp Bowl \$24.5**

Served with Jasmine Rice, Lime Coconut Seafood Broth and Spinach

## Steaks

### **USDA Prime New York Strip \$38**

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

### **USDA Prime Rib Eye \$38**

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

### **USDA Prime Filet Mignon \$42**

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.