

Salads & Soups

lr/sm

Soup du Jour made fresh in house \$8/5

Caesar Salad hearts of romaine, house made creamy dressing, parmesan cheese, croutons \$10/7

Avocado Crab avocado, grape tomato, lemon honey poppy dressing, crab meat, spring mix \$17

Spinach Salad baby spinach, raspberry vinaigrette, caramelized onions, roasted beets, and candied pecans \$10/7

Caprese tomato, basil, fresh mozzarella, balsamic glaze \$9

House Salad spring mix, tomatoes, onions, cucumbers, dried cranberries, walnuts, champagne basil honey vinaigrette \$10/7

Grilled Proteins
with Large Salad
Salmon \$17, **Chicken** \$17,
Flat Iron \$19, **Shrimp** \$17,
Ahi Tuna \$19, **Tofu** \$15

Appetizers

Ahi Tuna ahi tuna ceviche, sweet soy glaze, sesame, wakame seaweed salad, wonton chip, wasabi mayo \$12

Sweet Potato Chip deep fried sweet potato, salt, warm blue cheese sauce \$8

Buffalo Wings chicken wings, blue cheese, celery choice of raspberry barbeque, hot sauce, thai chili, or sweet soy \$12

Baked Brie warm brie, puff pastry box, strawberries, grapes, raspberry coulis \$9

P.E.I Mussels sautéed prince edward island mussels, red sauce, basil \$10

Oaxaca Shrimp cooked diced shrimp, tomato, onion, jalapeno, cilantro, crispy wontons \$11

Entrees

Filet Mignon grilled 8oz filet, bourbon glazed onions, blue cheese, whipped potatoes, asparagus, cabernet demi glace \$38

Grouper Aleathea panfried, panko crusted, tomato basil crab vin blanc, spinach, whipped potato. \$29

North Atlantic Salmon honey brown sugar bbq glazed salmon, scallions rice, asparagus \$25

Sea Scallops seared sea scallops, bacon horseradish cream sauce, mashed potato, asparagus \$35

Chicken baked chicken breast, crab imperial, panko, citrus beurre blanc, whipped potatoes, asparagus \$27

Shrimp Scampi sautéed shrimp, spinach, tomato, garlic, white wine, butter, lemon, cavatappi pasta \$25

Flat Iron grilled 8oz Black Angus Flat Iron, crispy onions, cabernet demi, asparagus, whipped potatoes \$27

Seafood Cavatappi sautéed shrimp, scallops, mussels, lobster white wine, garlic, basil, spinach, tomatoes, butter \$35

Poke' Rice cherry tomato, cucumber, carrot, pickled cabbage, soy glaze \$15

Poke' Proteins **Chicken** \$21, **Flat Iron**, \$27,
Ahi Tuna, \$25, **Scallops** \$35, **Shrimp** \$25, **Tofu** \$21

Cavatappi Marinara cavatappi pasta, house made marinara, basil \$21

Crab Cake jumbo lump, claw meat, bell peppers, old bay, whipped potatoes, asparagus, roasted red pepper sauce \$25

Sandwiches

Sub fries \$1, Side Salad \$3.50

Cheesesteak chip steak with American cheese, potato salad \$13

Veggie Beyond Burger, lettuce, tomato, onion, potato salad \$15

Burger grilled ground chuck, lettuce, tomato, onion, cheese, brioche bun, potato salad \$15

Ahi Tuna old bay potato chip crusted Ahi Tuna, siracha mayo, brioche bun, lettuce, tomato, bacon, potato salad \$15

Chicken fried or grilled chicken, lettuce, tomato, bacon, swiss, brioche bun, potato salad \$13

Tacos 2 flour tortilla, pico de gallo, guacamole, shredded cabbage, with fries

Proteins, **Fried Grouper** \$15,
Grilled Ahi Tuna, \$15,
Grilled Chicken \$15,
Grilled Flat Iron \$17,
Grilled Shrimp \$15

