

## APPETIZERS

### COCONUT SHRIMP

Coconut crusted prawns fried golden brown, served with sweet chili sauce 15

### CRISPY CALAMARI

Deep-fried calamari served with house-made cocktail or tartar sauce 15

### CRAB CAKES

Three 2 oz. crab cakes, fried, seasoned with herbs & spices, with house-made cocktail or tartar sauce 18

### STEAMED MUSSELS

Served in a white wine butter sauce with garlic & shallots 14

### BRUSSEL SPROUTS

Sautéed with bacon, topped with pine nuts, feta cheese and poblano aioli 13

### FRIED ARTICHOKE HEARTS

Battered and deep fried served with Sriracha mayo 11

## SALADS

### CAESAR

Romaine lettuce, croûtons and housemade Caesar dressing 10

Half Caesar 6 Add grilled chicken 6 Add grilled prawns 10

### ROASTED BEET SALAD

Mixed greens, roasted beets, feta cheese, candied pecans served with a balsamic vinaigrette 15

### HOUSE SALAD 5

## SOUPS

### HOUSE MADE CLAM CHOWDER

Cup 5 Bowl 9

## ENTRÉES

### RIBEYE 16 OZ

16oz Ribeye with baked or mashed potato, carrot slow roasted in beef tallow, mushrooms in demi-glace 40

### 14 OZ NEW YORK STEAK

Served with bleu cheese & caramelized onion served with Aleppo pepper & honey glazed Brussel sprouts and choice of potato 30

### BUTTERMILK BRINED PORK LOIN

House brined and grilled, served with creamy parmesan polenta, spiced apple sauce, roasted apple and cauliflower 25

### CHICKEN PESTO SANDWICH

Grilled chicken breast served on an oil top bun with melted mozzarella, lettuce, tomato and pesto ranch. Served with Jojo potatoes 19

### PAN SEARED KING SALMON

Served with citrus risotto, topped with caper butter 30

### SEAFOOD FETTUCCINE

Pasta with prawns and scallops in a creamy garlic sauce with a parmesan crisp 28

Half order 19

### FRIED PRAWNS

Fried prawns with baked potato & seasonal vegetables 25

### BRAISED CAULIFLOWER BOWL

Served with mushrooms & olives, sautéed with shallot, garlic and lemon over risotto 18