

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 topped with green onion 18

STEAMED MUSSELS

Served in a white wine & lemon butter sauce with garlic & shallots served with toasted bread 15

BRUSSEL SPROUTS

Sautéed with bacon, topped with roasted pecans, feta cheese and poblano aioli 14

CHICKEN SKEWERS

Tossed in a slightly spicy barbecue style sauce topped with green onion 14

TEMPURA ARTICHOKE HEARTS

House battered and fried golden brown served with Sriracha aioli 14

SOUP & SALADS

CAESAR

Romaine lettuce, croûtons and house made Caesar dressing 12

Half Caesar 7 Add grilled chicken 6 Add prawns 10

ROASTED BEET SALAD

Mixed greens, roasted beets, feta cheese, candied pecans served with a balsamic vinaigrette 15 Full 8 Half

LOUIE SALAD

Mixed greens with tomato, onion and egg served with 1000 island dressing with Lump crab 20 with chilled prawns(4) 18

CHICKEN BACON AVOCADO

Chicken, bacon, avocado, tomato and green onion served on Romaine lettuce with honey mustard dressing 17

HOUSE SALAD 7

HOUSE MADE CLAM CHOWDER

Cup 6 Bowl 10

ENTRÉES

RIBEYE 16 OZ

Served with choice of topping, roasted asparagus and choice of potato 44

NEW YORK STEAK 14 OZ

Served with choice of topping, mixed vegetables and choice of potato 32

GLAZED PORK LOIN

Pan seared in butter, topped with honey, dijon glaze, served with polenta and roasted asparagus 26

PESTO CHICKEN SANDWICH

Grilled chicken breast with melted mozzarella on an oil top bun, lettuce, tomato and pesto. Served with steak fries 20

PAN SEARED KING SALMON

Topped with herbed butter served with risotto and roasted asparagus 32

SEAFOOD FETTUCCINE

Pasta with prawns, scallops and crab in a creamy garlic sauce with a parmesan crisp 32 Half order 20

FRIED PRAWNS

Fried prawns with baked potato & mixed vegetables 25

PAN FRIED SNAPPER

Lightly floured and fried, served with mixed vegetables and choice of potato 25

VEGETABLE RISOTTO

Mushroom, asparagus, artichoke hearts and squash sautéed with shallot and garlic served over risotto 18 (*Vegan upon request)

PRAWN AND ANDOUILLE PASTA

Penne pasta with sautéed prawns, onion, tomato & andouille sausage in a white wine, garlic, butter sauce 26

*Substitute asparagus for mixed vegetables \$2 — Substitute small house salad for potato/vegetables \$3 — Split plate \$5

TOPPINGS

Mushrooms in demi-glace
Caramelized onion & bleu cheese
Herbed butter
Buttery crab 4