

# 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 15

## BRUSSEL SPROUTS

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

## CHICKEN SKEWERS

Tossed in a slightly spicy barbeque style sauce 14

## BRUSCHETTA

Sourdough baguette topped with sauteed tomato and onion, melted cheese and fresh basil 12

# SOUP & SALADS

## CAESAR

Romaine lettuce, croutons and housemade Caesar dressing 10

Half Caesar 6 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

## HOUSE SALAD 6

## HOUSE MADE CLAM CHOWDER

Cup 5 Bowl 9

# ENTRÉES

## RIBEYE 16 OZ

Served with choice of topping, roasted asparagus and choice of potato 41

## NEW YORK STEAK 14 OZ

Served with choice of topping, mixed vegetables and choice of potato 31

## GLAZED PORK LOIN MEDALLIONS

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 citrus beurre blanc served with risotto and roasted asparagus 31

## SEAFOOD FETTUCCINE

Pasta with prawns and scallops in a creamy garlic sauce with a parmesan crisp 30 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 24

## VEGETABLE RISOTTO

Mushroom, asparagus, artichoke hearts and squash sauteed with shallot, garlic and lemon over risotto 18

(•Vegan upon request)

## PRAWN AND ANDOUILLE PASTA

Penne pasta with sauteed prawns, onion, tomato & andouille sausage in a white wine, garlic, butter sauce 25

## TOPPINGS

Mushrooms in demi-glace

Caramelized onion & bleu cheese

Herbed butter

Buttery crab 4