

## 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

### FRIED ARTICHOKE HEARTS

Battered and deep fried served with Sriracha mayo 12

### BRUSCHETTA

Sourdough baguette topped with sauteed tomato and onion, melted cheese and fresh basil 10

## SOUP & 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

### HOUSE MADE CLAM CHOWDER

Cup 5 Bowl 9

## ENTRÉES

### RIBEYE 16 OZ

Topped with mushrooms in demi-glace, served with roasted asparagus and choice of potato 40

### NEW YORK STEAK 14 OZ

Topped with herbed compound butter 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 seasonal vegetables 26

### CHICKEN PESTO SANDWICH

Grilled chicken breast with melted mozzarella on an oil top bun, lettuce, tomato and pesto ranch. Served with Jojo potatoes 20

### PAN SEARED KING SALMON

Topped with herb butter served with citrus risotto and roasted asparagus 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

### CAPRESE SNAPPER

Lightly floured and fried, served atop herbed pasta with tomato and basil 23

### VEGETABLE RISOTTO

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