



Appetizers

Wasabi Horseradish & Honey Crusted Oysters	12	Baked Escargot in Puff Pastry	11
Plump, juicy oysters topped and baked with a sweet and spicy crust of wasabi horseradish honey butter and soy mustard glaze.		Tender escargot baked with wilted spinach, parmesan cheese and garlic butter in a puff pastry shell.	
Crabmeat Stuffed Portabella Mushroom	12	Grilled Vegetable Tostada	8
A roasted portobella mushroom stuffed with succulent lump crab, baked with provolone cheese and topped with crispy fried onions.		Southwestern seasoned vegetables, grilled and served with melted cheddar-jack cheese and topped with salsa verde and sriracha cream.	
Lump Crab and Spinach Au Gratin	13	Fried Calamari	9
Our creamed spinach and lump crab meat topped with a crispy, golden brown, three cheese crust and served with tortilla chips.		Deep fried and tossed with Banana Peppers and Parmesan cheese served with marinara sauce.	
Herb Baked Brie	13	Seared Ahi Tuna	11
Creamy Brie baked with fresh herbs, roasted peppers and caramelized onions. Served with toasted pitas.		Perfectly complimented by a soy mustard sauce over mixed greens with pickled ginger and wasabi.	
Shrimp Cocktail	12		
Jumbo, chilled shrimp accompanied by our wasabi cocktail sauce.			

Soups

Soup of the Day	cup 4 • bowl 6	Black Bean Tequila Soup	cup 4 • bowl 6
Lobster Bisque	cup 5 • bowl 7	Topped with shredded cheddar and Monterrey jack cheeses, red onion and sour cream.	
A hint of tarragon and brandy flavors with creamy, rich, lobster soup.			

Salads

Dressings: balsamic vinaigrette, bleu cheese, Caesar, chipotle ranch, creamy Italian, soy wasabi vinaigrette and walnut raspberry vinaigrette.
Add your choice of Chicken (6 oz.) 7 • Mahi Mahi (6 oz.) 9 • Salmon (6 oz.) 9 • Shrimp (4) 8 • Scallops (6 oz.) 12

House Salad	5	Fresh Mozzarella and Beef Steak Tomato Salad	8
Mixed greens, onions, tomatoes, cucumber, carrots and croutons.		Served with roasted peppers and red onions in roast garlic balsamic vinaigrette over a bed of mixed greens.	
Caesar Salad	7	Blackened Sea Scallop Salad	18
Crisp romaine lettuce, garlic croutons and grated Asiago cheese.		Mixed greens tossed with goat cheese, mandarin oranges, caramelized spicy pecans and raspberry vinaigrette.	
Caramelized Spicy Pecan Salad	8		
Tomatoes, red onions, greens and Gorgonzola cheese complement our special caramelized spicy pecans with balsamic vinaigrette.			

Entrées

All Entrées served with choice of Soup of the day, house or Caesar salad.

Roast Duck	25	Double Cut Pork Chop	25
Crispy on the outside, tender on the inside and served with wild rice, a cajun honey-bourbon glaze and vegetable of the day.		Panko parmesan crusted, cooked to perfection and topped with balsamic roasted tomato, with smashed potatoes and vegetable of the day.	
Rack of Lamb	30	Thai Grilled Shrimp and Scallops	22
Roasted rack of lamb with a port wine fig au jus. Served with smashed potatoes and vegetable of the day.		Jumbo shrimp and scallops sesame seared and topped with Thai red curry coconut sauce. With wild rice and vegetable of the day.	
Mahi Mahi Almondine	20	Wasabi Salmon	20
Tender fillet is crusted in almonds, pan seared and topped with Amaretto-citrus butter. Served with wild rice and vegetable of the day.		Fresh salmon fillet topped and baked with a sweet and spicy crust of wasabi horseradish honey butter and soy pineapple glaze. Served with wild rice and vegetable of the day.	
Crab Cake	21	Shrimp and Scallop Pasta	22
6 oz. of tender lump crab meat with blend of seasonings. Panko breaded, pan fried and served with a creole mustard-jalapeno remoulade and wild rice.		Sautéed jumbo shrimp and scallops in a sun dried tomato scampi sauce with wilted spinach and grilled artichoke hearts.	
Sautéed Little Neck Clams	17	Chicken and Eggplant Penne Vodka	18
Sautéed little neck clams with prosciutto, red peppers and garlic in a white wine butter sauce over linguini.		Sauteed Chicken and prosciutto with penne pasta in a pink vodka sauce topped with crispy eggplant.	
Seared Ahi Tuna	24	Stuffed Chicken Breast	18
"Caribbean Style" Jerk seasoned, rum seared and served with hearts of palm and pickled ginger.		Chicken breast, stuffed with prosciutto, pesto and provolone in roasted tomato cream sauce, served with smashed potatoes and vegetable of the day.	
Pan Seared Scallops	24		
Jumbo scallops skillet seared and finished with a roasted tomato-spinach butter. Served with wild rice and vegetable of the day.			

Steaks

All Steaks are grilled or blackened to order and served with smashed potatoes, vegetable of the day and choice of Soup of the day, house or Caesar salad. Add a side for \$2.50.

Filet Mignon 8 oz.	28	Lump Crab & Garlic Butter	2.50
New York Strip 12 oz.	25	Au Poivre Sauce	2.50
Ribeye 12 oz.	23	Portobella and Carmelized Onion	2.50

Vegetarian

Mediterranean Grilled Vegetables	15	Pasta Primavera	15
Grilled eggplant and Portobella mushroom topped with tomatoes, banana peppers, calamata olives and feta cheese finished with a balsamic glaze and vegetable of the day.		Fresh sautéed vegetables tossed with a choice of sauces (garlic and oil, marinara or alfredo) and choice of pasta (linguine, angel hair of penne)	

Sides

Creamed Spinach	4	Wild Rice	3
Sautéed Vegetables	3	Steak Fries	4
Smashed Potatoes	3		

If you would like to order a favorite dish from one of our previous menus please mention it to your server.

Over for Beverages, Children's Menu & Dessert Menu