

### ***Lunch Sandwiches (Served until 3)***

***New! Chicken Shawarma Sandwich:*** Tender chicken slices marinated overnight in Mediterranean spices and served on a fresh pita sandwich bread. Served with Tzaziki sauce, arugula and grape tomatoes. 13

***New! Vegetarian Melt Sandwich:*** Eggplant, portabella mushrooms, red peppers topped with melted mozzarella and served on fresh Ciabatta bread. 12

### ***Appetizers and Small Plates***

***New! Buffalo Cauliflower*** Perfectly fried cauliflower tossed with spicy sriracha sauce topped with scallions & Blue cheese dressing. 8

***New! Strawberry Salad*** Field greens, goat cheese, sliced strawberries, slivered almonds & homemade balsamic vinaigrette. 13

***Fried Oysters*** Breaded and fried to perfection 18

***Poached Pear Salad*** Field greens, dried cranberries, toasted pecans, and blue cheese with fresh poached pears and Balsamic Vinaigrette. 12

***Mussels Poblano*** Fresh PEI Mussels steeped in Poblano Verde sauce spiced with Chorizo. 16

***Grilled Octopus*** Fresh Octopus grilled and simply finished with lemon juice and olive oil. 15

***Pear Pizza(12"only):***Thin crust with a touch of Mozzarella, topped with poached pears, arugula, goat cheese, toasted pecans & Fig balsamic glaze. 16

### ***Main Dishes***

***New! Chicken Shawarma*** Thinly sliced Marinated chicken shawarma style served with rice and a chopped Israeli salad. 19

***Crab Cakes with Lobster Mashed Potatoes***

Breaded in house, fried to perfection and paired with Lobster Mashed potatoes; Accompanied by Brussels Sprouts. 33

***Lobster & Crab Risotto*** Succulent chunks of lobster and crab steeped with risotto. 30

***Moroccan Stew*** A Tagine filled with Chicken breast steeped with carrots, potatoes, kalamata olives, saffron & Moroccan lemon 22

***Roasted Lamb Shank*** Long roasted, served with mashed potatoes and Brussels sprouts. 30