

Specials

Appetizers and Small Plates

Soups every day: Gazpacho and Red Lentil, Friday: Creamy Crab Soup

New! Cold Seafood Salad (light and healthy!) Baby shrimp, Scallops and calamari with red peppers, poached and finished with olive and lemon juice. Served over mixed greens. 18

Fried Oysters Delicious east coast oysters breaded and fried to perfection 18

New! Grilled Romaine Wedge Charred Romaine heart topped with bacon, crumbled blue cheese, parmesan, cucumbers, red onions, green pepper & tomatoes; drizzled with blue cheese dressing. 14

New! Roasted Red Pepper Humus A new version of our homemade humus blended with roasted red peppers & Feta. Served with whole wheat or white pita. 9

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

New! Mango Salad Field greens topped with mangos, dried cranberries, toasted pecans, red onions and blue cheese; served with balsamic vinaigrette. 12(Add chicken. 4 , Add Shrimp 2.75 ea)

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

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

4 Cheese Tortellini in cream sauce. 14

Main Dishes

New! Baked Lemon Chicken Light and delicious! Semi boneless chicken breast baked to perfection, served with an arugula salad with strawberries, steamed carrots & zucchini; topped with walnuts and balsamic reduction. 20

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

New! Seafood Fra Diavolo (Spicy!) Mussels, Jumbo Shrimp and scallops in a spicy red sauce served over Linguine. 30

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