

APPETIZERS

FRENCH ONION SOUP GRATINEE

Croutons, Parmesan, and Melted Swiss

\$10

BRUSCHETTA

Crostinis, Roma Tomatoes, Fresh Basil, Red Onions, Garlic, Fresh Mozzarella, Olive Oil

\$13

GRILLED PORTABELLA MUSHROOM

Roasted Garlic, Port Wine Demi Glace

\$14

STUFFED MUSHROOM CAPS

Stuffed with Crab Meat, Chives, Peppers, Melted Swiss

\$17

STEAK TARTAR

Capers, Onions, Crostinis

\$17

ESCARGOT

Garlic Parsley Butter, Toast Points

\$17

OYSTERS ROCKEFELLER

Spinach, Onion, Provolone

\$17

OYSTERS ON THE HALF SHELL

Blue point oysters served with cocktail sauce & horseradish

\$17

MEDITERRANEAN OCTOPUS

Grilled octopus served with green beans and tomatoes

\$17

JUMBO LUMP CRAB CAKE

Fennel Red Pepper Slaw and Dijon Mayonnaise

\$17

SESAME ENCRUSTED AHI TUNA

6 oz. Tuna served over Mixed Greens with Red Cabbage Slaw and Wasabi Aioli

\$17

CALAMARI

Sautéed with Spinach and Garlic, Fried, or Grilled

\$13

THAI BUFFALO SHRIMP

Thai Buffalo Glace, Scallions

\$17

SHRIMP DEJONGHE

Garlic Herb Crust

\$17

CAJUN SCALLOPS

White Wine, Tasso Ham, Tomatoes

\$17

COLOSSAL SHRIMP COCKTAIL

Cocktail Sauce and Horseradish (Add Shrimp \$4 / piece) 20

\$21

ALL ENTREES INCLUDE A CUP OF SOUP OR MIXED GREEN SALAD