

Wine List / Beverages

White

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|--|------|-------|
| Cup Cake Sauvignon Blanc | 5.99 | 22.00 |
| Estrella Chardonnay | 4.29 | 16.00 |
| J.Lohr Riverstone' Vineyards, Chardonnay | 5.99 | 22.00 |
| Coastal Vines White Zinfandel | 4.29 | 16.00 |
| Kenwood Pinot Grigio | 5.99 | 22.00 |
| A Mano Pinot Grigio | 5.99 | 22.00 |
| J.Lohr Bay Mist' Vineyards, Riesling | 5.99 | 22.00 |

Red

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|--|------|-------|
| Hahn Estates Cabernet Sauvignon | 6.50 | 24.00 |
| Kenwood Yulupa Cabernet Sauvignon | 5.99 | 22.00 |
| Hahn Estates Merlot | 5.99 | 22.00 |
| Estrella Merlot | 4.29 | 16.00 |
| Angeline Pinot Noir | 5.99 | 22.00 |
| Guenoc Merlot / Cabernet Sauvignon Blend | 6.29 | 23.00 |
| Cline Syrah | 6.29 | 23.00 |

Beer

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|--|------|
| Bud, Bud Light, Coor's Light, Miller Lite, | 2.50 |
| Michelob~Light~Ultra | 2.50 |
| Corona, Heineken, Amber Bock, O'Doul's Yuengling | 3.00 |

Beverages

| | |
|--|------|
| Coke, Diet Coke, Barq's Root beer, Mr. Pibb | 1.79 |
| Pink Lemonade, Raspberry tea, Fresh Brewed Tea | 1.79 |
| Coffee | 1.59 |

Specialty Coffee

| | | |
|-----------------------------|---|------|
| Café con leche latte | (Spanish "coffee, with milk") | 2.29 |
| Café Espresso | Brewed concentrated under pressure | |
| Double Espresso | Espresso and steamed-milk froth | |
| Cappuccino Vanilla | French vanilla cappuccino sweet dessert | |
| Chocolate Abuelita | Mexican hot chocolate | |
| Mokalista | Coffee and Abuelita | |

Appetizers

Fresh soup selection daily

Cup 3.5 Bowl 5

Crab Cake

Pan seared fresh lump crabmeat,
served with a red pepper coulis 7

Onion Petals

Battered onion petals, served with
tiger sauce 4.5

Fried Zucchini

Breaded zucchini fries, served with
garlic aioli sauce 5.5

Shrimp Cocktail

6 large white shrimp served with lemon and
cocktail sauce 7

Seared Sesame Ahi Tuna

Sushi grade tuna, seared rare, with sesame
ginger dressing 7

Bruschetta

Crostini's with pesto, parmesan
pomadora tomatoes,
and balsamic glaze 5.5

Flat bread Pizza

Grilled chicken, spinach, mushrooms, alfredo
and goat cheese on
grilled flat bread 7

Garlic Bread with cheese

Served with your choice of dipping sauce
marinara or alfredo
1/2 order 4 full order 6

Garden Fresh Salads

Blue Crab Salad

Fresh baby greens with tomatoes, onion,
cucumber, and egg topped with lump
blue crab served with sweet spicy
Louis dressing 9

Baby Green Salad

Fresh baby greens with walnuts,
dried cranberries, onion, and
crumbled blue cheese, served with
raspberry poppy seed dressing 7.5

Spinach Salad

Fresh spinach with crumbled bacon
black olives, onion, tomatoes and egg
served with your choice of our
homemade dressings 7.5

Caesar Salad

Crisp romaine, grated parmesan & croutons
Sm 4.5 Lg 7.5 add to any entrée 2.5

Garden Salad

Mixed greens, tomato, cucumbers,
carrots, green pepper, onion and
grated cheddar cheese
Sm 4.5 Lg 7.5 add to any entrée 2.5

Lettuce Wedge Salad

Crisp iceberg lettuce, crumbled bacon
blue cheese crumbles 5.5

Add on any Salad

Grilled or Blackened Chicken 3
Grilled or Blackened Salmon 5
Grilled or Blackened Mahi 5
Seared Tuna 5
4oz Grilled Filet Mignon 6

SEAFOOD ENTREES

Grilled Salmon

6oz grilled Fresh Atlantic Salmon
served with your choice of
Chefs signature sauces **14.5**

Sesame Encrusted Tuna

8oz sushi grade tuna, seared rare served with a
sesame ginger sauce **16**

Shrimp and Scallop Carbonara

Shrimp and scallops sautéed with peas,
mushrooms and bacon tossed with linguini in a
garlic parmesan cream sauce **16.5**

Crab Cakes

Two fresh lump crabmeat cakes, pan seared and
served with a red pepper coulis **16**

Fried Tilapia

6oz flaky white fish panco breaded and
fried golden brown **8.5**

Shrimp

8 large white gulf shrimp, grilled, blackened, or
panco breaded and fried crisp **13**

Seared Scallops

7oz of large sea scallops seared in a
garlic lemon butter over sautéed spinach **18**

Seafood Augratin

Shrimp, scallops and lump crab baked in a
white sauce with toasted
bread crumbs and mozzarella **16**

Seafood Marinara

Shrimp, scallops and fish bits sautéed in our
homemade marinara sauce
served over linguini. **14.5**

Shrimp and Grits

Shrimp sautéed with caramelized onions, crispy
bacon and a cayenne pepper sauce served with
stone ground cheddar grits. **13.5**

FRESH FISH

**Grilled, Blackened, Pan seared, Sautéed, or Panco
breaded and fried**

We carry the finest available local fresh fish
All fish is subject to season and availability and is
market price

CHEFS SIGNATURE SAUCES

**picatta, pesto, red pepper coulis,
sesame ginger or scampi**

LAND ENTREES

Beef Tenderloin Tips Marsala

Tenderloin tips sautéed with mushrooms, garlic and a
marsala wine and demi glaze reduction
with a hint of cream **12**

Black Angus Smothered Sirloin

8oz black Angus sirloin, grilled topped with
caramelized onions and mushrooms **13**

U.S.D.A. Choice Filet Mignon

Hand cut filet mignon grilled and served
with demi glaze and fried onion straws
4oz **14** 8oz **19**

Chicken Picatta

Two lightly dusted and sautéed chicken breasts with
capers and garlic In a lemon and
white wine butter sauce **12**

Tuscan Grilled Chicken

Two grilled chicken breast topped with
portabella mushrooms, soft mozzarella,
bruschetta tomatoes and balsamic glaze **14**

Chicken Pot Pie

Tender white chicken and fresh vegetables in a rich
supreme sauce served in a flaky puff pastry **9**

Linguine Alfredo

Homemade Alfredo sauce, tossed with linguine **8**
served with 6 grilled or blackened shrimp
or 5oz chicken breast **11**

*All Entrees served with roasted veggies and garlic toast,
choice of roasted redskins, mashed redskins, french fries, or linguine alfredo*

Specialty Sandwiches

1/2 lb Angus Beef Burger

Choice of cheese, lettuce, tomato, onion and mayo. **8**

Additional toppings bacon, mushrooms, jalapenos, onion straws **.50**

Cuban

Roasted Pork, and Ham, Swiss cheese, pickles, and mustard on pressed Cuban bread **8**

French Dip

Roast Beef, Provolone, on toasted garlic bread served with Au Jus **8**

Fish Sandwich

Fried, grilled, or blackened on a toasted bun served with tartar sauce **8.5**

Crab Cake Sandwich

Lump white crab meat with red peppers, onion and celery pan seared and served on a toasted bun **9**

Chicken Portabella on Focaccia

Grilled chicken, pesto tomato and fresh mozzarella on grilled focaccia bread **8**

Mahi Mahi Tacos

Lettuce, Tomato, cheddar cheese, served with a garlic aoli **8.5**

All Sandwiches served with choice of french fries
roasted red skins, mashed red skins,
veggies or Linguine alfredo

Nightly Special

Tuesday

Spaghetti and Meatballs

Linguini topped with our homemade marinara, meatballs and garlic toast **7.5**

Wednesday

Open Face Roast Beef

Served on Texas toast with mashed potatoes and gravy **7.5**

Thursday

Homemade Meatloaf

Topped with demi glaze served with your choice of side and garlic bread **8**

Friday

Seafood Augratin

Shrimp and fish bits baked with alfredo sauce and a blend of cheeses served with your choice of side and garlic bread **8**

Desserts

Caramel chocolate pecan fudge pie

Chocolate brownie fudge pie with bits of pecans and a caramel drizzle **4.5**

Tiramisu

Lady fingers soaked in espresso layered with whipped mascarpone cheese and whipped cream dusted with cocoa **4.5**

Cheese Cake

New York style and homemade served with or without cherries **4**

Triple Chocolate Cake

Layers of chocolate on chocolate chocolate lovers dream **4.5**