



Dinner Menu

Appetizers

‡Thai Fried Shrimp Cocktail Lightly fried Baby Shrimp with Asian Style Vegetables and Sweet Chili Sauce	6.99
Crab Bites, Our Crab Cake Mix rolled, breaded and fried, served with Chipotle Aioli	7.99

Soups and Salads

	Cup	Bowl
Signature Crab Soup	4.49	5.99
Soup of the Day	3.99	5.49
‡House Salad Mesclun Greens, Julienne Carrots, Onion, Cucumber, Tomato, White Balsamic Vinaigrette		4.99
‡Caesar Salad Romaine Hearts, Croutons, Parmesan Crisp, House made Caesar Dressing		4.99
‡Nicoise Salad, Mesclun Greens, Tomato, Onion, Kalamata Olive, Green Bean, Boiled Potato with Dijon Vinagrette		5.99
‡Classic Spinach Tomato, Bacon, Mushroom, Red Onion, Boiled Egg, Grain Mustard Dressing		4.99

Add the following to any Salad as an Entrée :

Grilled Chicken 3.99 Grilled Shrimp 4.99 Grilled Salmon* 5.99
 Substitute a Salad or Cup of Soup for Vegetable or Starch on any Entrée for \$2.50

* These items may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, eggs, fish or shellfish may increase your chance of contracting foodborne illness



Entrées

Romesco Salmon*	Grilled Salmon Fillet with Tomato, Roasted Pepper, Almond and Garlic Crust over Saffron Rice with Vegetable of Day	14.99
	<i>Suggested Pairing: Ferrari Carano Chardonnay</i>	
Battered Shrimp,	8 Shrimp, beer battered, fried and served with Creamy Cocktail, Saffron Rice and Vegetable of the Day	13.99
	<i>Suggested Pairing: Gabbiano Pinot Grigio</i>	
‡Grilled 12 oz New York Strip Steak*	Housemade Steak Sauce, Frazzled Onions, Mashed Potatoes and Vegetable of the Day	15.99
	<i>Suggested Pairing: Apothic Red Blend</i>	
Crab Cakes,	Our Crab Mix, Pan Fried and Served with Chipotle Aioli, Saffron Rice and Vegetable of the Day	15.99
	<i>Suggested Pairing: Ferrari Carano Sauvignon Blanc</i>	
‡Bay Stew	Shrimp, Scallops, Crab and Clams in a Boulliabaiase Style Sauce over Saffron Rice.	14.99
	<i>Suggested Pairing: Line 39 Pinot Noir</i>	
‡Grilled 6 oz. Filet Mignon*	Peppercorn Demi Glace, Mashed Potatoes and Vegetable of the Day	16.99
	<i>Suggested Pairing: Greg Norman Cab/Merlot</i>	
‡Peach Pork Chop*,	House Cut Bone-In Pork Loin Chop marinated and basted served with Peach and Mustard Glaze, Sweet Potato Mash and Vegetables	14.99
	<i>Suggested Pairing: William Hill Chardonnay</i>	
Roast Lamb Persillade*,	Roast Lamb Chops with Garlic Parsley Crust, Mashed Potatoes and Vegetable of the Day	18.99
	<i>Suggested Pairing: Wente Cabernet</i>	
Caprese Chicken ,	Chicken Breast stuffed with Tomato, House Grown Pesto, and Mozzarella Cheese, Parmesan Breaded, pan seared and served with Angel Hair Pasta	12.99
	<i>Suggested Pairing: Chianti</i>	

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