

Waterfront Dinner

Soups

Gazpacho

Fresh Tomatoes, Cucumber and Bell Peppers, served "chilled"

"Vegan" Carrot Ginger

Carrots, Ginger, Onions and Garlic

Clam Chowder

New England Style

Cup \$ 4, Bowl \$ 8

Salads

Niscoise

\$14

Pan seared Tuna, mixed Greens, Red Onion, Green Beans, Tomatoes, Cucumber, Kalamata Olives, Red Skin Potatoes, boiled Egg served with a side of French Vinaigrette

The "Chopped"

\$10

Lettuce, Tomatoes, Scallions, Mozzarella Cheese, Turkey, fresh Basil, Garbanzo Beans, choice of dressing
Starter \$ 5

Caesar

\$10

Romaine Lettuce, Garlic Croutons, and shaved Parmesan Cheese, tossed in Caesar dressing
Starter \$ 5

Pear & Spinach

\$10

Grilled Asian Pears, Baby Spinach, Strawberries, Red Onion, Goat Cheese & caramelized Pecans, tossed in a Champagne Vinaigrette

Healthy Salad

\$10

Romaine Lettuce, Tomatoes, Celery, Carrots, Cilantro, Avocado, Yellow Beets, fresh Peas and Quinoa tossed in a Gluten free Vinaigrette

Add Chicken or Tofu \$2, Shrimp or Salmon \$5

Appetizers

Homemade Guacamole

\$8

Served with warm Tortilla Chips

Kung Pao Calamari

\$10

Lightly floured and fried, with Peanuts, Chili Peppers and Scallions. "Spicy"

Fritto Misto

\$12

Lightly floured and fried Calamari and Shrimp served with lemon wedges and Sriracha Remoulade

Filet Mignon Quesadilla

\$10

Jack and Cheddar Cheese, caramelized Onions, Avocado & Chipotle-Bell Pepper cream, side of Salsa

Shrimp Cocktail

\$10

Large Shrimp served with Cocktail Sauce and Lemon Wedges

Sliders

\$8

Three Angus Beef or Chicken sliders with Cheddar Cheese, Chipotle spread and spicy onion straws

Sandwiches

Chicken Club

\$12

With Cheese, Bacon, Avocado, Lettuce, and Tomato

Lobster Salad

\$14

Lobster Salad lightly seasoned and marinated with Avocado, Celery and Chipotle Mayo, Baby Greens on Brioche

Turkey and Avocado Panini

\$12

Tomatoes, Baby Greens and Chipotle Spread

Vegetarian Baguette Sandwich

\$10

Micro Greens & Creamy Gorgonzola on "Gluten Free" Bread by Sensitive Bakery
Choice of Fresh Fruit, Cole Slaw French, or Sweet Potato Fries

Summer Specials

Beet and Goat Cheese Salad

\$10

Goat Cheese served with roasted Beets, mixed Greens, Fresh Pepper, and Balsamic Vinaigrette

Chopped Chicken Bowl

\$14

Romaine Lettuce and Napa Cabbage, Carrots, Cucumber and Bell Peppers, Grilled Chicken Satay served with Sesame Vinaigrette and Peanut Dipping sauce

Steak and Shrimp Kung Pao

\$16

Seared Top Sirloin and Shrimp with Peanuts, Chili Peppers and Scallions served with stir fried Rice

Vietnamese Tofu

\$14

Marinated and fried Tofu, served with Vietnamese Vermicelli noodle dressed with Ginger Sauce, Cucumber Carrot, Cabbage, Bell Peppers and Sesame Emulsion

Fettuccini Alio Olio

\$12

Sautéed in Garlic, served with side of Tomato Mozzarella Salsa

Add Chicken \$2, Add Shrimp \$ 5

Burgers

1/2 lb Classic Beef

\$10

Or Turkey Burger

Served with Lettuce Tomato, Onion and Pickle

Choose (1): Jack, Cheddar, American or Swiss Cheese

Choose (2): Apple Wood Smoked Bacon, Sautéed Mushrooms, Grilled Onions, BBQ Sauce

Choice of Fresh Fruit, Cole Slaw French, or Sweet Potato Fries

Entrees

Miso Glazed Atlantic Salmon

\$18

Pan Seared, with a Soy Brown Sugar Glaze garnished with fresh Chives

Mahi Mahi

\$18

Grilled Filet topped with a tropical Salsa

Tuna Filet

\$20

8oz Filet served Blackened or Grilled

Chicken Saltimbocca

\$18

Sautéed Chicken medallions with fresh Sage and Prosciutto, White Wine Garlic Sauce

14 oz Rib Eye Steak

\$28

Grilled to perfection

8 oz Filet

\$24

Served with a Blue Cheese Garlic Butter finished with roasted Pine Nuts

All Entrees include:

Choice of Steamed Rice or Garlic Mashed Potatoes and
Choice of Haricot Verts, mixed garden Vegetables,
Sautéed or steamed Spinach

Sides

French or Sweet Potato Fries

\$ 5

Truffle Fries

\$ 6

Mashed Potatoes or Steamed Rice

\$ 4

Garlic Sautéed Spinach or Haricot Verts

\$ 5

Mixed Garden Vegetables

\$ 5

Garden Salad

small \$4

large

\$ 7