

Features

TABLE SHARES

Shrimp Ceviche \$21

Bermuda onion, tomato, cilantro in a citrus glaze served with steamed rice

Marinated Grilled Lamb Lollipops 2 -\$26 ~ 3 \$31 ~4 - \$36

Served with vegetable risotto & mixed greens

Street Tacos \$17

2 tortillas topped with chorizo, ground beef, tomatoes, feta cheese & Bermuda onion, topped with chipotle mayo

Crab Cakes \$21

2 jumbo lump cakes served with a spicy chipotle sauce

Sautéed Vongole \$16

Littlenecks sautéed in a seafood & tomato broth served with garlic toast points

Tostone Ceviche \$21

Fried Plantain topped with shrimp ceviche & avocado cilantro glaze

Buffalo Wings \$16

Served with blue cheese dressing & celery sticks

SALADS

Fried Calamari Salad \$21

Red onions, tomatoes, feta cheese & mixed greens tossed in our house made white balsamic dressing \$21

Spinach Salad \$20

Tossed with crumbled blue cheese, strawberries, & candied pecans, tossed in our house made white balsamic dressing
with steak tips \$34 with shrimp \$34 with chicken \$24 with salmon \$34

ENTREES

Grilled Prime Ribeye \$49

Served over a bed of garlic whipped potatoes with sauteed onions & mushrooms in a teriyaki glaze

Fresh Beef Short Rib Ravioli (5) \$28

Served in a braised tomato & Bolognese sauce with Stracciatella cheese

Parmesan Crusted Chicken \$32

Served over a bed of fettuccini alfredo with broccoli florets

Filet Mignon \$48

10 oz filet topped with Boursin cheese & veal demi-glace Served with creamy whipped potatoes & sauteed vegetables

Chicken, Rabe & Fusilli \$30

Sliced chicken cutlet, rabe & fresh fusilli tossed in a white wine sauce

Marina Salmon \$36

Salmon stuffed with cinnamon apples & brie drizzled with a citrus glaze served over a bed of orzo

Veal Short Rib \$34

Served with a creamy polenta