

RAW BAR & SHELLFISH

OYSTER SHOOTER	\$6
cocktail sauce, lemon, libre red pepper tequila	
MARYLAND CRAB CAKES (2)	\$15
mustard remoulade	
OYSTERS ON THE HALF SHELL	\$16
half dozen, cucumber mignonette	
AHI POKE	\$15
avocado, sesame soy, dried seaweed, wonton chips	
COLOSSAL SHRIMP COCKTAIL (3)	\$16
cocktail sauce, lemon wedge	
½ LB ALASKAN KING CRAB LEGS	\$22
cold, steamed or broiled, mustard crème fraiche	
STEAMED MUSSELS & CLAMS	\$16
red - garlic marinara OR white - scampi style	
COLOSSAL SHRIMP SCAMPI (2)	\$13
garlic scampi sauce	
SEAFOOD TOWER FOR TWO	\$58
½ lb crab legs, 4 oysters, 4 shrimp, ahi poke	

SMALL PLATES

BURRATA CAPRESE	\$14
burrata, roma tomatoes, fresh basil, balsamic reduction and olive oil drizzle	
FILET SKEWERS (2)	\$16
rosemary demi glace, garlic mashed potatoes	
CHICKEN SKEWERS (2)	\$13
garlic mashed potatoes	
BURRATA BRUSCHETTA (2)	\$12
burrata, garlic, tomatoes, basil, asiago, balsamic reduction, olive oil	
PETIT NEW ZEALAND LAMB CHOPS (2)	\$15
garlic mashed potatoes, rosemary demi glace	
HUMMUS	\$9
sundried tomatoes, roasted pine nuts, pita points	
JUMBO MEATBALLS (2)	\$7
garlic marinara, fresh basil, asiago cheese	
CASHEW CHICKEN LETTUCE WRAP	\$13
diced carrots and celery, sweet hoisin chili sauce	
BRUSCHETTA	\$10
roma tomatoes, mozzarella, basil, red onion balsamic reduction, olive oil	
SAUSAGE & PEPPERS ARRABIATA	\$10
italian sausage, roasted peppers, spicy marinara	
MARGHERITA FLATBREAD	\$11
burrata, roma tomatoes, asiago cheese, basil, balsamic reduction drizzle	
PESTO CHICKEN FLATBREAD	\$12
diced chicken, asiago cheese, pesto, tomatoes	
SPICY PEPPERONI FLATBREAD	\$12
mozzarella, marinara, pepperoni, serrano chilis	
FLATBREAD TOSCANA	\$12
mozzarella, goat & asiago cheeses, basil, portobello mushrooms, tomatoes, caramelized onions, balsamic reduction drizzle	

MAIN PLATES

8 OZ FILET MIGNON	\$30
rosemary demi glace, mashed potatoes, grilled asparagus	
14 oz BONE-IN RIBEYE	\$34
mixed greens, shoestring fries	
NEW ZEALAND LAMB CHOPS	\$36
6 petit chops, rosemary demi glace, scalloped potatoes, green beans	
ALASKAN KING CRAB LEGS	\$42
1 lb, broiled, chilled or steamed	
8 OZ SALMON FILET	\$24
pan seared, hoisin glace, seasonal vegetables, rice pilaf	
FRESH CATCH	\$MARKET
chef's choice	
ZUPPA DI PESCE	\$32
mussels, clams, shrimp, salmon, basil garlic broth, roma tomatoes, garlic bread	
PENNE FILETO	\$17
penne pasta, filet tips, mushrooms, demi mushroom marsala, asiago	
LINGUINE VODKA	\$14
creamy marinara, asiago cheese add julienne vegetables \$3 add chicken \$6 add salmon \$10 add colossal shrimp each \$5	
SAUSAGE & PEPPERS ARRABIATA	\$15
linguine, italian sausage, roasted peppers, spicy marinara, asiago	
LINGUINE & MEATBALLS	\$15
linguine, garlic marinara, asiago cheese	
PENNE CHICKEN PESTO	\$15
garlic, virgin olive oil, pecorino romano, asiago, light pesto cream sauce	

SANDWICHES

ADD FRIES OR GREENS SALAD	\$3
FILET TIP TORTA	\$15
caramelized onion, goat cheese, baby greens, roma tomatoes	
CHARBROILED CHEESEBURGER	\$14
½ lb angus beef, sliced avocado, roma tomatoes, grilled onions, baby greens, cheddar cheese, toasted onion brioche	
BACON CHEESEBURGER	\$14
gouda cheese, bacon, fried egg	
BBQ BLEU CHEESEBURGER	\$14
bleu cheese, bacon, caramelized onions	
MEATBALL PARMIGIANA	\$14
garlic marinara, mozzarella, toasted italian roll	
TUSCAN CHICKEN TORTA	\$13
provolone cheese, tomatoes, baby greens, pesto	

SALADS

ADD CHICKEN	\$6
ADD SALMON	\$10
ADD COLOSSAL SHRIMP EACH	\$5
MEZZALUNA SALAD	\$14
grilled chicken breast, avocado, artichoke hearts, feta cheese, kalamata olives, tomatoes, mixed greens, balsamic vinaigrette	
LUXE HOUSE	\$12
romaine, feta, chopped bacon & egg, kalamata olives, cucumbers, grape tomatoes, pita chips, mint-lime vinaigrette	
WEDGE	\$12
iceberg, bacon, tomatoes, cucumber, egg, onion, gorgonzola, balsamic vinaigrette	
ROMAINE HEARTS CAESAR	\$10
herb croutons, shaved asiago	
MIXED GREENS	\$8
baby greens, carrots, tomatoes, red onions, cucumbers	

SHARING PLATES

MEDITERRANEAN SAMPLER	\$18
hummus, eggplant goat cheese marinara, feta, kalamata olives, yogurt cucumber dip, pita points	
CHEESE PLATE	\$18
brie, gouda, humboldt fog, strawberries, raspberries, blackberries, honey, green apples, honey pecans, assorted crackers	

SOUPS

LOBSTER BISQUE	\$8
SOUP DU JOUR	\$8

SIDES

\$6 EACH

CLASSIC SHOESTRING FRIES
GARLIC PARMESAN FRIES
GARLIC SAUTEED SPINACH
GARLIC MASHED POTATOES
SIGNATURE GARLIC BREAD
GRILLED ASPARAGUS
SEASONAL VEGETABLES
SCALLOPED POTATOES
RICE PILAF