



Dinner

Dinner is served Monday – Thursday – 5pm-9pm & Friday & Saturday – 5pm-10pm

Small Bites

Hummus

Mashed chickpeas w/ extra virgin olive oil, lemon juice, tahini & garlic served w/ baked pita chips 6.50

Margherita Flatbread

Fresh milk mozzarella, fresh tomato and basil 9.50

Fried Oysters

Hand breaded and lightly fried. Served with lemon butter sauce 13.00

Mozzarella Sticks

Hand cut and breaded, served with our marinara sauce 7.50

Soup

She Crab Soup

Cup 7.00 /Bowl 9.00

Soup du jour

Market Price/Bowl

Salad

All dressings & vinaigrettes are made in house

Chopped

Fresh chopped mixed greens, chickpeas, grape tomatoes, Kalamata olives, corn, fresh milk mozzarella, roasted red peppers and pistachios tossed in balsamic vinaigrette

Half 8.00 Full 11.00

Caesar

Chopped heart of romaine, shaved parmesan cheese, croutons tossed in caesar dressing

Half 7.00 Full 10.00

Arugula

Fresh baby arugula, sliced radishes, alfalfa sprouts, sliced avocado and mandarin orange segments tossed in a parsley lemon vinaigrette 10.00

Spinach

Fresh baby spinach, feta cheese, sliced strawberries, sliced almonds tossed in poppy seed dressing 10.00

House

Mixed greens, thinly sliced red onion, shredded carrots, grape tomatoes w/ranch dressing

Half 5.00 Full 8.00

Add chicken 3.00 Add steak 6.00 Add shrimp 5.00 Add salmon 5.00 Add tuna 7.00

Steak

All steaks are served with your choice of House or Caesar salad & one side dish

Ribeye	29.00	Prime Rib		
14 oz. distinguished, rich marbling and natural flavor		16 oz. traditional, classic/au jus	25.00	
Petite Filet	6 oz./27.00	9oz./34.00	Kabob	24.00
Fine cut with an exquisite flavor		2 skewers of marinated beef tenderloin		
Hanger Steak	23.00			
9 oz. tender beef, marinated in red wine & grilled to perfection				

Chops

All chops are served w/ your choice of House or Caesar salad & one side dish

Pork Chop -	12 oz. locally raised, served with sherry vinegar sauce	25.00
Lamb Chops	– domestically raised, marinated in olive oil & rosemary	28.00

Seafood

All seafood is served w/ your choice of House or Caesar salad & one side dish

Salmon	Alaskan wild caught	21.00	Ahi Tuna	Spicy mustard sauce	23.00
Crab Cakes	Blue swimming super lump	28.00			

Chicken

All chicken is served w/ your choice of House or Caesar salad & one side dish

Chicken Alexander	- Grilled chicken breast topped w/ warm goat cheese & sundried tomato basil sauce	20.00
Chicken Marsala	- Grilled chicken topped with mushroom and our Marsala wine sauce	18.00
Polla Dia	- Chicken breast stuffed with prosciutto and mozzarella cheese	22.00

On the Other Hand

Pasta	10.99	Choice of sauce: Alfredo or pesto	Choice of pasta: linguini or penne		
Add chicken:	3.00	Add shrimp	5.00	Add crab	7.00

*GLUTEN FREE PASTA AVAILABLE

Vegetarian/Vegan

Grilled vegetable plate	- Grilled zucchini, squash, roasted asparagus, carrots, marinated portobello mushroom drizzled with balsamic glaze	16.00
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Sides

Sautéed spinach	4.50	Steak Fries	4.50	Broccoli	4.50
Garlic mashed potatoes	4.50	Haricots Verts	4.50	Asparagus	6.00

Desserts

Crème brûlée	7.00	Tiramisu	7.00
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Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.