



## Starters

### **Fusion Drum Sticks**

*Chicken Drumettes tossed in a sweet and spicy Thai chili sauce with lime and marinated cucumber salad*

### **New Orleans Popcorn Shrimp**

*Baby Gulf Shrimp dipped in buttermilk and seasoned batter, golden fried and served with Cajun remoulade*

### **Calamari**

*Pepperoncini and garlic glaze with homemade marinara sauce*

### **Black & White Sesame Tuna\***

*Rare sesame-crust seared tuna with Seaweed salad and drizzled with soy citrus garlic glaze and wasabi sauce*

### **Mediterranean Platter for 2**

*Hummus, Tabouli, roasted peppers, olives, stuffed grape leaves, feta cheese grilled flat bread*

### **Cheese Shots and Tomato Dip**

*Breaded Mozzarella and Parmesan fried cheese nuggets served with homemade Tuscan tomato bisque for dipping*

## Soups and Salads

### **New England Clam Chowder**

*Rich, creamy and homemade loaded with fresh Georges Bank clams, bacon, potatoes*

### **Tuscan Style Tomato Bisque**

*Fresh and homemade rustic tomato soup finished with cream*

### **Onion Soup Gratinée**

*Caramelized onions in a flavorful beef stock finished with Port and Sherry topped with French bread croutons and melted, golden brown cheese*

### **Caesar Salad**

*Crisp Romaine tossed in our classic creamy Caesar dressing with Parmesan cheese and croutons*

### **Green Room Salad**

*Baby field Greens topped with garnishes of carrots, cucumbers, tomatoes, sliced red onions, croutons, and choice of dressing*

*Entrees marked with an \* may be prepared from Rare to Well Done and may contain raw ingredients. Consuming rare and undercooked foods may increase your risk of food-borne illness, especially for those with certain medical conditions.*

*Please inform your server of any food allergies you may have so we can assist you with your food choices.  
(Menus subject to change without notice.)*



## **Entrées**

*(Served daily from 5:30pm – 10:00pm)*

### **Balsamic Glazed Salmon\***

*Pan-seared Atlantic Salmon topped with Balsamic Glaze  
Sun-dried Tomato Pearl Couscous, Rabe*

### **Island Jerked Chicken**

*Grilled Jerked Spiced Chicken with Caribbean Fruit Salsa,  
Roasted Sweet Potatoes, Fried Plantains*

### **Cajun Pan Seared Tilapia\***

*Sausage and Shrimp Jambalaya Rice, Creole Sauce and Crawfish Garnish*

### **Grilled Filet Mignon\***

*Grilled-to-order topped with Cabernet Demi,  
served with Roasted Potatoes and Seasonal Vegetables*

### **Cracker Crusted Georges Bank Scrod**

*Fresh Atlantic Cod seasoned and coated with Ritz Cracker Crumbs and Butter,  
served with Vegetables and Rice Pilaf*

### **Lobster Mac and Cheese**

*Chunks of East Coast Lobster tossed with Fusilli Pasta and a Creamy Three Cheese Béchamel,  
topped with Cracker Crumbs and finished in the oven to a golden brown*

### **Eggplant Parmigiano**

*Breaded and Golden Fried topped with Mozzarella  
Homemade Marinara Sauce, Grilled Garlic Bread, Rabe*

### **Chef's Nightly Features**

*Two Nightly options to include:  
Selections with all the comforts of Home  
Chef's Daily Pasta*

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