

## APPETIZERS

### STEAMED CLAMS

15 JERSEY LITTLENECKS STEAMED IN A BEER OLD BAY GARLIC BROTH \$9

### COCONUT SHRIMP

TEMPURA BATTERED SHRIMP SERVED WITH RASPBERRY AND MANGO SAUCES \$10

### FRUIT AND CHEESE PLATE

BAVARIAN CAMBOZOLA SOFT BLUE, CAVE AGED GRUYERE AND BELGIUM HONEY GOAT CHEESE \$12

### MUSSELS MARINARA

TENDER MUSSELS IN A RICH MARINARA SAUCE SERVED WITH GARLIC BREAD \$8

### FRIED CALAMARI

TENDER CALAMARI LIGHTLY FRIED AND MIXED WITH A HOT PEPPER AND TOMATO SALSA \$9

### CRAB AND ARTICHOKE DIP

SERVED WITH GARLIC FLAT BREADS \$9

### WOOD GRILLED CHICKEN QUESADILLA

MARINATED CHICKEN SLICED AND TOPPED WITH PEPPER JACK & CHEDDAR CHEESE WITH A TOMATO SALSA AND CILANTRO SOUR CREAM \$8

### ANGUS STEAK SKEWERS

SLICED ANGUS STEAK GRILLED AND SERVED WITH A PEANUT THAI DIPPING SAUCE \$9

## SALADS

### FRESH MOZZARELLA AND BABY GREEN SALAD

WITH ROASTED PEPPERS, OLIVES, TOMATOES & CROUTONS SERVED WITH A BALSAMIC VINAIGRETTE \$8

### GREEK SALAD

TRADITIONAL GREEK SALAD OF TOMATOES, CUCUMBERS, OLIVES & FETA CHEESE WITH A LEMON VINAIGRETTE \$7

### SPINACH SALAD

BABY SPINACH SERVED WITH BACON, RED ONIONS AND A RED WINE VINAIGRETTE \$7

### CLASSIC CAESAR SALAD

ROMAINE LEAVES TOPPED WITH PARMIGIANO REGGIANO \$6

## SOUPS

### FRENCH ONION SOUP

CARAMELIZED ONIONS IN A BEEF BROTH FINISHED WITH SHERRY AND TOPPED WITH PROVOLONE & BAKED TILL GOLDEN BROWN \$5

### CRAB BISQUE

RICH CREAMY SOUP FINISHED WITH SHERRY AND CRAB MEAT \$8

### NEW ENGLAND CLAM CHOWDER

HEARTY SOUP OF POTATOES, CLAMS, CREAM & VEGETABLES \$5

### SOUP DU JOUR

THE CHEF' S WHIM OF THE DAY \$4