

LIGHT FARE MENU

CRAB CAKE SALAD

Mixed greens tossed with candied pecans, mandarin oranges, red onions, cucumbers and a honey mustard dressing topped with our homemade jumbo lump crabcake

\$16-

MANGO TUNA TARTAR

Ahi tuna tartar style with mango and jalepenos, finished with ginger teriyaki sauce

\$14-

BLACKENED SCALLOP SALAD

Pan seared sea scallop over greens with a southwestern dressing

\$17-

JERK RUBBED RIBEYE SALAD

Caribbean jerk rubbed ribeye. served med-rare, with roasted peppers, grape tomatoes and mixed greens in a zesty lime chipolte vinaigrette finished with mango salsa

\$16-

SEARED AHI TUNA

Bronze seared and sliced Ahi tuna served rare with wasabi cream, pickled ginger and teriyaki glaze

\$15-

TRADITIONAL CAESAR SALAD

Fresh romaine lettuce tossed with oven roasted croutons, grated romano and our creamy Caesar dressing

Chicken \$20 - Shrimp \$ 16

SPANISH MUSSELS

Prince Edward Island Black mussels and Chorizo sausage in a roasted garlic and saffron broth with grilled crostinis

\$14-

CRAB STUFFED PORTABELLA

Roasted portabella mushroom with jumbo lump crab stuffing, provolone cheese and pesto sauce

\$15-

LEMON GRILLED SALMON SALAD

Chargrilled salmon filet over plum tomatoes, cucumbers, red onions and baby greens in a Meyers lemon vinaigrette

\$15-