



Tonight's Dinner Menu

Starters

Mussels \$17.99

One pound of Atlantic mussels sautéed in your choice of sauce White Wine Scampi or Red Diavolo. Served with toasted garlic ciabatta.

Coconut Shrimp \$19.99

Eight shrimp battered and coated in shredded coconut then deep fried til golden brown. Served with sweet chili mayo.

Lots of Other Apps

Don't see any apps you like on this menu. Check out our All day Pub Menu for another whole page of starters.

Classic Entrees

Pesto Crusted Salmon \$23.99

Half pound salmon, seared and baked in a pesto crust. Served over herbed rice with spinach and marinated grape tomatoes.

Pan Roasted Orange Roughy \$25.99

Seared Orange Roughy Served over warm buttered orzo, arugula bacon and mandarin salad. Lemon buerre blanc.

Caribbean Jerk Swordfish \$25.99

Jerk Seasoned swordfish with mango salsa. Served with roasted summer vegetables and Lemon herb rice.

Cajun Chicken Alfredo \$23.99

Blackened Chicken with sun-dried tomatoes and linguini in a creamy Alfredo sauce. Served with garlic ciabatta.

Two Way Atlantic Haddock \$24.99

Broiled Haddock Filet seasoned with Old bay and Lemon. Deep fried and homemade fishcake. Served with our hand cut french fries, coleslaw, tartar and lemon.

Steak Au Poivre \$27.99

12 Oz. Choice NY Strip Steak, crusted in fresh ground pepper and pan seared. Topped with bleu cheese crumbles and served over roasted summer vegetables and mashed potatoes.

Entrees under \$20!

Ricotta Stuffed Shells with Meat Sauce \$18.99

3 Jumbo Stuffed Shells topped with a tomato meat sauce and parm cheese. Served with a side Caesar salad and garlic bread.

Fish and Chips \$19.99

Lightly breaded Sole filets, Deep fried and served with our handout fries, homemade slaw and tartar, lemon.

Italian Salisbury Steak \$18.99

Ground beef and Italian sausage blend Salisbury steak. Topped with grilled onions, served with mashed potatoes, roasted veggies and brown gravy.

Roasted Salmon Salad \$19.99

Pan seared salmon served over a mixed green salad with mandarin oranges, candied walnuts, sliced pears and goat cheese. Dressed with our lemon aioli.

Mahi Mahi Tacos \$19.99

Blackened Mahi Mahi with homemade mango salsa, cilantro slaw and chipotle aioli. Served with Lemon and herb rice.

Shrimp Scampi \$19.99

Fifteen seared shrimp simmered in whole and chopped garlic, cherry peppers, lemon, white wine and butter tossed with linguini. Topped with fresh parsley and parm cheese. Garlic bread.

Eggplant Parmesan \$18.99

Breaded eggplant slices fried and topped with melted mozz and parm cheese. Over linguini and red sauce. Garlic bread.

Meatloaf! \$19.99

Our homemade meatloaf over mashed potatoes and roasted veggies. Topped with BBQ-Bacon-Onion Jam and served with a side of brown gravy.

Sweet Chili Rib Basket \$18.99

Slowed cooked ribs, glazed with sweet chili sauce. Our homemade fries and coleslaw.

Seared Ahi Tuna \$19.99

Seared Ahi Tuna Steak served with lemon butter Orzo and sesame cucumber salad. Soy Glaze.

Parmesan Crusted Chicken \$18.99

Two Chicken Breasts Crusted in parmesan cheese and baked. Served with gnocchi, spinach, artichokes and tomatoes in a creamy chicken supreme sauce.

Desserts

Hot Fudge Sundae

Key Lime Trifle

Brownie Trifle

Chocolate Chip Cookie Skillet

Creme Brûlée

Fried P B & J Ala mode