

## BAR MENU

Happy Hour Price 3:30 - 6 pm /  
Bar Price 6pm - Closing

**Baked Blue Crab, Artichoke & Spinach Dip** 6 / 10  
Parmesan Cheese, Focaccia Crostini

**Calamari Fritti** 6 / 10  
Zucchini Julienne, Horseradish Cocktail Sauce,  
Roasted Red Pepper Remoulade

**Shrimp and Vegetable Tempura** 8 / 12  
Broccoli, Carrots, Zucchini, Asparagus,  
Yuzu Wasabi Dipping Sauce

**Blue Crab Cakes** 8 / 12  
Pan Seared, Micro Greens, Roasted Red  
Pepper Remoulade

**Ahi Tuna Tartare** 8 / 12  
Ginger, Wasabi, Sesame, Avocado, Mango,  
Papaya, Seaweed Salad, Balsamic Reduction

**Spicy Buffalo Wings** 6 / 10  
Fried, with Blue Cheese or Ranch Dressing

**Taco Trio** 10 / 14  
Fried Corn Tortilla Shells, Shredded Pork,  
Lightly Smoked Chicken,  
Blackened Fish, Barbecue Sauce,  
Mango Salsa, Cole Slaw

**Quesadillas**  
Flour Tortillas, Pepper Jack Cheese,  
Spinach, Roasted Corn  
Guacamole, Salsa Borracha  
Chicken 7 / 11  
Filet Mignon 9 / 13  
Shrimp 9 / 13

**Signature Hamburger** 10 / 13.5  
House Made Kaiser Bun, Lettuce, Red Onion,  
Heirloom Tomato, Thick Cut Applewood Smoked  
Bacon, Choice of Cheddar, Swiss,  
Pepper Jack, Mozzarella or Blue Cheese, Pickle Spear  
Add Fries 3

**Beef Steak Tartare** 10 / 14  
Fresh Ground Beef Tenderloin, Mustard Anchovy  
Caper Dressing, Grilled Baguette

**Shrimp Cocktail** 9 / 13  
House Made Cocktail Sauce, Celery Root Remoulade

**House Cured Wild Salmon Carpaccio** 7 / 11  
Dill Crème Fraiche, Capers, Shallot, Toasted Brioche

**Sate Skewers**  
Thai Peanut Sauce, Cucumber Relish,  
Pickled Green Mango  
Chicken 6 / 10  
Filet Mignon 8 / 12  
Shrimp 8 / 12

**Prosciutto Wrapped Greens** 9 / 13  
Cantaloupe Melon, Balsamic  
Tossed Baby Greens,  
Parmesan Cheese Sticks, Port Glaze

**Cod and Potato Fritters** 8 / 10  
Roasted Red Pepper Remoulade,  
Garlic Parsley Aioli

**Heirloom Tomato and Fresh Buffalo  
Mozzarella Tower** 7 / 10  
Fresh Basil, Balsamic Vinaigrette

**Candied Duo of Beets** 6 / 10  
Valbreso Feta Cheese, Fresh Mint,  
Pistachio, Golden Balsamic Vinaigrette

**Steamed Greenlip or Little Neck Clams** 7 / 11  
Garlic, Shallots, Chardonnay Sauce,  
Sun Dried Tomato Basil Bread Crumbs

**Fresh Oysters on the Half Shell**  
House Made Cocktail Sauce and Mignonette  
Half Dozen 15  
Shucker's Dozen 29

## CHEF'S PLATTERS

For two or more guests

**Chilled Seafood Platter** 16 Per Guest  
Oysters, Crab Legs, Shrimp, Cured Wild Salmon,  
Ahi Tuna, New Zealand Green Lip Mussels,  
Cocktail Sauce, Mignonette,  
Soy and Wasabi, Pickled Ginger

**Charcuterie Platter** 13 Per Guest  
San Daniele Prosciutto, Salami, Mortadella,  
Leoncini Pancetta,  
House Made Pork Pate, Artesian Bread

**Vegetable Platter (Gluten Free)** 8 Per Guest  
Asparagus, Beets, Teardrop Tomatoes,  
Persian Cucumber, Baby Carrots, Lemon Vinaigrette,  
Sundried Tomato and Scallion Dip

**Artesian Cheese Platter** 13 Per Guest  
Roquefort, Aged Manchego, Valbreso Feta,  
Humbolt Fog Goat Cheese,  
Mango Chutney, Pistachios, Candied Pecans,  
French Baguette

**Kaiser Trio** 9 Per Guest  
House Made Hummus, Marinated Bell Peppers,  
Five Olive Tapenade, Sesame Wafers, Pita Bread

## WOOD OVEN FIRED PIZZA

**Barbecue Chicken** 8.5 / 13.5  
Caramelized Red Onion, Mozzarella

**Traditional Meat** 8.5 / 1.35  
Italian Sausage, Pepperoni, Roasted Garlic,  
Marinara, Mozzarella

**Greek Steak** 8.75 / 13.75  
Marinated Filet Mignon, Feta, Kalamata Olives,  
Artichoke Hearts, Oregano, Marinara

**Margherita** 7.5 / 12.5  
Roma Tomatoes, Fresh Basil, Mozzarella, Parmesan

**Roasted Vegetable** 8 / 13  
Mushrooms, Eggplant, Artichoke Hearts, Zucchini,  
Bell Peppers, Tomatoes, Mozzarella, Goat Cheese

**Chicken Alfredo** 8.5 / 13.5  
Fresh Mozzarella, Mushrooms, Spinach,  
Roasted Garlic, Parmesan

**Rustica** 9 / 14  
Italian Sausage, Roasted Bell Peppers,  
Mushrooms, Caramelized Red Onion,  
Marinara, Mozzarella

**Hawaiian** 8.5 / 13.5  
Honey Cured Ham, Fresh Pineapple,  
Serrano Peppers, Marinara, Mozzarella

**Blue Cheese, Roquefort and Pear** 8.5 / 13.5  
Crisp Asian Pear, Blue Cheese and  
Roquefort Crumbles, Mozzarella



## DESSERTS

**Raspberry Crème Brulee** 5 / 6  
Coconut Chocolate Chip Macaroon

**Chocolate Mint Mousse Cake** 5 / 6  
House Made Hazelnut Brittle

**Lemon and Vanilla Bean  
Cheese Cake** 5 / 6  
Raspberry Coulis

**Tiramisu** 5 / 6  
Espresso Crème Anglaise