

BAR MENU

Jumbo Gulf Shrimp Cocktail	12.95
Blue Point Oysters	11.95
Irish Smoked Salmon	11.95
French Onion Soup Au Gratin	6.95
Chef's Soup of the Day	5.95
Caesar Salad	7.95
Salad of Garden Greens	6.95
GRILLED JUMBO SHRIMP CAESAR SALAD	19.95
Crisp Romaine Lettuce in the Traditional Caesar Dressing, Topped with Fresh Grilled Jumbo Gulf Shrimp.	
Grilled Portobello Sandwich	14.95
Grilled Portobello Mushroom, Fresh Mozzarella, Roasted Sweet Red Peppers, and Tomato	
Hickory Smoked Barbecue Chicken Sandwich	13.95
With Cheddar Cheese and Bacon.	
Sliced Steak Sandwich	17.95
Sliced N Y Sirloin Steak on Ciabatta Bread with Monterey Jack Cheese. Served w/ Onion Rings and Steak Fries.	
3 Mini Burgers	12.95
With Cheddar Cheese & Chipotle Mayonnaise	
Turkey Club Sandwich	14.95
Shepherd's Pie	17.95
Fish & Chips	17.95
Skewered Oriental Chicken Satay	13.95
Fried Calamari with Marinara Sauce	8.95
Chicken Tenders with Honey Mustard Sauce	9.95
Fried Pork Dumplings	6.95
Mozzarella Sticks with Marinara Sauce	8.95
Buffalo Wings	8.95
One, Two, Three, Four or Five Alarm.	
Side Order of Onion Rings	4.50
Side Order of Sweet Potato Fries	4.95
Side Order of French Fries	3.50

HORS D'OEUVRES PLATTERS

Fried Hors D'Oeuvres Platter	(4 Persons)	24
	(12 Persons)	69
Butterfly Fried Shrimp, Chicken Tenders, Mozzarella Sticks, Goyza Dumplings, Thai Egg Rolls, Fried Calamari		
Buffalo Wing Platter	(4 Persons)	35
	(12 Persons)	95
A Platter of Our Wings, Served with Blue Cheese and Ranch Dressing with Celery and Carrots.		
Baked Hors D'oeuvres Platter	(4 Persons)	35
	(12 Persons)	95
Blackened Filet Mignon Tips, Spinach Puffs, Beef in a Blanket, Chicken Satay and Salmon Pinwheel.		
Sliders and Wings Platter	(12 Persons)	69
A Great Party Platter, 12 Mini Burgers and 30 Buffalo Wings. Served with Chipotle Mayonnaise and Barbecue Sauce, Blue Cheese and Ranch Dressing.		

PLEASE GIVE 48 HOURS NOTICE WHEN ORDERING PLATTERS BELOW

Antipasti Platter	145
An assortment of sliced meats, served with fresh mozzarella cheese, roasted peppers, grilled vegetables, and marinated button mushrooms. This eye-catching arrangement is accompanied with fresh baked breads. Serves 12 - 15 people.	
International and Domestic Cheese Platter	225
A beautiful presentation of various domestic and international cheeses; served with crudite and dip, baked breads and water crackers, garnished with fresh fruit. Serves 25-30 people.	
Fresh Seafood Platter	250
A combination of chilled Maine lobster cocktail, jumbo gulf shrimp, Blue Point oysters, clams on the half shell, fresh jumbo lump crab meat and seafood salad. Serves 15 - 20 people.	