

## ***Appetizers & Soups***

### **Cajun Seafood Tini \$12.99**

Shrimp, Scallops, Mussels and Crab Claw with  
Chipotle Pepper and Sam Adams Beer

### **Southern Fried Oysters \$9.99**

Cornmeal Dusted, served with Whole Grain Mustard, Beurre Blanc  
and Crispy Sweet Potatoes

### **Chilled Shrimp Martini \$11.99**

Five Tiger Shrimp atop Shredded Radicchio with Cocktail Sauce

### **Crispy Fried Calamari \$9.99**

Dusted with Our Seasoned Flour and served with Spicy Marinara Sauce

### **Seared New Bedford Sea Scallops \$10.99**

On a Bed of Sautéed Spinach, topped with Crispy Tempura Vegetables and  
Champagne Honey Glaze

### **French Onion Soup \$5.99**

Classic Onion Soup topped with Melted Provolone and Parmesan Cheeses

### **Classic Lobster Bisque \$5.99**

Finished with Sherry and Lobster

## ***Salads***

### **Spinach Salad \$6.99**

Fresh Spinach Leaves tossed with Crumbed Goat Cheese and  
Roasted Pignoli Nuts, with Low-Fat Raspberry Vinaigrette

### **Topped with Grilled Chicken Breast \$12.99**

### **Salad Caprese \$7.99**

Fresh Mozzarella Cheese, Julienne Basil and  
Golden Red Pear Tomatoes drizzled with Extra Virgin Olive Oil

### **Frisee Salad \$7.99**

Tossed with Gorgonzola Cheese, Roasted Pecans and Poached Pear,  
with a Spicy Pecan Vinaigrette

### **Grilled Pecan Chicken Salad \$13.99**

Diced Grilled Chicken Breast, Tomato, Hard Cooked Eggs  
and Roasted Pecans, with a Honey Mustard Vinaigrette

### **Caesar Salad \$7.99**

Hearts of Romaine Lettuce with Caesar Dressing and Garlic Crostini

### **Add Grilled Chicken Breast or Five Shrimp \$12.99**

### **Mixed Seasonal Field Greens \$5.99**

Topped with Spicy Walnuts, Tomato Wedges and Belgian Endive

## ***Pastas***

### **Orecchiette Pasta \$20.99**

Tossed with Sautéed Shrimp, Andouille Sausage, Green Onion, Tomato and  
Parmesan Cheese

## ***Entrées***

### **Smoked Pork Chop \$27.99**

Served with Collard Greens, Whipped Redskin Potatoes and Jack Daniel's BBQ Sauce

### **Parisian Roast Rack of Lamb \$28.99**

Served with Baked Roma Tomatoes, Couscous and Lamb Jus

### **Tandori Salmon \$26.99**

Tandori Marinated Salmon with Roasted Red Pepper Coulis, Seared Sea Scallops, Sautéed Spinach Leaves, Jasmine Rice, garnished with Crispy Sweet Potato

### **Roasted Canadian Monkfish \$21.99**

Roasted and served with Artichoke Hearts, Tomato and Capers

### **Rib Eye Steak \$31.99**

12 ounce Rib Eye Steak topped with Maitre d'Butter, served with Andouille Potato Hash

### **Pepper Crusted Seared Tuna \$27.99**

Cooked Medium-Rare with Black Olive and Bell Pepper Relish

### **Stuffed Shells with Grilled Chicken \$20.99**

Seashell Pasta filled with Ricotta Cheese, topped with Grilled Chicken Breast, served with a Tomato Fennel Sauce, with a touch of Alfredo Sauce

### **Petite Veal Osso Bucco \$28.99**

Served over Creamy Wild Mushroom Polenta

### **Alaskan Halibut Steak \$27.99**

Pan Seared Alaskan Halibut served over Egg Pappardelle Pasta and Julienne Vegetables and Fennel

### **New York Strip Steak \$30.99**

Topped with Tobacco Onions and Merlot Sauce

### **Rotisserie Chicken \$19.99**

Served with Thyme Jus, Chef's Vegetables and Roasted New Potatoes

## ***Desserts***

### **New Orleans Bread Pudding \$6.99**

Served Warm with Spiced Poached Pear and Pecan

### **Pineapple Upside Down Cake \$7.99**

Served Warm with Caramel Sauce and Grilled Pineapple

### **Crème Brûlée \$7.99**

Garnished with Fresh Berries and Mint

*For Your Convenience, an 18% Gratuity Will Be Added To Parties Of 7 Or More.*