

APPETIZERS

ZUCCHINI & EGGPLANT CHIPS.....	12.00
<i>crispy zucchini and eggplant slices pan fried and served with tzatziki dip</i>	
ROASTED BEETS.....	12.00
<i>marinated in extra virgin olive oil and homemade vinegar with an almond garlic spread</i>	
SPINACH DIP.....	13.00
<i>spinach and artichokes with four cheeses and homemade tortilla chips</i>	
CALAMARI.....	16.00
<i>rings of fresh and tender calamari, lightly fried and served with our thai chili dipping sauce</i>	

OYSTERS ROCKEFELLER.....	16.00
<i>east coast oysters topped with sauteed spinach, shallots, pernot, herbed gruyere cheese</i>	
SHRIMP SAGANAKI.....	21.00
<i>four premium white shrimp pan seared with tomato concasse, bell pepper, white wine, and crumbled feta cheese</i>	
JUMBO LUMP CRAB CAKES.....	22.00
<i>made with the freshest crab meat from maryland's blue crabs and served with a dijon aioli dipping sauce</i>	
MUSSELS LYONNAISE.....	14.00
<i>New Zealand mussels sautéed in dijon, garlic, white wine broth</i>	

GRILLED OCTOPUS.....	20.00
<i>sushi-quality mediterranean octopus, wood grilled with onions, red wine vinegar and extra virgin olive oil</i>	
COCONUT SHRIMP.....	18.00
<i>premium quality gulf shrimp, covered in coconut flakes, and lightly fried- served with thai chille dipping sauce</i>	
MEDITERRANEAN SPREADS.....	14.00
<i>a combination of 4 spreads served with pita triangles. taramosalata, hummus, feta cheese folded with roasted red pepper, & roasted eggplant salad</i>	

SALADS

GREEK SALAD.....	12.00
<i>mixed greens, tomato, kalamata olives, red onions, green peppers, & feta cheese with mint vinaigrette dressing</i>	
CAESAR SALAD.....	11.00
<i>crispy romaine lettuce, parmigiana fritters with classic caesar dressing</i>	

AHI TUNA SALAD.....	20.00
<i>pan seared over mixed greens with cilantro ginger vinaigrette</i>	
WALNUT CHICKEN SALAD.....	15.00
<i>mixed greens tomatoes, onions, with an asian vinaigrette</i>	

CRANBERRY SALAD.....	11.00
<i>mixed greens, walnuts, diced apples, & dried cranberries with a raspberry vinaigrette</i>	
COBB SALAD.....	14.00
<i>wood grilled chicken breast field greens, bacon, & cheese</i>	

CRAB CAKE SALAD.....	21.00
<i>jumbo lump crab cakes over mesculun greens, & balsamic vinaigrette</i>	
NICOISE SALAD.....	20.00
<i>yellow fin tuna served with anchovies, potatoes, parsley, capers, green beans, shallots, olives, egg, & tomato with balsamic dressing</i>	

RAW BAR

OYSTERS

SPINNEY CREEK (MAINE).....	per piece 3.00
BLUE POINT (NEW YORK).....	per piece 2.75
PINE ISLAND (NEW YORK).....	per piece 3.00
FISHERS ISLAND (NEW YORK).....	per piece 3.50
KUMAMOTO (OREGON).....	per piece 3.75

SHELLFISH STARTERS

OYSTER TASTER.....	15.00	COLOSSAL LUMP CRAB COCKTAIL.....	23.00
<i>one each of our featured oysters</i>		OCEANOS SAMPLER.....	
LITTLE NECK CLAMS on the half shell.....	six pcs. 13.00	<i>4 assorted oysters, 4 jumbo shrimp, 4 little necks clams, half a lobster</i>	
JUMBO SHRIMP COCKTAIL.....	four pcs. 20.00		

LUNCH ENTREES

GRILLED LOBSTER.....	per pound 25.00
<i>with butter sauce and served with hand cut french fries</i>	
<i>add jumbo lump crab meat stuffing 12.00</i>	
APPLEWOOD HANGER STEAK.....	19.00
<i>wood grilled with pink peppercorn jus & topped with frizzled onions & hand cut french fries</i>	
FISH & CHIPS.....	17.00
<i>beer battered & fried to a golden brown, served with homemade french fries & lemon grass tartar sauce</i>	
RIGATONI MOMENTO.....	13.00
<i>sauteed broccoli, sun dried tomatoes, fresh basil, & mushrooms in a parmigiana garlic cream sauce</i>	

DAY BOAT SCALLOPS.....	21.00
<i>served over sauteed spinach</i>	
SHRIMP ANGELINA.....	19.00
<i>sauteed shrimp over angel hair pasta with julienne vegetables in a lemon cream sauce</i>	
SEAFOOD LINGUINE.....	21.00
<i>sauteed shrimp, scallops, mussels, calamari, in a fresh pomodoro sauce</i>	
HERB CRUSTED SALMON.....	18.00
<i>with raspberry lemon burre blanc & julienne vegetables</i>	
CHICKEN PENNE.....	14.00
<i>grilled chicken strips sautéed with broccoli & roasted red peppers & olive oil with a white wine sauce</i>	

LEMON SOLE FRANCHESE.....	16.00
<i>premium quality filet of sole sauteed in a lemon grass sauce</i>	
ALMOND CRUSTED SALMON.....	18.00
<i>with roasted red pepper coulis & vegetable arborio pilaf</i>	
SWORDFISH KEBAB.....	17.00
<i>grilled with onions & peppers, herbed olive oil with arborio pilaf</i>	
SHRIMP & SCALLOPS KEBAB.....	20.00
<i>grilled with onions & peppers, herbed olive oil with arborio pilaf</i>	
SEAFOOD JUMBULAYA.....	19.00
<i>shrimp, scallops, baby clams, & mussels with Louisiana rice</i>	

STUFFED SHRIMP.....	23.00
<i>two premium white shrimp stuffed with crab meat with lemon grass sauce, served over spinach & roasted lemon potatoes</i>	

STEAK SELECTION

10 oz PRIME FILET MIGNON.....	37.00
<i>grilled portobello mushroom cap, crispy pancetta topped with a lavender peppercorn cabernet demi sauce</i>	

WE PROUDLY SERVE USDA PRIME BEEF. ALL MEATS ARE SERVED WITH HAND CUT FRENCH FRIES

SANDWICHES

VEGETABLE PANNINI.....	10.00
<i>wood grilled zucchini, eggplant & roasted red pepper on rosemary flat bread</i>	
MESQUITE CHICKEN.....	12.00
<i>grilled with herbed goat cheese, tomato, arugula, & red onion on rosemary bread</i>	
CHEESEBURGER.....	10.00
<i>black angus sirloin meat with shredded lettuce, diced onion, tomato, pickles, & onion</i>	

TURKEY CLUB.....	11.00
<i>roasted turkey, bacon, lettuce, tomato, and cheddar cheese</i>	
MESQUITE SIRLOIN STEAK.....	15.00
<i>grilled with caramelized onions, sauteed shitake mushrooms, melted swiss cheese on rustic bread</i>	

CAJUN CHICKEN WRAP.....	11.00
<i>with mixed greens</i>	
SALMON WRAP.....	13.00
<i>with mixed greens & balsamic vinaigrette</i>	
CRAB CAKE SANDWICH.....	17.00
<i>on a brioche bun served with aioli basil & cole slaw</i>	