

Appetizers

Beef Wellington	\$14.
<i>filet tips, mushrooms, spinach, wrapped in puff pastry-Marsala reduction demi glaze</i>	
Chicken Quesadilla	\$10.
<i>three cheeses,swt, peppers,salsa</i>	
Clams on the Half Shell	\$6.
<i>six top necks, cocktail sauce, lemon</i>	
Eggplant Rollatini	\$8.50
<i>thinly sliced "francaise" eggplant, ricotta-herb stuffing</i>	
Fried Calamari	\$10.
<i>spicy marinara, tomato coulis</i>	
Oysters on the Half Shell	\$9.
<i>six fresh shucked, cocktail sauce, lemon</i>	
Shrimp Vera Cruz	\$11.
<i>Imp. Mexican baby shrimp in smoked cocktail sauce, homemade guacamole & tortilla chips</i>	
Steamed Clams	\$10.
<i>garlic, red onions, herbs, wine, garlic ciabatta croutons</i>	
Steamed Mussels	\$12.
<i>garlic, red onion, herbs, wine, garlic ciabatta croutons</i>	
Tropical Tempura Shrimp	\$12.
<i>served with fried plantains, pineapple mojito and fresh salsa</i>	
Tuna Spring Rolls	\$12.
<i>mango chutney, wasabi mayo</i>	
Tomato & Fresh Mozzarella	\$12.
<i>tomatoes, fresh buffalo mozzarella, pesto, balsamic reduction</i>	