

## Appetizers

<b>Shrimp Vera Cruz</b> .....	\$11.
Imp. Mexican baby shrimp in smoked cocktail sauce, homemade guacamole & tortilla chips	
<b>Crab Cocktail jumbo lump</b> .....	\$15.
<b>Steamed Clams</b> .....	\$10.
marinara or garlic with red onions, herbs, wine, garlic ciabatta croutons	
<b>Steamed Mussels</b> .....	\$12.
marinara or garlic with red onion, herbs, wine, garlic ciabatta croutons	
<b>Oysters on the Half Shell</b> .....	\$9.
six fresh shucked, cocktail sauce, lemon	
<b>Clams on the Half Shell</b> .....	\$6.
six top necks, cocktail sauce, lemon	
<b>Key West Tempura Shrimp</b> .....	\$12.
pineapple compote salsa, mango & orange ginger sauce -garished with fried plantains	
<b>Tuna Spring Rolls</b> .....	\$12.
mango chutney, wasabi mayo	
<b>Fried Calamari</b> .....	\$10.
spicy marinara, tomato coulis	
<b>Beef Wellington</b> .....	\$14.
filet tips, mushrooms, spinach, wrapped in puff pastry, port wine demi glaze	
<b>Summer Roll</b> .....	\$7.
iceberg lettuce, avocado, napa cabbage, carrots & cucumber in rice paper, lemon rice vinagrette dipping sauce	
<b>Tuna Carpaccio</b> .....	\$14.
thinly pounded fresh ahi tuna with caper-cucumber onion relish- drizzled with lime wasabi aioli	

## Soups

<b>Lobster Bisque</b> .....	\$9.
<b>Roasted Jersey Corn &amp; Scallop Chowder</b> .....	\$7.
<b>Gazpacho</b> .....	\$7.

## Salads

<b>Tomato &amp; Fresh Mozzarella</b> .....	\$12.
tomatoes, fresh buffalo mozzarella, pesto, balsamic reduction	
<b>Tropical Island Salad</b> .....	\$12.
mixed greens, arugula, fresh strawberries, dates, pecans, papaya seed dressing & gorgonzola cheese	
<b>Apple Arugula Salad</b> .....	\$12.
baby arugula, asparagus, fresh apple with papaya seed dressing	

## Pasta

<b>Broccoli Rabe &amp; Italian Sausage</b> .....	\$19.
sautéed with garlic, olive oil tossed with pappardelle pasta	
<b>Ravioli &amp; Crabmeat</b> .....	\$24.
ricotta ravioli, marinara, crab meat	
<b>Rigatoni &amp; Meatball</b> .....	\$19.
One Large delicious homemade meatball, marinara sauce and rigatoni	
<b>Pasta Pesto</b> .....	\$19.
homemade pesto sauce, bowtie pasta	
<b>Pasta Bolognese</b> .....	\$19.
Our savory meat sauce tossed with papperdelle pasta	

~Plate sharing charge \$8.00~

**No Substitutions Please**

**An 18% gratuity may be added for parties of 8 or more**

## *Fish*

<b>Clay Pot Baked Red Snapper</b> .....	\$27.
mussels, green beans, finger peppers, roasted plum tomato, cured olives, fingerling potatoes	
<b>Seven Spice Ahi Tuna</b> .....	\$27.
seared, oriental vegetables, ginger demi glaze, mashed potato	
<b>Pan Seared Diver Scallops</b> .....	\$27.
black beluga lentils, spinach, tomato in a yogurt dill lemon sauce	
<b>Clambake</b> .....	\$36.
jumbo shrimp, sea scallops, 4 oz. lobster tail, mussels, clams and corn cob- served with baked potato	
<b>Tilapia Francaise</b> .....	\$25.
egg battered tilapia, diced tomatoes, in white wine lemon butter sauce-over linguini	
<b>Two 6 oz. Lobster Tail</b> .....	\$42.
broiled or francaise style, mashed potatoes and vegetable	
<b>Glazed Barbecue Salmon</b> .....	\$25.
grilled salmon, topped with BBQ sauce with coucous salad	
<b>Salmon Oscar</b> .....	\$27.
poached salmon topped with crab meat in a béarnaise sauce. Served with mashed potatoes and asparagus.	
<b>Shrimp Creole</b> .....	\$26.
sautéed shrimp, fresh green beans, fava and lima beans, in a tomato fennel broth, served with fingerling potatoes	
<b>Jumbo Lump Crab cake</b> .....	\$28.
pan seared, whole grain mustard sauce, baked potato and vegetable	

## *Meat*

<b>Laguna Surf &amp; Turf</b> .....	\$36.
6 oz. filet mignon and our new "shrimp cake", served with whole grain mustard, port demi glaze, lobster sauce- baked potato	
<b>Grilled Rack of Lamb</b> .....	\$32.
grilled, port demi glaze, wild mushroom risotto, vegetable du jour& mint jelly	
<b>Black Angus New York Sirloin au Poivre</b> .....	\$33.
12 oz., peppercorn sauce, vegetable and baked potato	
<b>Black Angus Flat Iron Steak Pizzaiola</b> .....	\$26.
10 ounce, topped with sautéed mushrooms, onions and sweet peppers, marinara sauce, mozzarella cheese, served with penne pasta	
<b>Filet Mignon</b> .....	\$33.
9 ounce, port demi glaze, vegetable and baked potato	
<b>Petite Filet Mignon</b> .....	\$28.
6 ounce, baked potato and vegetable	
<b>Veal Parmesan</b> .....	\$24.
breaded, marinara, mozzarella, linguini	
<b>Chicken Francaise</b> .....	\$22.
breast of chicken sautéed, white wine lemon butter sauce, served with angel hair pasta	
<b>Pork Tornado</b> .....	\$24.
two grilled petite pork loins with diced roasted pineapple, port demi glaze sauce, served with smoked apple bacon braised cabbage & sweet potato simmered in clarmelized brown sugar	
<b>Veal Osso Bucco</b> .....	\$36.
Roasted veal shank in a demi glaze sauce. Served with a wild mushroom risotto and vegetables.	
<b>Free Range Chicken</b> .....	\$24.
Slow roasted free range chicken served with black beluga lentils, spinach, plum tomatoes and fingerling potatoes in thyme demi glaze	

**All entrées are served with Laguna Grill Salad  
~ Wheat Pasta is Now Available~**