

## APPETIZERS



**Jumbo Shrimp Cocktail** 10  
*Cocktail Sauce & Lemon*

**Dynamite Shrimp** 12  
*Spicy and Flavorful*

**Meatball Sliders** 10  
*Served with Marinara Sauce*

**Naked Wings** 12  
*Your Way: Honey Garlic, Buffalo or BBQ*

## FLATBREADS



**Margherita** 12  
*Fresh Mozzarella, Tomato, Garlic and Basil*

**Shrimp Alfredo** 13  
*Shrimp, Alfredo Sauce and Mozzarella Cheese*

**Steak and Mushroom** 14  
*Tenderloin, Gruyere Cheese, Mushroom, Cream Style Horseradish*

## SOUP & SALAD

**French Onion Soup** 7  
*Rich beef-wine broth, served with a cheesy toasted topping (Dine in Only)*

**Soup of the Day** 5

**Classic Caesar Salad** 8

**Simple Garden Salad** 8

**Classic Blue Cheese Wedge Salad** 9

## SIDES 5

**Garlic Knots**                      **Garlic Mashed**

**Mac & Cheese**                      **Potatoes**

**Rice Pilaf**                              **Seasonal Vegetables**

**Seashore Fries**                      **Sweet Coleslaw**

**Sweet Potato Fries**

## PASTA PLATES *(with Garlic Knots)*

**Chicken & Broccoli Alfredo** 16  
*Tossed in Bow Tie Pasta*

**Lemon Garlic Shrimp** 20  
*Served over a bed of Spaghettoni*

## DINNER ENTRÉES

**Atlantic Salmon** 25  
*Pan-Seared in a Lemon Garlic Butter Sauce, served with Rice Pilaf and Seasonal Vegetables*

**Chicken Marsala** 16  
*Pan-Fried Chicken Cutlets and Mushrooms in a Rich Marsala Wine Sauce, served with Garlic Mashed Potatoes and Seasonal Vegetables*

**Freshly Battered Fish & Chips** 22  
*Classic Golden Fried Cod Served with Seashore Fries and Coleslaw*

**Fried Shrimp Platter** 20  
*Crispy Fried Jumbo Shrimp Served with Seashore Fries and Coleslaw*

**Fish and Shrimp Combo** 25  
*Crispy Jumbo Shrimp and Golden Fried Cod Served with Seashore Fries and Coleslaw*

**Tenderloin Tips Bourguignon** 25  
*Tender Beef Tips sautéed with Fresh Mushrooms, Cipollini Onions and Carrots served over a bed of Garlic Mashed Potatoes*

## DESSERTS

**Chocolate Ganache** 7

**Coconut Cake** 7

**Flan Cheesecake** 7

**Peach Cobbler** 8  
*a la mode*

**Warm Fudge Brownie** 8  
*a la mode*

*Ask your server about our weekly specials.*

**Prices do not include tax.**

The consumption of raw or undercooked proteins may increase the risk of food-borne illness, especially if you suffer from medical conditions. Please notify us of any food allergies.

**DOMESTIC BEER**

<b>Budweiser</b>	4.5	<b>Bud Light</b>	4.5
<b>Coors Light</b>	4.5	<b>Michelob Ultra</b>	5.5
<b>Lagunitas IPA</b>	6	<b>Miller Lite</b>	4.5

**IMPORTED BEER**

5.75

<b>Corona</b>	<b>Guinness</b>
<b>Heineken</b>	<b>Heineken 0.0 (Alcohol-Free)</b>
<b>Modelo Especial</b>	<b>Presidente</b>
<b>Red Stripe</b>	<b>Stella Artois</b>

**WINE BY THE GLASS/BOTTLE**

<b>Woodbridge Varietals</b>	6   24
<i>Cabernet Sauvignon, Merlot, Chardonnay &amp; White Zinfandel</i>	
<b>Black Stallion Chardonnay</b>	39
<b>Meiomi Pinot Noir</b>	45
<b>Franciscan Cabernet Sauvignon</b>	55

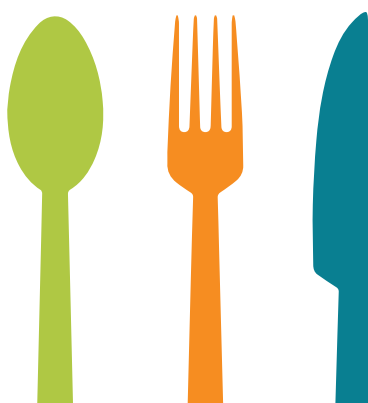
**AFTER DINNER DRINKS**

9

<b>Espresso Martini</b>
<i>Absolut Vodka, Kahlua, Espresso</i>
<b>Mudslide</b>
<i>Absolut Vodka, Baileys, Crème de cacao, Cream</i>
<b>Irish Coffee</b>
<i>Jameson Whiskey, Coffee, Whip Cream</i>
<b>White Russian</b>
<i>Absolut Vodka, Kahlua, Cream</i>



COMPLIMENTARY SOFT DRINKS, COFFEE & TEA



Ask your Server about our Full Bar Service.

Prices do not include tax.