

SOUPS

LOBSTER BISQUE

\$5 cup \$7 bowl

SOUP OF THE DAY

\$3 cup \$4 bowl

FRENCH ONION SOUP

\$5

STARTERS

SHRIMP COCKTAIL

Four huge shrimp served with cocktail sauce.

\$12

SHRIMP AND LOBSTER MARTINI

Four huge shrimp and lobster meat served with cocktail sauce.

\$15

CRAB CAKES

Jumbo lump crab cakes served with a remoulade sauce.

\$10

FRIED CALAMARI

Served with marinara sauce.

\$10

SMOKED TROUT

Topped with capers, and red onion. Served with a garlic dill aioli.

\$10

ESCARGOT

Tender broiled french escargots. Topped with peppadew peppers, gorgonzola, and fresh sage brown butter.

\$10

KIZAMMY TUNA

Pan seared rare sesame encrusted ahi tuna. Served with seaweed salad and spicy soy reduction.

\$12

DANK AND UNRULY BBQ PORK WINGZ

Served with Franks blue cheese dressing.

\$10

CHICKEN POT STICKERS

Oriental dumplings fried golden brown. Served with a spicy generals tso's dipping sauce.

\$8

ZUCCHINI STACK

Golden fried. Served with Guinness stout honey mustard.

\$7

SPINACH ARTICHOKE DIP

Topped with plum tomatoes, and parmesan cheese. Served with corn chips.

\$9

WALNUT CRUSTED BAKED BRIE

Served with granny smith apples, drizzled Carmel and sliced french bread.

\$10