

APPETIZERS

Appetizer Sampler – Spicy Citrus Shrimp, Mushroom Caps, Crab Cake and Sautéed Artichoke Hearts - \$13.99

Spicy Citrus Shrimp – Four jumbo shrimp sautéed with our citrus garlic and chili sauce - \$12.99

Shrimp Cocktail – Four jumbo shrimp served with cocktail sauce - \$11.99

Stuffed Mushroom Caps – Seafood stuffed caps baked with lemon butter and sherry - \$9.99

Fried Calamari – Fresh calamari lightly breaded, served with marinara sauce - \$10.99

Chicken Fingers or Wings – Plain, Buffalo, Caribbean Jerk with your choice of sauce - \$10.99

Pot Stickers – Pork pot stickers served with sesame oil - \$8.99

Crab Cakes – Two fresh lump and claw crab cakes served with a spicy remoulade sauce - \$12.99

Fried Cauliflower – Buffalo style battered cauliflower served with bleu cheese - \$9.99

Potato Skins – Topped with bacon and cheddar served with sour cream (horseradish upon request) - \$9.99

Sautéed Artichoke Hearts – Sautéed in garlic butter and finished with lemon, white wine and cheese - \$9.99

SOUPS & SALADS

House Salad – Mixed greens with tomato, onion, olives, carrots and cucumbers – LG \$9.99 SM \$5.99

Caesar Salad – Fresh romaine lettuce with shredded cheese, tossed with croutons – LG \$9.99 SM \$5.99

Iceberg Wedge - Lettuce wedge surrounded by bacon, tomato and bleu cheese crumble – LG \$10.99 SM \$6.99

Spring Mix & Quinoa – Mixed greens, quinoa, carrots, raisins, almonds, feta and fresh fruit - LG \$11.99 SM \$7.99

Den Greek Salad – Mixed greens with feta, pepperoncini, tomatoes and Kalamata olives – LG \$11.99 SM \$7.99

** Add to any Salad - Chicken \$5 Steak \$12 Shrimp \$10 Swordfish \$8 Salmon \$8 Scallops \$11

French Onion Gratin – Traditional onion soup with croutons and melted cheese – Crock \$6.99 Cup \$4.99

Soup Du Jour (ask your server) – Bowl \$6.99 Cup \$4.99