

## SOUPS & SALADS

### CRAB BISQUE

Cup 7 Bowl 8  
jumbo lump crab meat, brandy & cream

### TUSCAN TOMATO BREAD SOUP

Cup 6 1/2 Bowl 7 1/2  
roasted tomato, fococcia, garlic & sage,  
smothered with melted provolone

### MIXED GREEN SALAD

5 1/4  
choice of dressing, raspberry vinaigrette, sesame  
ginger, gorgonzola or balsamic

### FRESH MOZZARELLA SALAD

9 3/4  
vine ripe tomatoes, extra virgin olive oil & sweet  
balsamic

### ICEBERG & BLUE CHEESE SALAD

3 3/4  
honey & wine soaked apricots, toasted almonds

### FRESH STRAWBERRY & BABY SPINACH

10 1/4  
pine nuts & goat cheese, honey balsamic  
dressing

### GRILLED PEAR SALAD

10 1/4  
bosc pear poached in spiced red wine,  
gorgonzola dressing & spiced pecans

### TASMANIAN CRABMEAT SALAD

15 3/4  
fresh crabmeat, baby arugala, spinach, almonds,  
lemon citronette

## STARTERS

### THAI TUNA TATAKI \*

14 1/4  
sesame & peppercorn coated rare seared tuna,  
cucumber slaw, ponzu sauce

### SWEET POTATO RAVIOLI

10 1/4  
mashed sweet potato, ginger & scallions, oriental  
pasta, balsamic cream

### TEMPURA SHRIMP

15 1/4  
curry coconut slaw, vanilla-lime aioli

### MERMAID CRAB CAKES

15 3/4  
lemon chive aioli & spicy mustard sauce

### FRIED CALAMARI

14 1/4

served with a spicy almond & red wine tomato  
dipping sauce

### LONG ISLAND STEAMERS

13 3/4  
soft shells steamed in beer, butter & garlic

### SCALLOP CEVICHE \*

10 1/4  
fresh citrus marinated seafood, tortilla chips

### STEAMED MUSSELS

10 1/4  
tossed with roasted garlic butter & white wine

### SHRIMP COCKTAIL

14 3/4  
jumbo shrimp, classic cocktail sauce

### SESAME CHICKEN FINGERS

9 1/4  
honey mustard dipping sauce

### WARM SPINACH AND CHEDDAR DIP

9 3/4  
fresh spinach, Vermont cheddar & artichokes,  
tortilla chips

## ENTREES

### RIGATONI CAMPAGNA

20 3/4  
imported pasta with sweet Italian sausage &  
broccoli, pink vodka sauce

### FETTUCINI FRUTTA DI MARE

27 1/2  
clams, mussels, shrimp & scallops stewed in a  
tomato basil

### GREEN PLATE SPECIAL

16 3/4  
steamed, roasted & stir fry vegetables,  
jasmine rice & peanut sauce

### SAUTEÉD GROUPER FILLET

27 1/2  
white balsamic soaked tomatoes, herbed orzo  
& white wine beurre blanc

### SESAME COATED HALIBUT

27 1/2  
asian noodles, stir fry vegetable & thai peanut  
sauce

### LINE CAUGHT YELLOW FIN

TUNA \* 28 1/4  
wasabi & horseradish crust, jicama-ginger  
slaw, sweet soy & jasmine rice

### THAI TERIYAKI SALMON

26 3/4

lemon, honey & soy glazed, sugar snap peas & asmine rice

## ESPRESSO DUSTED SHRIMP

28 <sup>1</sup>/<sub>4</sub>

risotto & lobster custard, sautéed spinach & shallots, chianti sauce

## PAN SEARED HAWAIIAN

SNAPPER

27 <sup>1</sup>/<sub>2</sub>

hearts of palm mango salsa, fresh spinach, pommery mustard cream

## SIMPLE FISH

26 <sup>1</sup>/<sub>2</sub>

choose your fish and we will grill it plain, stir fry vegetables & jasmine rice

## BABY RACK OF LAMB \*

31 <sup>3</sup>/<sub>4</sub>

honey roasted, cherry vermouth demi, roasted fingerling

## ROASTED CHICKEN BREAST

23 <sup>1</sup>/<sub>4</sub>

wild mushroom & pinenut stuffing, roasted garlic mashed potato, asparagus

## MERMAID PEKING DUCK

27 <sup>1</sup>/<sub>2</sub>

slow roasted duck, scallion pancakes & asian vegetables

## GRILLED PORTERHOUSE PORK

CHOP

25 <sup>1</sup>/<sub>4</sub>

mango glazed, southern potato hash & molasses bbq sauce

## GOURMET BURGER \*

16 <sup>3</sup>/<sub>4</sub>

caramelized onions, melted cheddar, garlic mashed & mixed green salad

## CERTIFIED ORGANIC NY STRIP

STEAK \*

33 <sup>1</sup>/<sub>2</sub>

balsamic shallots & mushrooms, garlic mashed, demi glace & asparagus

## ARGENTINE CHURASSCA SKIRT

STEAK \*

30 <sup>1</sup>/<sub>2</sub>

chimichurri sauce, garlic mashed potato & chipotle, lime green beans

## CERTIFIED ORGANIC ANGUS

BEEF FILET MIGNON \*

34 <sup>3</sup>/<sub>4</sub>

sundried tomatoes & roasted peppers, garlic mashed potato, asparagus

## LOBSTER

MP

steamed in sea salted water, corn on the cob, garlic mashed potato

\*these items may be served raw or not cooked a temperature to destroy harmful bacteria. Consuming raw or undercooked meats, shellfish or fish may increase your risk of foodborn illness if you have certain medical conditions