



BIG, SMALL & SWEET PLATES

Executive Chef George D. Alpogianis and Chef de Cuisine Anthony Riley

SMALL PLATES

Mini Pork Cutlets	\$10
<i>with bourbon sauce and slaw</i>	
Crispy Green Beans	\$6
<i>with chipotle ranch dressing</i>	
Crispy Shrimp	\$10
<i>toasted rice crusted shrimp with wasabi soy and sweet chili</i>	
Moroccan Buffalo Wings	\$8
<i>wings made mild or hot</i>	
Hand-Packed Crab Cakes	\$12
<i>with cucumber wasabi sauce</i>	
House-Cured Jail Island Salmon	\$10
<i>with capers, Vadallia onion</i>	
Fish Tacos	\$12
<i>seared white fish of the day, slaw and chipotle ailoli</i>	
Wagyu Beef Sliders	\$9
<i>on brioche buns</i>	
Lamb Sliders	\$8
<i>stuffed with goat feta</i>	
Bacon Wrapped Stuffed Jalapenos	\$6
<i>fire roasted jalapenos wrapped in hardwood smoked bacon and grilled</i>	
Havarti Mac & Cheese	\$6
<i>add lobster</i>	\$12
Cheese Stuffed Pretzel	\$5
<i>with house made bistro sauce</i>	
Chicken Souvlaki	\$8
<i>with flatbread and tzatziki</i>	
Ceviche	\$11
<i>shrimp, scallop and calamari on a corn tostada with avocado</i>	
Peal & Eat Shrimp Cocktail	\$12
Pomme Frites	\$6
<i>thin cut fries with roasted garlic truffle oil and Parmesan</i>	
Seared Halibut	\$12
<i>with goat cheese, watermelon, bacon and shallots</i>	

SALAD PLATES

Chicken Caesar	
<i>romaine hearts, garlic and shaved Parmesan</i>	
<i>served with chicken</i>	\$13
<i>served with shrimp</i>	\$15
Chicken Chopped Salad	\$13
<i>grilled chicken, bleu cheese and bacon</i>	
Crab and Lobster Wedge	\$16
<i>big wedge with Thousand Island dressing</i>	
Heirloom Tomato Salad	\$12
<i>with toasted pine nuts, micro greens and grilled queso fresco</i>	
Lobster Avocado Salad	\$16
<i>with fresh mango relish</i>	

BIG PLATES

FLATBREADS

Chicken	\$13
<i>chicken sausage, red onion, cilantro and sweet barbecue sauce</i>	
Margherita	\$12
<i>vine ripened tomato, fresh mozzarella and basil</i>	
Farmer's Market	\$13
<i>Portabella, caramelized onion, sweet peppers, oven fried tomatoes, Havarti and herbs</i>	
Mediterranean	\$13
<i>chicken, spinach, tomato, feta, sweet onion and oregano</i>	

SANDWICHES

Lobster Roll	\$18
<i>claw and knuckle lobster on the traditional east coast roll</i>	
Chicken Portabella	\$11
<i>grilled breast, portabella, bacon, lettuce, tomato and chipotle mayo on an onion roll</i>	
Cheeseburger	\$12
<i>half pound Certified Angus Beef with your choice of cheese</i>	
Grilled Cheese	\$8
<i>with Havarti, avocado and grilled tomato</i>	
Pulled Pork	\$12
<i>with slaw on an onion roll</i>	
Po'Boy	\$14
<i>fried shrimp and morita sauce with jicama slaw</i>	
Free Range Chicken	\$12
<i>with avocado, lettuce and tomato</i>	

LITTLE PLATES

Burger	\$8.50
Pizza	\$8.50
Mac and Cheese	\$8.50
Chicken Tenders	\$8.50
Hot Dog	\$8.50

SWEET PLATES

Skillet Cookie	\$4
Key Lime Cheesecake	\$5
Eli's Cheesecake	\$5
Chocolate Peanut Butter Napoleon	\$6
Fresh Berries	\$6
<i>with flavored homemade whip cream</i>	

Menu boards are made from fallen local trees and supplied by NeighborWood: myneighborwood.com.

SIGNATURE DRINKS

Mojito	\$10
Patron Margarita	\$10
Ginger Mai Tai	\$10
Old Fashioned	\$10
Absolut Sweet Tea	\$9
Mountain Breeze	\$10

*Vodka, Gin, Tequila, Rum, Triple
Sec, Cranberry and Grapefruit juice*

BEER ON TAP

Miller Lite	\$4.50
Stella	\$6
Green Line	\$6

BOTTLED BEER

Corona	\$6
Corona Lite	\$6
312 (Can)	\$6
Amstel	\$6
Bud Lite	\$5
Blue Moon	\$6
Dos Equis	\$6
Sophie	\$8



DRINK MENU & WINE LIST

WINE LIST

WHITE WINES

	SPLIT	BOTTLE
Tiamo Prosecco, Italy (24x187ml)	\$8.00	\$28.00

	GLASS	BOTTLE
Mohua Sauvignon Blanc, Marlborough	\$8.00	\$32.00
Oxford Landing Pinot Grigio, Australia	\$6.00	\$24.00
Milbrandt Pinot Gris, Washington State	\$8.00	\$32.00
Mark West Chardonnay, California.....	\$7.00	\$28.00
Alexander Valley Vineyards Chardonnay, Sonoma	\$9.00	\$36.00
Pacific Rim Riesling, Columbia Valley	\$7.00	\$28.00
Skouras Moschofilero, Mantinia	\$9.00	\$36.00
Dr. Pauly Riesling, Germany		\$28.00
Mason Sauvignon Blanc, Napa		\$36.00
Raymond Reserve Chardonnay, Napa		\$44.00
Bouchard Pouilly Fuisse, Burgundy.....		\$45.00

ROSE WINES

	GLASS	BOTTLE
Zoe, Greece	\$8.00	\$32.00

RED WINES

	GLASS	BOTTLE
Castle Rock Pinot Noir, California	\$8.00	\$32.00
A to Z Pinot Noir, Oregon.....	\$11.00	\$44.00
Decero Malbec, Argentina	\$10.00	\$40.00
Tortoise Creek Cabernet Sauvignon, California	\$8.00	\$32.00
Hess Cabernet Sauvignon, Napa	\$11.00	\$44.00
Crow Canyon Merlot, California	\$7.00	\$28.00
Skouras St. George, Nemea	\$9.00	\$36.00
Jim Barry Shiraz, Australia.....		\$40.00
Zuccardi Q Malbec, Mendoza (6)		\$43.00
Fisher 'Unity' Cabernet Sauvignon, Napa.....		\$65.00
Bergstrom 'Cumberland Reserve' Pinot Noir, Willamette.....		\$62.00