

Appetizers

Fried Calamari

Fresh calamari dusted with seasoned flour and flash-fried, served with Marinara sauce. 11.95

Shrimp Wontons

Pan-seared, house-made shrimp wontons, served over noodles with a ginger sake dipping sauce. 8.95

Crispy Stir Fried Calamari

Tender calamari flash-fried and tossed with a spicy ginger sake sauce and toasted sesame seeds. 12.95

Brooklyn Lager Steamers

Two pounds of Fresh North Shore Long Island Steamers with potatoes, chorizo and sweet corn, steamed in Brooklyn Lager . 16.95

Clams on the Half Shell

Little neck clams served with cocktail sauce. 1/2 Dozen...6.95 Dozen...12.95

Japanese Tuna "Nachos"

Spicy tuna tartare tossed with a chipotle ginger aioli, topped with fresh avocado, served on top of crispy rice paper "nachos" and sprinkled with black sesame seeds. 11.95

Baked Clams

Fresh little neck clams baked with garlic, fresh herbs and bread crumbs.
1/2 dozen ...7.50 Dozen ...13.50

Mussels

Prince Edward Island mussels served in a garlic, fresh herb and white wine sauce or a light tomato broth. 11.95

Maryland Crab Cakes

Premium lump and claw crab meat, seasoned and pan fried, served with a chive Aioli and grilled pineapple and apple salsa. 11.95

Soups

Rachel's Seafood Chowder

New England-style chowder, made with fresh local clams, Carolina shrimp, scallops, red potatoes, smoked bacon and corn.
Cup 3.95 Bowl 4.95

Lobster Bisque

Made with fresh lobster, sherry and sweet cream. Bowl 8.95

Baked 6-Onion Soup

Made with red and white onions, shallots, scallions, chives and garlic, topped with melted Swiss and Mozzarella cheeses. 5.95

Pasta, Fish Selections and Entrées served with choice of soup or salad

Fresh Fish Selections

All fish are filleted and can be prepared with one of our preparation suggestions listed below or plain grilled, broiled or oven roasted with seasoned bread crumbs.

| | |
|---|--|
| Farm Raised North Atlantic Salmon...25.95 | South Shore Long Island Flounder...24.95 |
| Connecticut Sea Scallops...26.95 | Belize Rain forest Tilapia..23.95 |
| Wild Panama White Shrimp...24.95 | |
| Day-boat New England Codfish...24.95 | |

Preparation Suggestions

| | |
|--|--|
| Pan Seared Topped with a fresh mozzarella and tomato salsa over a creamy artichoke risotto and drizzled with balsamic glaze. | Blackened Louisiana rubbed and charred, served with a spicy crawfish and tomato Creole cream over pecan scallion rice. |
| Feta Oregenata Crust Topped with seasoned bread crumbs and Feta cheese, served over sautéed spinach and drizzled with lemon basil olive oil. | Hoisin Barbequed Brushed with an oriental hoisin barbeque sauce, served over shrimp vegetable fried rice and topped with crispy leeks. |

Pasta

| |
|--|
| Crispy Calamari and Mussels Prince Edward Island Mussels sautéed in a roasted garlic Pomodoro sauce served over linguini and topped with flash-fried calamari. 22.95 |
| Blackened Chicken and Shrimp Gorgonzola Blackened chicken and sautéed Carolina shrimp, mixed with fresh spinach, roasted red peppers and mushrooms, tossed with Bowtie pasta and sauced with a fresh basil gorgonzola cream. 21.95 |
| Chicken and Pasta Sautéed with extra virgin olive oil, sun-dried tomatoes and fresh spinach in a lemon Chardonnay sauce over bowtie pasta. 18.95 |
| Shrimp and Bowtie Ala Vodka Carolina shrimp sautéed with garlic and shallots, de glazed with Vodka and finished with a plum tomato cream sauce. 19.95 |
| <div>Long Island Seafood Pasta Lobster tail, Alaskan King Crab, mussels, little neck clams and shrimp served in a garlic, fresh herb and white wine sauce, or a light tomato broth over linguini. 39.95</div> |

18% gratuity may be added to parties of 6 or more
Due to increased processing fees, cash tips on credit cards would be appreciated

Entrées

Alaskan King Crab Legs

One pound of crab legs served over creamy lobster spinach potatoes, with grilled corn on the cob and drawn butter. 45.95

Sautéed Chicken

Boneless breast of chicken sautéed with prosciutto, wild mushrooms and plum tomatoes, topped with Italian Fontina cheese and a California Chardonnay demi glace, over sautéed spinach. 22.95

Grilled New York Shell Steak

Classic New York Steak seasoned with Rachel's house-made steak rub and grilled on an open flame, served with mashed potatoes. 25.95

1 lb. Roumanian Skirt Steak

Marinated Roumanian Skirt steak served with garlic sautéed spinach and mashed potatoes. 25.95

Crab Stuffed Lobster Tails

Twin lobster tails stuffed with crab meat, served over roasted garlic parsley whipped potatoes and sauced with lemon roasted garlic Chardonnay butter. 42.95

New England Fish Fry

Crispy panko crusted codfish, shrimp and scallops, served with house-made tartar, grilled corn on the cob and pan roasted potatoes. 25.95

Chili Seared Ahi Tuna

Ahi Tuna seasoned with Rachel's Japanese Chili Rub (prepared rare unless requested otherwise) served with wasabi potato spring roll and marinated seaweed salad, with an orange ginger glaze and Wasabi drizzle. 26.95

NEW Try Some Sparkling Sake with your Tuna
Your own personal 250ml bottle of Gekkeikan sparkling Sake 11.00

Broiled Seafood Platter

Stuffed shrimp, fresh filet, Atlantic sea scallops, baked clams and stuffed flounder, topped with seasoned bread crumbs and broiled with sweet roasted garlic, fresh herbs and olive oil. Served with red beans and rice. 25.95

Stuffed Long Island Flounder

With a blue crab and asparagus dressing, sauced with a lobster peppercorn cream and served over a tomato scallion pilaf. 25.95

Seafood Paella

Spanish style saffron rice tossed with Lobster, Shrimp, Clams, Mussels, chicken, chorizo, peas and tomato 27.95

\$5.00 sharing charge will be added to entrées, pastas, salads or sandwiches

Sandwiches and Hamburgers

Hamburger

9.95

With choice of Swiss, American, Mozzarella or Cheddar 1.00
Sautéed onions, mushrooms or peppers (any combination) 1.00
Applewood Smoked Bacon 1.50

Grilled Vegetable Wrap

Fresh zucchini squash, eggplant, roasted red peppers, portobello mushrooms, arugula and red onion, brushed with a balsamic glaze and grilled. Wrapped in a soft flour tortilla with Goat cheese. 9.95

Grilled Chicken Sandwich

Grilled chicken cutlet brushed with a balsamic glaze, served on a fresh baked rustic roll with leaf lettuce, roasted red peppers, tomato and fresh mozzarella cheese. 12.95

Sesame Shrimp Wrap

Crisp sesame coated Panama Shrimp, tempura battered and fried, wrapped in a flour tortilla with mixed greens, tomato, cucumber and red onion, tossed with an Oriental-style dressing. 13.95

Marinated Skirt Steak Sandwich

Roumanian-marinated skirt steak grilled and sliced, served on toasted garlic panini bread with melted Mozzarella cheese. 15.95

Grilled Salmon Wrap

Grilled north Atlantic salmon with marinated seaweed salad, sliced avocado, cucumber and wasabi mayo wrapped in a flour tortilla. 13.95

Cuban Sandwich

Miami style grilled sandwich with smoked ham, roast pork, pickles and Swiss cheese, pressed between two pieces of grilled garlic bread. OR LOW CARB-PRESSED IN A TOMATO TORTILLA 12.95

Blackened Steak and Gorgonzola Sandwich

Blackened skirt steak, melted gorgonzola, sautéed spinach and drizzled with balsamic vinaigrette, served on toasted garlic bread. 16.95

Salads

Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing. 9.95
With grilled chicken 14.95 With grilled shrimp 15.95

Grilled Chicken Salad

Fresh herb marinated chicken breast served over mixed greens tossed with a raspberry vinaigrette and sprinkled with gorgonzola cheese, dried cherries and toasted almonds. 14.95

Grilled Shrimp Salad

Panama shrimp, frizzled sweet potatoes, toasted pecans, Vermont Cheddar and grilled Granny Smith apples, served over mixed greens with a maple mustard balsamic vinaigrette. 15.95

Grilled Salmon

Fresh herb grilled Atlantic salmon with artichoke hearts, black olives, tomatoes and red onion, served over mixed greens tossed with honey mustard dressing. 16.95

Sesame Ahi Tuna Salad

Sesame seared Ahi tuna, served rare, over mixed greens with cucumber, tomato, roasted wasabi peas and grilled pineapple salsa tossed in a sesame ginger dressing 16.95