

# Appetizers

## Crispy Stir Fried Calamari

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

## 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

## Clams on the Half Shell

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

## 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

## 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

## Brooklyn Lager Steamers

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

# Soups

## Baked 6-Onion Soup

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

## 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

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

# Salads

## 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 14.95

## Crispy Shrimp and Spinach

Fresh baby spinach, chopped egg, sliced mushrooms, diced tomato and red onion, topped with crispy shrimp and served with a classic warm bacon vinaigrette. 13.95

## 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. 12.95

## 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

## Chicken Gorgonzola

Herb-grilled boneless breast of chicken, gorgonzola cheese, pecans and pears, over baby field greens tossed in a balsamic vinaigrette. 12.95

## 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. 13.95

## Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing. 8.95

With grilled chicken 12.95 With grilled shrimp 15.95

# Entrées

Entrées served with choice of soup or salad

## Shrimp and Bowtie Ala Vodka

Carolina shrimp sautéed with garlic and shallots, de glazed with Vodka and finished with a plum tomato cream sauce. 14.95

## Fish and Chips

Beer battered filet, fried golden brown, served with fries and tartar sauce. 15.95

## Broiled Seafood Platter

Scallops, Shrimp, fresh filet, baked clams and stuffed flounder topped with seasoned bread crumbs and broiled with sweet roasted garlic, fresh herbs and olive oil with red beans and rice. 17.95

## New England Codfish

Baked filet topped with seasoned bread crumbs, fresh herbs, white wine, lemon and Worcestershire sauce, served with rice and vegetables. 17.95

## Stuffed Long Island Flounder

With a blue crab and asparagus dressing, sauced with a lobster peppercorn cream and served over a tomato scallion pilaf. 16.95

## North Atlantic Salmon

Farm raised salmon over wilted Arugula salad, topped with fresh mozzarella and tomato salsa, drizzled with a basil balsamic syrup. 16.95

## 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. 14.95

## Marinated Grilled Skirt Steak

Grilled skirt steak served with seasoned fries and sautéed spinach. 15.95

## Crispy Calamari and Mussels

Prince Edward Island Mussels sautéed in a roasted garlic Pomodoro sauce served over linguini and topped with flash-fried calamari. 16.95

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# Sandwiches and Hamburgers

Sandwiches and hamburgers are served with pickle, Coleslaw and French fries or salad. All  
Hamburgers are one 1/2 pound of fresh choice Sirloin.

## Hamburger

9.95

With choice of American, Mozzarella or Cheddar 1.00  
Sautéed onions, mushrooms or peppers (any combination) 1.00

## 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.  
8.95

## 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

## 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 10.95

## Grilled Mediterranean Shrimp Wrap

Grilled shrimp, Romaine, olives, Feta, artichoke hearts, tomato, red onion, roasted red peppers  
and cucumber with red wine vinaigrette. 13.95

## 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

## Grilled Portobello Mushroom Sandwich

Balsamic grilled Portobello mushrooms, arugula, fresh mozzarella and grilled beefsteak tomatoes  
served on a rustic roll with sun-dried tomato pesto. 10.95

## Marinated Skirt Steak Sandwich

Roumanian-marinated skirt steak grilled and sliced, served on toasted garlic panini bread with  
melted Mozzarella cheese. 14.95

## Maryland Crab Cake Club

Crispy Maryland crab cake with apple smoked bacon, grilled tomato, arugula and lemon chive  
aioli 11.95

## Grilled Salmon Wrap

Grilled north Atlantic salmon with marinated seaweed salad, sliced avocado, cucumber and wasabi  
mayo wrapped in a flour 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. 15.95

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