

APPETIZERS & SOUPS

*SESAME CRUSTED SEARED RARE AHITUNA

Asian seaweed salad, tempura sweet potatoes,
Szechuan sauce and wasabi drizzle 16.95

CHARRED SPICY BUFFALOWINGS GF
celery sticks and bleu cheese dipping sauce 9.95

MEDITERRANEAN PLATE

fresh hummus platter with grilled pita,
cucumber, carrot and celery for dipping 7.95

HOMEMADE POTATO AND CHEESE PIEROGIES

caramelized onions and sour cream 8.95

KUNG PAO CHICKEN POTSTICKERS

wok vegetables, sticky grains
and wasabi-yuzu dipping sauce 8.95

COLD SMOKED PASTRAMI CRUSTED SALMON

arugula, chopped red onion, capers, egg,
olive oil and fresh lemon 13.95

BEEF CARPACCIO GF

shaved raw tenderloin, arugula, capers, red onion,
olive oil and shaved Italian romano 13.95

MEDIUM HOT BANANA PEPPERS

stuffed with veal sausage and ricotta cheese in a pool of
marinara sauce topped with mozzarella 11.95

FRIED GREEN TOMATO "BLT"

fried green tomatoes, pancetta, red and yellow
tomatoes, arugula, basil and red pepper aioli 10.95

KEVIN'S NEW ORLEANS BBQ SHRIMP

over cheddar, jalapeno grits 13.95

JUMBO SHRIMP GF

cocktail sauce 15.95

GRILLED HOUSEMADE MARYLAND CRAB CAKE

tomato corn salsa and remoulade drizzle 13.95

HOUSEMADE MOZZARELLA STICKS

marinara sauce 8.95

FRIED GREEN TOMATOES

arugula, shaved romano, chipotle ranch drizzle 7.95

CALAMARI NAPOLITANA

flour-dusted, sautéed with lemon, garlic, sweet
peppers, scallion, crushed red pepper and sherry
11.95

PULLED PORK ENCHILADA

enchilada and tomatillo sauce topped with
fresh salsa and lime cream drizzle 11.95

THAI LETTUCE WRAPS

satay chicken strips, peanuts, cucumber, carrots,
bean sprouts, noodles, lettuce leaves,
served with delicious dipping sauces 11.95

*FUNKY TUNA TARTARE

sushi tuna tower layered with avocado, red onion,
mango and cucumber, finished with seaweed salad,
toasted sesame seeds, citrus drizzle, wasabi cream
and garnished with wonton chips 16.95

SOUP DU JOUR cup 4.00 bowl 6.00

NEW ENGLAND CHOWDER cup 4.50 bowl 6.50

SALADS

Add to any salad: chicken or 8oz. Angus burger 5.50 *steak or salmon 9.95 *shrimp or tuna 11.95

CUBAN SALAD

romaine and head lettuce, ham, Swiss cheese, tomato, Spanish olives, romano, Cuban vinaigrette 8.95

CAESAR SALAD

romaine lettuce, garlic herb croutons, tossed with traditional dressing 8.95

COBB CHOP SALAD

crisp romaine, head lettuce, avocado, bacon, scallion, tomato, bleu cheese,
egg, olives, hand tossed with chipotle ranch 8.95

BABY ARUGULA GF

kalamata olives, cucumber, tomato, sweet onion, feta, extra virgin olive oil 8.95

ISLAND SPINACH

edamame beans, roasted corn, avocado, tomato, aged cheddar,
wonton crisps and mango with chipotle ranch 8.95

BERRY & WATERMELON

mixed greens, fresh berries, watermelon, red onion, bleu cheese,
caramelized pecans, fresh mint and raspberry red wine vinaigrette 8.95

WEDGE OF SALAD

bacon bits, chopped tomatoes, egg, Danish bleu cheese with sesame French dressing 8.95

GRILLED EGGPLANT GF

artichokes and asparagus with baby greens, hearts of palm and fresh vegetables 9.95

GOAT CHEESE

pistachios, fresh mixed roasted beets, butternut squash, edamame, mixed greens,
fresh berries, grape tomatoes with a Caribbean mango vinaigrette 9.95

half salads available 5.95 a la carte side salad 2.95 bleu or feta cheese add .95
gluten free dressing available

FROM THE WATERS OF THE WORLD

6 OZ. ASIAN SPICED TUNA STEAK

sticky grains, wok vegetables, edamame-wasabi yuzu sauce, yum yum drizzle and housemade kimchi garnish 19.95

6 OZ. FRESH CAJUN DUSTED SALMON

roasted corn, tomato and avocado salsa, Sriracha aioli drizzle over rice pilaf 19.95

SWEET LOBSTER TAIL GF

asparagus garnish and home fries market price

PANKO BREADED COD

fries and slaw 16.95

CHEF'S CATCH OF THE DAY market

GRILLED SEA BASS

Yukon gold smashed potatoes, chive velouté and grilled asparagus garnish 33.95

BREADED LAKE PERCH

side of fries, rice pilaf or house vegetable 23.95
half order 16.95

FLOUR DUSTED SAUTÉED FLOUNDER

with lemon caper sauce, rice pilaf and fresh vegetables 19.95

PASTA AND GRAINS

PANKO-CRUSTED LONG BONE VEAL CHOP PARMESAN

pounded, finished with prosciutto, Italian cheese and pasta marinara 27.95

STROZZAPRETI PASTA

shrimp, grilled salmon, straw and beech mushrooms in a Cajun cream sauce 22.95

BLACK PEPPER RAVIOLI

stuffed with cremini mushrooms and fontina cheese, topped with spinach, tomatoes, garlic, olive oil and basil 17.95

FRESH STIR FRY VEGETABLES

Szechuan sauce over sticky grains 12.95
add chicken or petite shrimp 15.95
add salmon or steak 19.95

CAVATAPPI PASTA

tossed with fresh vegetables, tomatoes, spinach, kalamata olives, garlic, lemon basil, spice and feta 12.95
add chicken or petite shrimp 15.95
add salmon or steak 19.95

PANKO-CRUSTED CHICKEN PARMESAN

topped with sautéed spinach, fresh tomatoes, provolone and pasta marinara 19.95

ITALIAN FEAST

mussels, shrimp, calamari, fresh fish and artichokes, tossed in marinara sauce over linguine 22.95

ROMANO LEMON PEPPER PANKO-CRUSTED CHICKEN BREAST

sautéed spinach, tomato, capers, artichokes, basil, over angel hair with lemon wine sauce 19.95

GRILLED AND OVEN-ROASTED ENTRÉES

*8OZ. ANGUS SIRLOIN GF

sautéed mushrooms, onions and brandy peppercorn demi with home fries 23.95

*GRILLED 12OZ. PORK CHOP

fig jam, caramelized onion, jalapeno cheddar grits and vegetable garnish 21.95

GRILLED FREE RANGE CHICKEN BREAST

finished with wood fired sweet peppers, wild mushrooms and aged balsamic drizzle asparagus with rice pilaf 16.95

*FILET MIGNON

vegetable potato medley
6oz. 28.95 9oz. 36.95

*PRIME BOSTON STRIP

vegetable potato medley
14oz. 36.95

A LA CARTE SALAD WITH ENTRÉE 1.95

Also available with Sautéed Mushrooms, Onions, Lobster Tails or Au Poivre Sauce, at an additional charge
GF - Gluten Free

LIGHTER FARE

SEARED ASIAN TUNA STEAK

housemade kimchi, yum yum aioli on challah bun with fresh fries 15.95

GRILLED SALMON BLT

pancetta, lettuce, tomato, avocado and Sriracha aioli
on grilled whole grain bread served with fresh fries 15.95

GRILLED CHICKEN SANDWICH

roasted sweet peppers, provolone cheese, basil aioli and fresh fries 11.95

*HALF POUND ANGUS BURGER

your choice of cheese with fries 11.95
extras .35 each

CALIFORNIA TURKEY CLUB WRAP

lean turkey, bacon, tomato, red onion, cucumber, avocado with fruit 11.95

PASTRAMI CRUSTED SMOKED SALMON

on rye with cream cheese, red onion, cucumber, tomato,
greens, fresh pepper rings with fruit 12.95

VEGGIE WRAP

asparagus, eggplant, artichokes, tomato, cucumber, sweet onion, buffalo mozzarella,
spinach, carrot, roasted red pepper aioli and fruit 10.95

CLASSIC REUBEN

lean corned beef, Swiss, sauerkraut and fries 11.95

*12OZ. ANGUS CHOPPED SIRLOIN

topped with sautéed mushrooms, onions & peppers,
served with smashed potatoes 14.95

FRESH FISH DU JOUR SANDWICH

grilled or corn-dusted, with fries and coleslaw 12.95

GOURMET PIZZA DU JOUR 12.95

A LA CARTE

HOME FRIES 3.50

PASTA ALFREDO OR PASTA MARINARA 3.50

YUKON GOLD SMASHED POTATOES 3.50

GRILLED ASPARAGUS 5.95

CAJUN OR PEPPER & ONION HOME FRIES 3.95

SAUTÉED SPINACH IN LEMON, GARLIC AND OLIVE OIL 5.95

Substitutions will be charged a la carte

*Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness

*These items may contain raw or undercooked ingredients

Prices subject to change without notice