



ALL-DAY MENU

GULF SHRIMP 21

- **Fried Coconut (6)**
Buttermilk Ranch with Lime and Cilantro
- **Grilled (6)**
Herb, Lemon and Garlic Sauce • Corn on the Cob

HUMMUS 17

- **Traditional**
Chickpea Stew with Tomato Concasse, Yellow Bell Peppers and Fennel Pita Chips • Baby Carrots • Snap Peas
- **Red Pepper**
Beef Stew with Pearl Onions and Roasted Peppers • Toasted Garlic Pita Chips • Baby Carrots • Snap Peas

ITALIAN BEEF MEATBALLS 17

Marinara Sauce • Ricotta Cheese • Toasted Potato Buns with Pesto Butter

CAPRESE SALAD 15

'Bocconcini' Mozzarella • Heirloom Tomatoes • Fresh Basil • Extra Virgin Olive Oil • Balsamic Vinegar • Sea Salt

GRILLED LAMB CHOPS 25

Minted Pesto • Turmeric Coleslaw

BEEF BURGER & PULLED PORK SLIDERS 21

Beef Patties • Pulled Pork • BBQ Sauce • Green Leaf • Plum Tomato • Coleslaw • Toasted Potato Buns

GRILLED SPANISH OCTOPUS 24

Roasted Fingerling Potatoes • Fresh Green Beans • Lemon & Herb Dressing

SWEET & FIERY SHRIMP OR CHICKEN 22/19

Fried Shrimp or Chicken with Spicy Boom Boom Sauce and Sweet Chili Sauce • Shredded Cabbage and Carrots • Fried Wontons • Green Onions • Toasted Sesame Seeds

MAINE STYLE LOBSTER ROLL (2) 27

Steamed Lobster Claws and Knuckles • Toasted Brioche Bun • Light Mayonnaise Dressing • Crunchy Celery Greens

SMOKED BBQ RIBS 22

Smoked Baby Back Ribs • House-Made BBQ Sauce • Crispy Fingerling Potatoes • Coleslaw

CHEESY BRATWURST (2) 19

Grilled Cheese Bratwurst • Toasted Potato Bun • Sautéed Onions and Bell Peppers