

# PASTA



## THAI SHRIMP AND SCALLOPS

*Shrimp and scallops tossed with linguini in a coconut curry sauce with mushrooms, scallions, and fresh basil topped with toasted peanuts.*

\$25

## KALAMATA SHRIMP

*Gulf shrimp sautéed with fresh garlic, basil, artichokes, and white mushrooms in a light tomato wine sauce.*

*Tossed with linguini and grated parmesan romano.*

\$23

## NEW MEXICO TWIST

*Grilled chicken strips, diced tomatoes, scallions, cheddar, and Monterey jack cheese in a fiery southwestern pepper jack pesto.*

\$22

## FETTUCCINE ALFREDO

*Fettuccine noodles tossed in a creamy parmesan cheese sauce with a hint of black pepper and fresh ground garlic.*

\$19

*With Chicken* \$21

*With Shrimp* \$23

# POULTRY

## CHICKEN PARMESAN

*Lightly breaded chicken breast topped with our homemade marinara sauce and melted mozzarella cheese.*

\$21

## CHICKEN CORDON BLEU

*Lightly breaded chicken breast stuffed with ham and swiss cheese, and topped with a mushroom gravy.*

\$22

## CHICKEN MARSALA

*Chicken breast sautéed with onions, diced tomatoes, fresh garlic, mushrooms, basil, and finished with a sweet marsala wine sauce.*

\$21

## BRANDY INFUSED CHICKEN AND RAVIOLI

*Chicken breast sautéed with garlic, onions, and mushrooms, and topped with prosciutto and simmered in a brandy cream sauce. It is served with jumbo cheese ravioli.*

\$22.50

## ASPARAGUS STUFFED CHICKEN

*Stuffed chicken breast with asparagus, diced tomatoes, fresh garlic, and feta cheese. It is topped with Monterey jack cheese served over creamy penne pesto with a splash of marinara.*

\$22



# FROM THE GRILL



## NEW YORK STRIP STEAK

*A 1lb cut of choice beef grilled and seasoned to perfection.*

*\$31*

*12oz cut \$25*

## GRILLED LAMB CHOPS

*Three 4oz lamb chops grilled with our unique blend of herbs.*

*\$26*

## CALF'S LIVER

*Calf's liver sautéed in olive oil and topped with caramelized onions and crispy bacon.*

*\$25*

## GRILLED 12 OZ PORK CHOP

*Served with cheddar mashed potatoes & mixed vegetables.*

*\$23*

## GRILLED CHIMICHURI

*Bistro filet medallions topped with a garlic herb sauce served with seasoned fries and house vegetables.*

*\$24*

## THE ALOHA BURGER

*All beef burger served with sliced ham, grilled pineapple, bacon, and melted provolone cheese, and finished with seasoned mayo.*

*\$15*

## CLASSIC BURGER

*Served with lettuce, tomato, and onions on a brioche roll.  
Add extra toppings for \$.75 each. (Cheese, Bacon, Mushrooms)*

*\$12.50*

## GYRO TACOS

*Flat bread steak gyros served with mixed greens, tomatoes, onions, cucumbers, and tzatziki sauce.*

*\$14.50*

## CREATE A COMBO

*Gulf Shrimp: \$13*

*Shrimp Scampi: \$14*

*Sea Scallops: \$17*

*Shrimp & Scallop Combo: \$16*

*Single Six Ounce Lobster Tail: \$MP*

## ADD ONS

*Potato (Baked, Mashed, or Fries): \$3*

*Mixed Vegetables: \$3*

*Grilled Asparagus: \$4*

# FRESH SEAFOOD



## GULF SHRIMP

*White gulf shrimp served broiled, fried, or sautéed.  
Choice of potato with mixed vegetables.  
Regular Portion \$23  
Smaller Portion \$18*

## SEA SCALLOPS

*Fresh, plump, and sweet -- the only way to describe our scallops.  
Served broiled, fried, or sautéed.  
Regular Portion \$25  
Smaller Portion \$20*

## SCROD FILET

*Broiled or fried and topped with seasoned bread crumbs.  
Regular Portion \$22.50  
Smaller Portion \$18*

## SHRIMP AND SCALLOP COMBO

*Served either broiled, fried, or sautéed.  
Regular Portion \$24  
Smaller Portion \$19*

## LOBSTER TAIL PLATTER

*Twin 6oz warm water lobster tails broiled with lemon and butter.  
Single Tail \$MP  
Double Tail \$MP*

## FRIED FISHERMAN'S PLATTER

*A generous combination of scrod, shrimp, scallops, clam strips, and oysters slightly breaded and deep fried.  
\$26*

## TERIYAKI GLAZED BARRAMUNDI

*Grilled barramundi filets glazed with teriyaki served over fried rice and Asian stir fried vegetables.  
\$25*

## SHRIMP SCAMPI

*Our unique garlic butter sauce tossed with gulf shrimp and baked in the oven or tossed with linguine.  
\$23*

## CAPE COD SEAFOOD BAKE

*Gulf shrimp, scallops, and scrod mixed and seasoned together with garlic butter. It is topped with clam stuffing and baked until golden brown.  
\$25*



# APPETIZERS



## PHILLY CHEESE STEAK EGGROLLS

*Everything you find in the sandwich, but in an eggroll.*

\$9.50

## CRISPY FRIED CALAMARI

*Served with olive salad, marinara sauce, and balsamic glaze.*

\$15

## NEW ENGLAND CHOWDER

\$9

## STUFFED MUSHROOMS

*(Over Balsamic Greens)*

\$8

## JUMBO SHRIMP COCKTAIL

\$10

## FRIED MOZZARELLA STICKS

*(Served with Marinara Sauce)*

\$9

## THE PEGASUS TRIO

*(Chicken Tenders, Loaded Potato Skins, and Fried Mozzarella Sticks)*

\$15

## SPANAKOPITA AND TYROPITA PLATE

*(Spinach and Cheese Pies)*

\$12

## GREEK COMBO PLATTER

*(Shrimp, Assorted Cheeses, Dolmades, Cold Cuts, Spanakopita, and Tyropita)*

\$16.50

## JUMBO CHICKEN WINGS

*(Buffalo, Asian Sticky, or Garlic Parmesan Cheese)*

\$14.50

# FRESH GREENS

## TARPON SPRINGS GREEK SALAD

*Mixed greens, peppers, cucumbers, scallions, tomatoes, feta cheese, Greek olives, and a hard boiled egg*

\$12

*With Grilled Chicken* \$14

*With Grilled Shrimp* \$16

## CAESAR SALAD

*Romaine lettuce tossed with peppers, croutons, and parmesan cheese.*

*With Grilled Chicken* \$13

*With Grilled Shrimp* \$15

## KEY WEST CHEF SALAD

*Mixed greens, tomatoes, hard boiled egg, shrimp, julienne ham, turkey, and Swiss cheese with chopped bacon and Monterey jack cheese.*

\$15

## ASPARAGUS & ORANGE SALAD

*Fresh asparagus spears tossed with orange wedges, romaine lettuce, cucumbers, red peppers, and tossed with an Asian citrus vinaigrette garnished with ginger pecans.*

*Add Grilled Chicken* \$14



# LUNCH



## GRILLED CHICKEN QUESADILLA

*Tender strips of chicken seasoned with southwestern pesto, diced tomatoes, green onions, and Monterey jack cheese pressed in a flour tortilla.*

\$13

## MUFFULETTA

*A New Orleans favorite with Italian ham, provolone, salami, and Swiss cheese combined with olive salad pressed and served on ciabatta bread.*

\$12.50

## CLASSIC BURGER

*Served on a brioche bun with French Fries.*

*Add \$0.75 each for any additional topping (cheese, bacon, mushrooms)*

\$12.50

## ALOHA BURGER

*An 8oz burger served with sliced ham, grilled pineapple, bacon, melted provolone cheese, and seasoned mayo.*

\$13.50

## OPEN FACED REUBEN

*Thinly sliced corned beef served on rye bread with sauerkraut, homemade Russian dressing, and melted Swiss cheese.*

\$13

## NEW YORK CHEESE STEAK

*Thin slices of N.Y strip steak topped with red and green peppers, onions, mushrooms, and melted provolone cheese served on a fresh grinder.*

\$15.00

## FISH AND CHIPS

*Boston cod battered to order, served with home made coleslaw, tartar sauce, and French fries.*

\$14.50

## PANINI CAPRESE

*Italian style sandwich combining fresh mozzarella, sliced tomatoes, prosciutto, and basil with a splash of balsamic vinaigrette pressed in our panini grill.*

\$12

*Substitute Chicken \$14*

## SHRIMP PO BOY

*Lightly fried gulf shrimp served on a grinder with a side of tartar sauce.*

*Substitute Scallops \$19*

\$16

## SHRIMP AND SCALLOP ALEXANDRIA

*Gulf shrimp, scallops, and fettuccine noodles in light tomato cream sauce with fresh basil and garlic. Finished with a sweet sherry wine.*

\$17

## GRILLED CHICKEN GYROS

*Grilled chicken breast served on a pita bread with mixed greens, tomatoes, red onions, and tzatziki sauce.*

\$12.50

## SHRIMP SALAD ON PITA

*Shrimp salad over mixed balsamic greens on a grilled pita topped with grilled tomato and melted cheddar.*

\$16

