

APPETIZERS

Calamari Kaftero

Crispy Calamari Tossed with Garlic, Olive Oil, and Jalapeno — 15

Buffalo Chicken Potato Skins

Buffalo Crispy Chicken, Diced Bacon, melted Cheddar-Jack Cheese, and Ranch drizzle — 13

DINNER FEATURES

Served with soup or salad

Seafood Fra Diavolo

Mussels, Clams, Calamari & Shrimp in our spicy tomato Fra Diavolo sauce over Pappardelle Pasta — 30

Cali Burrito

Steak, Chorizo, French Fries, Cheddar-jack, Guacamole, and Chipotle Mayo in a Grilled Burrito.
Served with Chips & Salsa — 20

Shrimp Scampi

Sautéed shrimp in garlic and olive oil over linguini — 26

Crab Cake Mac 'n' Cheese

Baked macaroni in four cheese cream sauce topped with home made grilled crab cake — 22

Mexican Shrimp & Chorizo Linguini

Shrimp, Chorizo, Spinach and Corn with Linguini in a Spicy, Creamy Chipotle sauce — 24

Greek Platter

Spinach Pie, Beef Gyro, Greek Salad, Tzatziki, and Pita — 27

^{NEW} Nonna's Pesto Pappardelle

Pappardelle pasta with homemade creamy pesto sauce, topped with crispy chicken cutlet, fresh mozzarella, roasted peppers & balsamic glaze. — 28

MOCKTAILS

V-Moscow Mule

A mix of ginger beer and orange juice topped with sliced orange and a sprig of fresh mint — 8

Tropical Pineapple

Mango Sparkler

A bubbly blend of mango, pineapple, and mint puree topped with sparkling seltzer — 8

Berry Mint Fizz

A refreshing mix of muddled berries, mint, and lime with seltzer over ice — 8

ASK US ABOUT OUR CATERING DEALS