

APPETIZERS

FISH CHOWDER \$11.75 G black rum, sherry pepper	ARUGULA, BOSTON, RADICCHIO \$14 V G grape tomatoes, white balsamic dressing	CALAMARI \$15 golden fried, Marinara sauce
CAPRESE \$16 / \$24 V G fresh mozzarella, arugula, vine ripe tomato, basil olive oil	TUNA CARPACCIO \$17 G grape tomatoes, capers, red onion, lemon-olive oil dressing	PEI MUSSELS \$16 chorizo and saffron cream, toasted baguette
CHICKEN WINGS 6x \$15 12x \$28 18x\$40 homemade barbecue sauce		



LIGHT & HEALTHY



CAESAR SALAD romaine, aioli dressing, Parmesan, garlic croutons V	\$19
add grilled chicken or steamed shrimps	\$24
CHICKEN MANGO spinach, grilled chicken, mango, strawberries, grapes, light curry dressing G	\$24
SMOKED SALMON & POACHED SHRIMP DUO arugula, citrus segments, ginger dressing G	\$26
GREEK SALAD & FRIED CALAMARI feta, cucumber, tomato, bell pepper, red onion, Kalamata olives	\$23

BURGER & SANDWICHES

all served with fries or house salad

“MICKEY”S” BURGER \$18 8oz homemade burger, lettuce, tomato additional toppings Cheddar, bacon, sauteed onions, mushrooms \$1 each
SHREDDED CHICKEN OR GRILLED VEGETABLES QUESADILLA \$20 lemon mayo, green onions
ROAST BEEF CIABATTA \$19 shaved Parmesan, arugula, tartar sauce
FISH SANDWICH \$25 herb marinated, grilled local fish, avocado, tartar sauce
TUNA & CELERY SALAD WRAP \$19 lettuce, tomato, avocado
CHICKEN BREAST KAISER ROLL \$22 island jerk spiced and grilled chicken breast, ancho mayo, lettuce, tomato
ROSEMARY FLAVORED ITALIAN HAM PANINO \$20 Gruyere cheese, tomato, Dijon mustard spread

PIZZA V

MARGARITA

\$18
additional toppings \$1.50 each

MUSHROOMS
BELL PEPPERS
HAM
OLIVES
PEPPERONI
ARTICHOKES
PINEAPPLE

PASTA

RIGATONI BOLOGNESE \$19 home made beef ragout, tomato Parmesan, Italian herbs
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CASARECCE V \$19 fava beans, green peas, roasted artichoke, fresh hebs
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LINGUINE “LUCIANA” \$20 calamari, tomato sauce, garlic, peperoncino
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MAIN COURSES

GRILLED SIRLOIN STEAK, “CAFÉ DE PARIS”		truffle fries, peperonata \$35 G
DAILY LOCAL CATCH, GRILLED OR SEARED		grilled vegetables, roast new potatoes, aromatic oil \$33 G
BALSAMIC MARINATED GRILLED SHRIMPS		spinach, lemongrass dressing, tomato, cucumber salsa \$35 G

SIDE ORDERRS \$7

BRUSCHETTA

FRENCH FRIES

ONION RINGS