

TO START

TRADITIONAL CAESAR SALAD eggless aioli dressing, garlic croutons, shaved Parmesan	V	17.00
GREEK SALAD feta, cucumber, vine ripe tomato, red onions, extra virgin olive oil	V GF	17.00
ROASTED BEETS & FRIED GOAT CHEESE SALAD sherry vinegar dressing	V	18.00
ARUGULA & SMOKED SALMON SALAD hearts of palm, cherry tomatoes	GF	18.00
TUNA “CRUDO” avocado, pine nuts, Yuzu dressing, Shiso	GF	20.00
JUMBO SHRIMP COCKTAIL house vodka cocktail sauce & mango-cocktail sauce (priced p. piece)	GF	8.00
HOUSE CURED SALMON fennel salad, pink peppercorn	GF	20.00
FRITO “JACK” fried pizza pockets, crispy artichokes, zucchini Parmigiana, arancini	V	18.00
CRAB CAKE fried leeks, spiced Remoulade sauce		20.00

PASTA & RISOTTO

LINGUINE Cockles, shrimps, broccoli	22.00 / 35.00
HOUSE MADE GNOCCHI meat sauce, a touch of cream, fresh herbs	20.00 / 30.00
PENETTE “AUM AUM” purple eggplant, Mozzarella, cherry tomato, basil	V 20.00 / 30.00
SEAFOOD RISOTTO shrimp, scallops, calamari, mussels, clams, lobster broth, tomatoes, herbs	GF 22.00 / 35.00

MAINS

GRILLED SEAFOOD PLATTER GF 44.00	SEAFOOD CASSEROLE 44.00
local fish, mahi-mahi, large shrimp, diver scallop, octopus, vegetable salad, herb capers dressing	shrimps, mahi-mahi, salmon, bay scallops, calamari, mussels, cockles, ocean broth, fresh herbs, crusty bread
SAUTÉED MARINATED LARGE SHRIMPS tomato chutney, grilled vegetables, Sicilian couscous	40.00
GRILLED, MARINATED SWORDFISH LOIN tapenade, risotto pancake, parsley-spinach sauce	42.00
VEAL SCALOPPINI artichoke & mushrooms, Marsala wine sauce, truffle pappardelle	38.00
SURF & TURF beef tenderloin & large shrimp, green peppercorn sauce, broccoli, crispy fries	44.00
YOGURT-CUMIN-HERB MARINATED, AMISH FREE RANGE CHICKEN broccoli, crispy fries	38.00
NEW ZEALAND LAMB CHOPS capers - mint dressing, ratatouille GF	40.00
10OZ ANGUS RIB EYE STEAK roasted garlic and herbs dipping sauce, ratatouille GF	42.00

FROM OUR GRILL (all served with crispy fries & caponata)

LOCAL CATCH OF THE DAY mango-black bean salsa GF (market price)
“ORA” SALMON ginger-honey dip GF 36.00
MAHI MAHI, lemon-butter GF 35.00
DIVER SCALLOPS mustard horseradish sauce GF 40.00
TUNA fire roasted bell pepper pesto GF 36.00

SIDE DISHES 5.50

French fries
Roasted new potatoes



dinner menu