
SNACKS:

lettuce wraps - chicken, ginger, green onion, garlic, soy sauce, sriracha, peanuts, water chestnuts, hoisin dipping sauce 9

shaka shrimp - tossed with a spicy chili sauce, fresh squeezed lime 11

ahi tuna bites - grilled, teriyaki glaze 14

ceviche - fresh sea scallops, calamari, shrimp, bell peppers, red onion, jalapeño, fresh lime juice, pineapple salsa 12

nachos - chili, pepper-jack cheese sauce, jalapeño, pico de gallo, crema 12

steamers - lemon, drawn butter 15

buffalo calamari - buffalo sauce, crumbled bleu cheese 12

coconut shrimp - jalapeño jelly 11

chicken quesadilla - grilled chicken, caramelized onion, pico de gallo, lime crema 10

teriyaki steak bites - marinated, grilled 12

guacamole - housemade, fresh hass avocados, tortilla chips 9

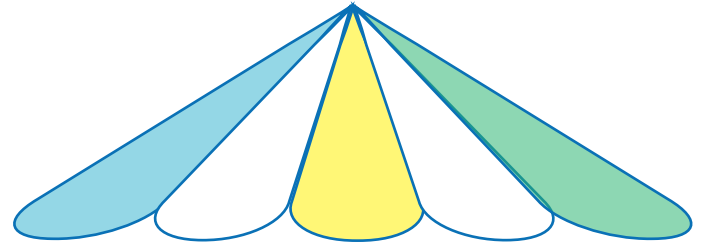
hummus - housemade, tortilla chips, carrot + cucumber chips 9

lobster bisque - housemade daily, lobster, cream, sherry 5

spicy crab & spinach dip - tortilla chips 14

chicken tenders - plain with honey mustard or tossed in buffalo sauce 10

bavarian pretzel sticks - pepper-jack cheese dip 8



LIVE LOBSTER



Locally caught and maintained in our Lobster Market.

1 1/4 pound - STEAMED LOBSTER

Single or Double - MKT. PRICE

RAW BAR:

clams - on the half shell 1.5 ea.

oysters - on the half shell 2 ea.

peel & eat shrimp - half pound 12

shrimp cocktail - housemade cocktail sauce 1.5 ea.

SALADS:

caesar - crisp romaine, shaved parmesan, caesar dressing, croutons 7

Add: grilled chicken - 5, grilled shrimp - 7

coconut shrimp salad - coconut shrimp, crisp greens, raisins, feta, tomato, onion, candied pecans, champagne vinaigrette 15

buffalo chicken salad - buffalo chicken, crisp greens, celery, tomatoes, cheddar-jack, bacon bits, bleu cheese dressing 12

BASKETS:

Served with fries + coleslaw

- fish + chips** - crispy cod, tartar 16
- chicken tender** - bbq or honey mustard sauce 14
- coconut shrimp** - mango-jalapeño jelly 17
- fried clam strips** - lemon, tartar 14
- shaka shrimp** - spicy chili shrimp, fresh lime juice 17

BURGERS & SANDWICHES:

Served with chips + pickle

- patio burger** - 1/2 lb. burger, lettuce, tomato, choice of cheese 12
- black bean burger** - mozzarella, pico de gallo, lime crema 10
- tuna steak** - lettuce, tomato, wasabi mayo 17
- crabcake sandwich** - housemade crabcake, deep-fried, roasted red pepper sauce 17
- baja fish tacos (2)** - breaded cod, chipotle slaw, pico de gallo, pickled onion, crema 11
- flounder sandwich** - crisp flounder, potato roll, housemade tartar, lemon 14
- soft shell crab** - hand-breaded, crisp, potato roll 14 (according to availability)
- chicken salad BLT wrap** - housemade chicken salad, bacon, lettuce, tomato, honey wheat wrap 11
- buffalo chicken wrap** - lettuce, tomato, bleu cheese, bleu cheese dressing 10
- blackened chicken** - caramelized onions, jack cheese, lettuce, tomato, honey mustard 11

WOOD-FIRED PIZZA:

Neapolitan inspired 12" pie, made to order and cooked in our authentic, wood-fired brick oven.

margherita

san marzano tomatoes, fresh mozzarella, parmesan, basil 11

pepperoni

san marzano tomatoes, fresh mozzarella, parmesan, pepperoni 13

buffalo chicken

buffalo chicken, crumbled bleu, cheddar cheese 13

spicy sausage

san marzano tomatoes, spicy sausage, onions fresh mozzarella, parmesan 13

arugula

fresh mozzarella & parmesan cheese, arugula, prosciutto 15

prosciutto & goat cheese

parmesan, caramelized onions, goat cheese 14

crab & spinach

domestic crab, fresh spinach, pepper-jack cheese 15

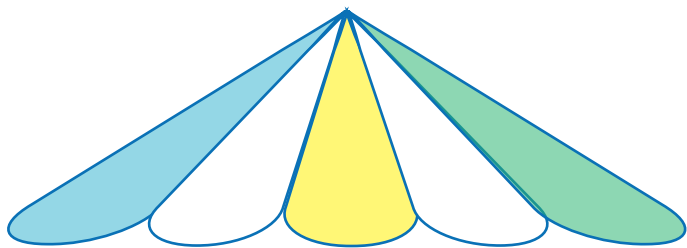
PATIO KIDS: \$7

Served with fries

- kid's burger
- chicken fingers
- fried shrimp
- mozzarella sticks

SIDES: \$3

- fries - coleslaw - potato chips
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PATIO BUCKETS: \$17

patio punch - mango rum, banana rum, pineapple rum, coconut rum, cranberry juice, pineapple juice

sneaky pete - coconut rum, light rum, myer's dark rum, spiced rum, fresh squeezed oj, pineapple juice, grenadine

HAPPY HOUR MONDAY - FRIDAY 11:30AM - 5PM

BUDWEISER, BUD LIGHT,
COORS LIGHT, MILLER LITE

\$3

WELL DRINKS **\$5**

DRINK SPECIALS - **\$6**

Orange Crush, Pain Killer,
Milagro'Rita, Blue Runner...Upgrade to a Bucket \$17

DAILY BEER SPECIALS:

MONDAY - YUENGLING PINTS \$4

TUESDAY - COORS LIGHT PINT \$4

WEDNESDAY - HEINEKEN LITE PINT \$5

THURSDAY - SHOCK TOP PINT \$5

FRIDAY - BUD LIGHT PINT - \$4
ALUMINUM CANS \$4.50

SATURDAY - MILLER LITE ALUMINUM CANS \$4.50

SUNDAY - CORONA OR CORONA LITE BOTTLES \$5

BEER ON TAP

budweiser

bud light

blue moon

coors light

goose island - IPA

landshark

*leinenkugel -
Summer Shandy*

miller lite

*sam adams -
Summer Ale*

sierra nevada

stella artois

yuengling

BEER BOTTLES/CANS

*bud light -
16 oz. Aluminum Can*

bud light - Lime

corona

corona light

*guinness -
16 oz. Aluminum Can*

heineken

michelob ultra

*miller lite -
16 oz. Aluminum Can*

landshark

o'doul's

st. paulie girl

stella hard cider

WINES BY THE GLASS

fleur de mer - rosé -
cotes d'provence, france \$10

j vineyards, pinot grigio -
sonoma valley, california \$12

kendall jackson - chardonnay -
sonoma valley california \$12

mark west - pinot noir -
sonoma valley, california \$7

louis martini - cabernet sauvignon -
sonoma valley, california \$10