

Signature Starters

Silver Dollar Lump Crab Cake 10.95
Layered over sweet seaweed ginger. Topped with citrus mango fusion.

Shrimp Cocktail 8.95
Traditional shrimp cocktail over ginger seaweed and a spicy cocktail sauce.

Mussels Marinara 8.95
Sauteed in a mild spicy marinara sauce, topped with green onions and parmesan garlic baguette.

Mussels Milanese 8.95
Sauteed with garlic, shallots, mushrooms, fresh sweet basil and capers tossed in a lemon chardonnay brown butter sauce.

Hot Seafood Dip 10.95
Sea scallops, shrimp, and blue crab meat baked with cream cheese garlic and shallots served with crostinis.

Caribbean Conch Fritters 8.95
Traditional island fritters over tropical fruit salsa, served with jerk key lime mustard.

Stuffed Portabello Mushroom Imperial 9.95
Grilled marinated portabello mushroom topped with fresh blue crab meat imperial, glazed with lemon butter sauce.

Crispy Fried Calamari 9.95
Fresh squid tossed in seasoned flour, deep fried to a golden brown and served with a spicy hot marinara.

Gator Tail 8.95
Fried gator tail served with remoulade sauce.

Smoked Salmon 9.95
Norwegian smoked salmon served over crostinis topped with minced eggs, red onions, capers, chives, cream cheese and sour cream horseradish aioli.

Escargot Sicilian 9.95
Sauteed mushrooms, diced tomatoes, sweet basil and capers in a spicy garlic butter sauce. Served in a puffed pastry box.

Teriyaki Beef Tips 9.95
Marinated filet tenderloin tips in teriyaki sauce, sauteed with mushrooms and served with fresh grilled pineapple.

Pork Lumpia 7.95
Traditional Filipino appetizer layered over ginger seaweed salad with Thai sweet mild sauce.

Fresh Salads

Shrimp Skewered Salad 9.95
Fresh spring mix of greens, sugar toasted almonds, oranges, grape tomatoes, red sweet onions, and crispy noodles served with honey orange champagne vinaigrette.

Pasta Seafood Salad 10.95
Shell pasta tossed in honey citrus vinaigrette over organic mixed greens accompanied with chilled shrimp, sea scallops, and fresh crabmeat.

Athens Greek Salad 8.95
Fresh mixed greens, green bell pepper, red onions, tomatoes, cucumber, feta cheese, calamata olives, pepperoncini and banana peppers served with a mediterranean vinaigrette.

Parmesan Crisp Caesar Salad 4.95
Crispy romaine lettuce, garlic parmesan crusted croutons and fresh shredded parmesan cheese, lightly tossed in our house caesar dressing.

Cobb Salad 9.95
Fresh mixed greens, tomatoes, cucumbers, avocados, red onion, blue cheese crumbles, cheddar jack cheese, bacon bits, chopped egg, and served with your choice of dressing.

Sesame Seared Ahi Tuna 12.95
Served over wakame seaweed, cucumber, and pickled ginger. Then finished with soy honey vinaigrette.

Full Menu Available on Website