



## DINNER

SERVING FROM 5 PM – CLOSE

### APPETIZERS

#### JUMBO SHRIMP COCKTAIL

LARGE SHRIMP SERVED CHILLED WITH CLASSIC COCKTAIL SAUCE

**BEEF OR CHICKEN EMPANADAS** – TWO CRISPY HALF-MOON EMPANADAS FILLED WITH BEEF OR CHICKEN, SERVED WITH ROASTED RED PEPPER CREAM SAUCE

#### OLIVES & MANCHEGO

MARINATED OLIVES WITH MANCHEGO CHEESE, ROASTED RED PEPPERS AND GRILLED BREAD

**NEW ENGLAND CLAM CHOWDER** – TRADITIONAL CHOWDER WITH CLAMS & BACON

**LULU'S SOUP OF THE DAY** – EACH DAY A NEW SOUP WILL BE PREPARED – CHECK WITH YOUR SERVER

#### STEAMED MUSSELS

WITH PINEAPPLE VINEGAR CREAM SERVED OVER HAND CUT FRIES – EVERYONE'S FAVORITE.

#### FRESH FISH TACO

TENDER PIECES OF LIGHTLY FIRED FISH WITH ONIONS, TOMATOES, CILANTRO, LEMON CREAM AND SALSA VERDE.

#### CALAMARI

WITH SWEET SPICY PEPPERS, CHERRY TOMATOES, ONIONS, CILANTRO & GARLIC CREAM

#### LUMP CRAB CAKE

JUMBO LUMP CRAB MEAT CAKES SERVED WITH GREMOLATA SAUCE

**LOBSTER RANGOONS**– SIX CRISPY RAGOONS FILLED WITH LOBSTER & CREAM CHEESE & SERVED WITH A SPICY SWEET CHILI SAUCE

**PORK WONTONS** – SIX CRISPY WONTONS STUFFED WITH PORK & APPLES WITH A SPICY SWEET SESAME CHILI SAUCE

#### GRILLED VEGETABLE FLATBREAD

SEASONAL VEGETABLES, TOMATOES, & MEXICAN MOZZARELLA CHEESE

#### CHORIZO FLATBREAD

SPICY MARINARA SAUCE, CHORIZO SAUSAGE, MEXICAN MOZZARELLA CHEESE

**CLAMS FRA DIABLO** – CLAMS SAUTÉED IN A WHITE WINE AND SPICY TOMATO SAUCE SERVED WITH GRILLED BREAD

### SALADS

#### HEARTS OF ICEBERG

WITH BLUE CHEESE DRESSING, TOMATOES AND SALAMI BITS.

#### BLUE CRAB SALAD

JUMBO LUMP CRAB MEAT WITH CHERRY TOMATOES, AVOCADO, ONIONS, CILANTRO & CREAMY APPLE CIDER VINAIGRETTE ON PLANTAIN CUPS.

#### \*\*\* CAESAR SALAD

ROMAINE HEARTS WITH HOMEMADE DRESSING, CROUTONS, AND ANCHOVIES

#### BIBB SALAD

WITH RED ONION, CHERRY TOMATOES, CRISPY SERRANO HAM, APPLE CIDER CREAMY VINAIGRETTE

18 % GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

\*\*\*CONSUMER ADVISORY: THERE IS AN INCREASED HEALTH RISK ASSOCIATED WITH EATING UNDERCOOKED OR RAW MEATS POULTRY, SEAFOOD, SHELLFISH, OR EGGS AND MAY INCREASE THE CONSUMER'S RISK OF FOOD BORNE ILLNESS

# ENTREES

## STEAKS & CHOPS

COFFEE MUSTARD PORK TENDERLOIN 8 OZ      TERIYAKI MARINATED STEAK TIPS

RACK OF LAMB

GRILLED NY STRIP STEAK

SIRLOIN STEAK

GRILLED FILET MIGNON

WITH BEER & MOLASSES SAUCE

8 OZ -

8 OZ -

12 OZ -

STEAKS, CHOPS, & CHICKEN GET A CHOICE OF TWO SIDES & A CHOICE OF SAUCE

ADD CRAB SALAD OR CRAB CAKE \$14

ADD LOBSTER TAIL \$9

CHOOSE YOUR SAUCE:

ARGENTINEAN CHIMICHURRI, WINE & VEAL DEMI GLAZE, BÉARNAISE OUR WAY, BLUE CHEESE, SPICY GUAVA BBQ

## SEAFOOD & POULTRY

ROASTED 1/2 CHICKEN

COMES WITH A CHOICE OF TWO SIDES

GRILLED ATLANTIC SALMON

WITH GRILLED ASPARAGUS & GARLIC LEMON CREAM

BAKED COD

WITH GRILLED ASPARAGUS & GARLIC CREAM

LOBSTER MAC & CHEESE

WITH AGED CHEDDAR SAUCE & PANCETTA HAM

BAKED HERB ENCRUSTED GROUPEL - MARKET

SERVED WITH AU GRATIN POTATOES & GARLICKY SAUTÉED SPINACH

SHRIMP SCAMP

JUMBO SHRIMP SAUTÉ TO PERFECTION WITH HOMEMADE PASTA AND A WHITE WINE SAUCE

SCALLOP PASTA

PASTA AND SCALLOPS SERVED IN A GARLIC LEMON AND ROASTED RED PEPPER SAUCE

## CHEF SPECIALTIES

CRISPY PORK CONFIT

16 HOUR SLOW ROASTED SERVED WITH ORANGE SCENTED BLACK BEANS AND HOUSE GUAVA BBQ SAUCE

VEGETABLE PASTA

SEASONAL VEGETABLES RAGOUT SERVED OVER HOMEMADE PASTA

GRILLED HABANERO ENCRUSTED SCALLOPS

SERVED WITH MANCHEGO MASHED POTATOES, GRILLED ASPARAGUS, & ROASTED RED PEPPER AIOLI

LATIN GRILLED FLANK STEAK

11 OZ FLANK STEAK SERVED OVER CRISPY POTATOES, HEIRLOOM TOMATO BASIL SALAD TOPPED WITH ARGENTINEAN CHIMICHURRI

LIVER & ONIONS

SAUTÉED LIVER WITH CARAMELIZED ONIONS SERVED WITH MASHED POTATOES AND A WINE & VEAL DEMI GLAZE

CLASSIC POT ROAST

SERVED WITH MASHED POTATOES, BRAISED VEGETABLES, & HORSERADISH SOUR CREAM SAUCE

## SIDES

CATALAN STYLE BROCCOLI

GRILLED ASPARAGUS

GARLIC GREEN BEANS

SAUTÉED MUSHROOMS

GARLICKY SAUTÉED SPINACH

YUCCA FRIES

BAKED POTATO

JASMINE RICE

FRENCH FRIES

MASHED POTATOES

AU GRATIN POTATOES

SWEET POTATO FRIES