

# Available Daily

5 - 9:30

## **Lobster Ravioli**

in a smoked paprika sherry cream  
and asiago cheese 9.99

## **Crispy Fried Calamari**

with baby greens, scallions, and  
red curry vinaigrette 7.99

## **Ahi Tuna**

charred rare with jicama, green apple slaw  
with sweet soy and wasabi verjus 9.99

## **Smoked Salmon Napoleon**

with capers, red onion, dill cream and  
sourdough toast points 9.99

## **Peach Habanero BBQ Shrimp**

grilled on skewers with applewood smoked  
bacon grits 9.99

## **Blue Crab and Shrimp Cake**

deep fried with fresh ginger aioli 8.99

## **House Smoked Fish Spread**

house smoked Mahi Mahi, field greens  
and crackers 6.99

## **Beef Tenderloin Tips**

pan seared and served with salsa verde,  
avocado, queso blanco, toasted cumin  
sauce and flour tortillas 9.99

## **Chicken Wings**

deep fried served with celery sticks, bleu  
cheese dressing and your choice of Buffalo  
hot sauce or Kellys BBQ Sauce 7.59

## **Pita Pizza**

topped with cilantro pesto, roasted  
sweet red bell peppers, grilled portobellas,  
queso blanco and cheddar cheeses 6.99

## **Fire Grilled Pita**

with garbanzo and black bean hummus,  
and roasted eggplant spread 7.99

## **Garlic Chips**

house made with a chipotle cumin  
creme fraiche 4.99

## **Burger**

ground chuck, char broiled, served with  
lettuce, tomato, red onions, home made  
mayonnaise and choice of cheese 6.49  
Add Bacon 1.00 Cajun Fries 1.89

## **Fruit & Cheese Plate**

purple haze chevre cheecake, aged manchego,  
gorgonzola and brie cheeses with fig honey  
spread,, toasted almonds fresh fruit  
and berries 11.99

**BAR SNACKS**