

# STARTERS

## Oven Baked Nachos

Grilled chicken breast diced and served over a bed of oven baked corn chips topped with diced onions, tomatoes, black olives and jalapeno mix with melted cheddar cheese, shredded lettuce, served with salsa and sour cream.

## Fried Buffalo Wings

Traditional Buffalo wings simmered in our house hot sauce served with bleu cheese and celery.

## Shrimp ~u~ Peel

Steamed and seasoned shrimp served chilled on a bed of ice served with zesty cocktail sauce.  
Half Pound ~ Pound

## Chicken Quesadilla

Grilled chicken breast sliced and pressed in a flour tortilla with Monterey Jack Cheese, served with fresh tomato salsa, sour cream and sliced jalapenos on the side.

## Chicken Tenders

Chicken tenderloins lightly fried, served with BBQ or honey mustard sauce.

## Fish tacos

Corona battered cod filet placed a bed of shredded cabbage. Topped with diced tomato ,red onion, cilantro & jalapenos. Finished off with Monterey jack cheese, then drizzled with chipotle sauce.

# Garden Selections

## Strawberry & Spinach

Sliced California strawberries nested on a bed of baby spinach and California greens topped with shredded carrots and feta cheese served with raspberry vinaigrette.

## Apple Walnut

Sliced red apples and walnuts nested over a bed of California greens topped with gorgonzola cheese, served with maple balsamic dressing.

### DRESSING CHOICE

BUTTERMILK RANCH ~ BLEU CHEESE ~ BALSAMIC VINAIGRETTE  
SALAD ADDITIONS: CHICKEN ~ SHRIMP ~ OR CRABMEAT 5

# PIZZA & PASTA

## Chicken Parmigiana Pizza

Breaded chicken tenders tossed on pizza crust with sauce and melted mozzarella.

## Baked Penne Pasta

Penne pasta tossed in vodka sauce topped with mozzarella cheese then oven baked in a casserole.

## Bella Noah

Campanelle pasta tossed with sautéed broccoli and roasted red peppers served in pecorino romano cream sauce.

## Shrimp Mac & Cheese

Baked campanelle pasta tossed with shrimp in mascarpone, havarti and grana padano cream sauce, topped with panko bread crumbs and white cheddar cheese.

TOP YOUR PASTA WITH CHICKEN ~ SHRIMP ~ SCALLOPS ~ or CRABMEAT 5

## SANDWICHES ~N~ WRAPS

~ SANDWICHES COME WITH POTATO CHIPS AND PICKLED CUCUMBER SALAD~

### Roast Beef Dip

Thin sliced prime roast beef served hot with melted Swiss cheese on a toasted hoagie roll with au jus dipping sauce.

### Cuban Sandwich

Pulled pork, ham, Swiss cheese, cilantro, pickled chips and panned cooked onions on a griddled ciabatta roll served with cole slaw.

### Chicken Contessa

Grilled chicken cutlet topped with fresh spinach, roasted red pepper and fresh mozzarella cheese served on a Kaiser roll.

### Shrimp Poor Boy

Homemade shrimp salad nested over Romaine lettuce and cole slaw dusted with Old Bay Seasoning and served on a Martins hoagie roll.

### Fish Fry

Freshly breaded filet of flounder quickly fried to a golden brown, served on a long roll, w/ lettuce, tomato and tartar sauce.

### Chicken Avocado Wrap

Grilled sliced chicken, avocado, lettuce and tomato wrapped in a flour tortilla served with buttermilk ranch dressing.

### Blackened Mahi Mahi

Mahi filet dusted with cajun spices served blackened style on a pan roll with lettuce, tomato, onion and a chipotle dipping sauce.

### Crab Cake

Our award winning homemade crab cake made with a blend of sweet Maryland crabmeat and special seasonings then lightly fried, served on a kaiser roll.

DELUXE ANY SANDWICH OR WRAP WITH FRENCH FRIES or ONION RINGS ~ 3

## ALASKAN KING CRAB LEGS

1 ½ Pound King Crab Legs ~

## BIG ED LOBSTER

2 Pound for 59 or 5 Pound for

Steamed and seasoned with old bay seasoning and butter, steamed New Zealand mussels, clams, corn on the cob and a choice of potato or rice.

## SUMMER SPECIALTY NIGHTS

MONDAY ~ LOBSTER

TUESDAY ~ CRAB

WEDNESDAY ~ SHRIMP

THURSDAY ~ PRIME RIB