



Soups

	<i>cup</i>	<i>bowl</i>
Black Bean Soup served with lime sour cream, red onion and cilantro	3.50	5.50
Clam Chowder light chowder with potatoes, Ipswich clams and light cream	3.95	5.95

Starters

Welcome to our new selection of starters - where a **Taste** is a generous tapas-like portion, ideal for one, and a **Share** is our traditional appetizer presentation, perfect for two or more. **Enjoy!**

	<i>taste</i>	<i>share</i>
Brazilian Fried Calamari tossed with blazing peppers and cilantro with garlic sofrito dipping sauce	5.00	9.95
Crab Cakes jumbo lump crabmeat, roasted shallot tomato vinaigrette	6.00	11.95
Polynesian Chicken Wings in a light soy sauce, with pineapple, ginger, scallions & sesame seeds	5.00	9.95
Balsamic Glazed Scallops seared sea scallops, balsamic reduction, and sautéed baby spinach	5.00	9.95
Fried Oysters delicately fried select oysters with a scallion-leek dipping sauce.	6.50	12.95
Fried Seafood Sampler fried calamari, shrimp and oysters served with a trio of special sauces	7.95	15.95
*Cold Seafood Plate jumbo shrimp, sashimi tuna, and seafood salad with fiery horseradish ketchup and sweet soy	7.75	14.95
*Beef Carpaccio with baby greens, lemon vinaigrette, capers and shaved parmesan	7.75	12.95
Artichoke Spinach Dip warm dip with tortilla chips	5.00	8.95

Mojo Chicken Quesadilla with house guacamole, tomato salsa and lime sour cream	9.95
*Tuna Tartare mango, avocado and cilantro	10.95
Jumbo Shrimp Cocktail (5) with a fiery horseradish ketchup	9.95
*Seared Sashimi Tuna sliced rare yellow fin tuna, encrusted with black and white sesame seeds served with wasabi, pickled ginger and sweet soy	12.95
Steamed Mussels choice of tomato laurel broth or white wine and leeks	9.95

Lobster Mac and Cheese

served a la carte

\$8.00

Salads

Side House Salad baby field greens, tomato, carrots and onion with balsamic vinaigrette	5.95
Caesar Salad with Grilled Chicken / Shrimp with shaved Parmigiano cheese & homemade garlic croutons	6.95 / 12.95
Colorado Chicken Salad mixed greens with grilled chicken, bleu cheese crumbles, sugar roasted walnuts, dried cranberries and raspberry vinaigrette	10.95
Grilled Seafood Salad shrimp, scallops and calamari with lemon vinaigrette, tomato salsa & grilled crostini	12.95
Blackened Scallop Salad mesclun greens, poppy seed dressing and fresh strawberries sprinkled with goat cheese & toasted almonds	12.95
Salmon Salad grilled fillet of salmon over seasonal greens with shaved red onion, cucumber, diced orange and lemon vinaigrette	12.95
*Grilled Tuna Salad yellow fin tuna steak over a bed of grilled vegetables and greens tossed in a lemon vinaigrette	14.95

Side Dishes

Garlic Mashed Potatoes	Stir Fry Vegetables
Grilled Asparagus	Sauteed Buttery Sweet Corn
Mashed Sweet Potatoes with Bananas	Steamed Rice with Caramelized Onion & Garlic
Sauteed Plantains	Crispy Potato Fries

Sandwiches - Served with crispy potato fries.

Cuban Sandwich pressed sandwich with roast pork, imported ham, Swiss cheese, pickles and spicy lime mayo	8.95
Citrus Chicken with roasted peppers, onions, and spicy lime mayo	9.95
*Angus Cheese Burger 8 oz burger with onions & tomatoes topped with cheddar or Swiss cheese	8.95
*Black and Bleu 8 oz burger encrusted with black peppercorn & bleu cheese with onions & tomatoes	8.95
Haddock lightly breaded fillet with scallion leek mayo	11.95
Crab Cake with romaine lettuce and scallion leek aioli	11.55
*Grilled Yellow Fin Tuna with tomato, red onion & balsamic dressing	13.95

Grilled Fish - Served with choice of one side & mango salsa or tomato relish.

Tilapia	12.95	Mojo Shrimp	12.95
Mahi Mahi	12.95	*Yellow Fin Tuna Steak	13.95
Idaho Trout	11.95	Swordfish	13.95
Atlantic Salmon	12.95		

Pastas

Ravioli and Shrimp spinach and cheese ravioli sauteed with shrimp in a white wine, tomato caper sauce	11.95
Scallop Risotto seared scallops over wilted spinach and lemon risotto	12.95
Chicken and Mushroom Risotto portobello mushrooms and baby spinach in creamy risotto, drizzled with roasted tomato sauce	10.00

Specialties

Traditional Fish and Chips fried Haddock served with crispy fries and cole slaw	11.95
Catalan Stew fish stew with scallops, shrimp, mussels, and white fish in a tomato broth with white wine and scallions, served with Brazilian rice	12.95
Grilled Vegetable Napoleon a medley of asparagus, beefsteak tomato, eggplant, yellow squash, and zucchini, served with balsamic and tomato salsa	10.75
Sesame Encrusted Mahi Mahi drizzled with sweet soy, served with Asian vegetables & steamed rice	12.95

Naked Fish Classics - Served with choice of one side.

Coconut Haddock with a freshly squeezed orange rum cream sauce	12.95
Orange and Balsamic Glazed Salmon with fresh mango salsa	12.95
Baked Haddock with a light bread crumb topping	12.95
Roasted Mahi Mahi with tomatoes in a lemon caper sauce	12.95
*Peppercorn Tuna pan-seared and flamed with Cuban rum in a light cream sauce	13.95
Parmesan Encrusted Tilapia pan-seared tilapia over wilted spinach	12.95
Swordfish Messina panko crusted and pan-seared with shallots, balsamic glaze, tomatoes and Kalamata olives	13.95

Meat - Served with choice of one side.

*Tenderloin Tips basted with Cuban mojo and accompanied by roasted peppers	13.95
Latin Style Ribs half rack, slowly roasted & basted with habanero spiked BBQ sauce	12.95
Garlic Grilled Chicken Breast marinated in orange and lime juice	9.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

18% gratuity will be added to the bill for groups of 8 or more guests. Thank you.