

APPETIZERS

Stuffed Mushroom Caps

Seafood stuffed caps baked with lemon butter and sherry \$8.99

Shrimp Cocktail

Four jumbo shrimp with cocktail sauce \$9.99

* *Sautéed Artichoke Hearts*

Sautéed in garlic butter and finished with lemon, white wine and cheese \$9.99

Fried Calamari

Fresh calamari lightly breaded, served with marinara sauce for dipping \$8.99

* *Crab Cakes*

Two fresh lump and claw crab cakes served with a spicy rémoulade sauce \$10.99

Appetizer Sampler

Spicy citrus shrimp, crab cake, stuffed mushroom caps and sautéed artichokes \$12.99

Spicy Citrus Shrimp

Four jumbo shrimp sautéed with our citrus garlic and chili sauce \$10.99

Chicken Wings OR

Chicken Fingers

Plain, Buffalo or Caribbean jerk with your choice of sauce: **ranch, bleu cheese or BBQ.**

Wings \$9.99

Fingers \$8.99

Additional Sauce 50¢

SOUPS & SALADS

House Salad

Mixed lettuce with tomato, onion, olives, carrots and cucumber.
Large \$7.99 • Small \$5.25

The Iceberg Wedge

Bacon, diced tomatoes and bleu cheese surrounding an iceberg wedge.
Large \$7.99 • Small \$5.25

* *Spring Mix & Quinoa*

Shredded carrots, Craisins, almonds, feta, fresh berries & Mandarin oranges
Large \$9.99 • Small \$7.99

Caprese Salad

Roma tomato, mozzarella and fresh basil \$8.99

* *Den Greek Salad*

Mixed greens with feta, pepperoncini, roasted tomatoes and Kalamata olives
Large \$9.99 • Small \$7.50

Caesar Salad

Fresh romaine lettuce with shredded Italian cheese, tossed with croutons.
Large \$8.99 • Small \$5.99
Add Chicken \$4
Add Steak \$6
Add Shrimp \$9

* *French Onion Gratinée*

Traditional onion soup with croutons and melted cheese.
Crock \$6.00 • Cup \$4.50

Soup du Jour

Bowl \$6.00 • Cup \$4.50



* House Favorite

Consuming raw or undercooked beef, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.