



APPETIZERS

All prices are in US\$

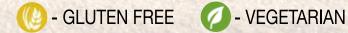
COLD

OGOAT cheese wrapped in Italian Prosciutto ham Pan seared served over mixed local organic lettuce, raspberry vinaigrette	14.95
Shrimp Cocktail Served with horseradish cocktail sauce, lemon wedge	15.95
Sesame crusted sushi grade Tuna tataky Wasabi green pea puree, Wakame cucumber salad, teriyaki glaze	14.95

HOT

O Garlic Escargots 1/2 dozen Sizzling hot. Cooked in garlic herb butter	12.95
OFried Calamari Tubes only, with marinara dipping sauce	12.95
O Spicy Shrimp Asparagus, spicy cream sauce	14.95
Baltimore Style Crab Cake	14.95

Served with Roasted pepper aioli







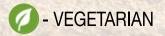


SOUPS &

SOOFS & SALAD	
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SOUPS	
O Creamy Tomato Soup Grandma's recipe	8.50
O Caribbean Seafood Soup A must try!	11.95
Soup of the Day Ask your Server	8.50
SALADS	
Tossed Garden Salad Mixed local organic lettuce, cucumber, cherry tomato, quinoa, roasted peppers, grated carrots, Red wine vinaigrette	10.25
Caprese Salad Sliced tomato, fresh mozzarella, arugula, fresh basil, olive oil, pesto, aged balsamic glaze	12.95
Matthew's Salad Grilled chicken breast, Golden delicious apple, walnuts, mixed organic local lettuce, light curry dressing	13.95
Caesar Salad Romaine lettuce, croutons, Caesar dressing, Parmesan cheese Add grilled chicken breast 5.25 Add seared shrimp 8.45	9.50













MAIN COURSES

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5

FROM THE WATERS

1 Pan Seared Atlantic Grouper	27.95
Served with rice, seasonal vegetables and shrimp sauce	

O Caribbean Red Snapper	28.95
Pan seared served with rice seasonal vegetables creamy shrimp sauce	

10 Blackened Corvina	28.95
Mashed sweet potato bacon hash, sautéed seasonal vegetables,	
tomato pineapple sauce	

O Coconut Shrimp	31.95
Breaded with coconut served with rice, seasonal vegetables,	Marketti kari
piña colada sauce	

Sesame crusted tuna Steak	33.9
Seared and served with warm Soba noodles, ginger, Asian vegetables,	
Chinese sauce	

O Piña Colada Shrimp	31.95
Prepared with pineapple, Caribbean rum in a creamy coconut sauce,	
rice and seasonal vegetables	

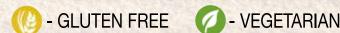
O O Pan Roasted Salmon	29.75
Served with rice, wilted spinach, diced tomato in Old fashion stone	
ground mustard sauce	

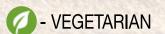
1 Lobster Tail 10oz	47.95
Pan Roasted with garlic herb butter, rice and seasonal vegetables	

VEGETARIAN ITEMS

O Stuffed Roasted Peppers Large Couscous, spinach, mushroom, squash, zucchini, tomato sauce	18.95
O Penne Primavera Squash, zucchini, artichoke, spinach, tomato sauce	19.95









FROM THE FIELDS

	All prices are in US\$
Beef Tips Beef tenderloin tips, fettuccine and creamy truffle sauce	30.95
O Boz Filet Mignon Served with mashed potato, seasonal vegetables and red wine sauce	34.95
O Chicken Cordon Bleu Breaded chicken breast, stuffed with ham and Gouda cheese served with mashed potato, seasonal vegetables and mushroom sauce	26.95
Meat Combo Petite filet mignon, chicken breast, chorizo, mashed potato, seasonal vegetables and creamy peppercorn sauce	31.95
O Surf & Turf Filet Mignon 6oz, garlic shrimp, mashed potato, seasonal vegetables and mushroom sauce	34.95

ITALIAN

O Chicken Parmigiana	25.95
Breaded chicken breast, covered in tomato sauce. Topped with mozzarella cheese, served over pasta - Freshly grated Parmesan cheese served table	side
Lasagna Bolognese USDA Ground beef, mozzarella cheese, fresh tomato sauce	17.95
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Pasta Cartoccio Scallops, shrimp, mussels, squid, fish chunks, baby clams and tomato basil	31.95 sauce
O Lobster Pasta Vodka cream tomato sauce	37.95

SIDE DISHES

Sautéed Spinach	4.95	White Rice	4.25
Mashed Potato	4.50	French fries	3.95



