

AUTHENTIC PIZZA NAPOLETANA

VPN CERTIFIED

Meets Italian Culinary Standards for Quality

- MARGHERITA** 12
Imported Buffalo Mozzarella, Basil, San Marzano Tomatoes, Extra Virgin Olive Oil
- DI PARMA** **P** 16
Arugula, Prosciutto, Grape Tomato, Imported Buffalo Mozzarella, Gran Cru Cheese
- PISTACHIO E FONTINA** 15
Mortadella, Pistachio, Roasted Cauliflower, Brussels Sprout, Fontina
- SALSICCIA** 13
Italian Sausage, Mozzarella, Sweet Pepper, Onion, San Marzano Tomato, Basil
- NAPOLI SALAME & SALSICCIA** 14
Napoli Salame, Italian Sausage, Roasted Garlic, Wild Mushroom, Imported Buffalo Mozzarella, San Marzano Tomato

→ APPETIZERS/SMALL PLATES ←

- WILD TEXAS BAY SHRIMP TEMPURA** 8
Sriracha Aioli, Chili Plum Sauce
- CRISPY FOLEY CALAMARI** **P** 14
Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce
- COLOSSAL SHRIMP COCKTAIL** 17
Wild Pacific Brown Shrimp
- RUSTIC TOMATO BRUSCHETTA** 8
Garlic Crostini, Extra Virgin Olive Oil, Laura Chenel Goat Cheese
- LOBSTER & SHRIMP FRITTERS** 9
Horseradish Cocktail, Honey Mustard Sauce
- BLACKENED TILAPIA WONTONS** 9
Charcoal Grilled, Guacomole, Pico de Gallo, Baby Cilantro
- CHARCOAL GRILLED BABY OCTOPUS** 13
Mediterranean Salsa Verde, Balsamic Vinaigrette, Extra Virgin Olive Oil

→ SOUP & SALAD ←

- SHRIMP & LOBSTER BISQUE** 10
Braised Leeks, Tomato, Tarragon
- SOUP OF THE DAY** Cup - 5 / Bowl - 6
Appropriately Garnished
- FRESH MANILA CLAM CHOWDER** **P** Cup - 6 / Bowl - 8
Potato, Onion, Clam Broth, Cream
- ORGANIC MESCLUN GREENS** 6
Tomato, Cucumber, Mustard Vinaigrette
- LOCAL HEIRLOOM BEET SALAD** **P** 9
Mesclun Greens, Sheep's Milk Feta Cheese, Candied Walnut, Quinoa, Apple Cider Vinaigrette

ENTRÉE SALADS

- ALSATIAN GRILLED CHICKEN BREAST SALAD** 14
Bleu Cheese, Mixed Greens, Sautéed Apple, Candied Walnut, Apple Cider Vinaigrette
- SOUTH BEACH FAROE ISLAND SALMON SALAD** **P** 19
Mango, Avocado, Red Onion, Scallion, Tomato, Mesclun, Romaine, Honey Cumin Dressing
- BAKED JUMBO LUMP CRAB CAKE "LOUIE" SALAD** **P** 19
Applewood Smoked Bacon, Roasted Corn, Egg, Avocado, Tomato, Heart of Palm, Cucumber, Iceberg Lettuce, 1001 Island Dressing
- CAESAR SALAD** Half - 7 / Full - 9
Hearts of Romaine, Charcoal Grilled Crouton, Parmigiano-Reggiano
- CHOPPED SALAD** Half - 8 / Full - 12
Applewood Smoked Bacon, Tomato, Onion, Haricot Vert, Avocado, Sweet & Spicy Vinaigrette
- GRILLED CHICKEN BREAST** 5
- CHARCOAL GRILLED GULF SHRIMP** 6
- CRISPY FOLEY CALAMARI** 7
- CHARCOAL GRILLED FAROE ISLAND SALMON** 9

HORSERADISH COCKTAIL SAUCE AND CUCUMBER MIGNONETTE

TODAY'S FRESH IDENTITY ASSURED OYSTER SELECTION

½ DOZEN 16
DOZEN 30

FROM THE FISHERMAN & FARMER

WE OFFER ALL SEAFOOD SELECTIONS:

- "SIMPLY PREPARED"**
Charcoal Grilled or Wood Roasted, Whipped Potato, Seasonal Vegetable, Sun-Dried Tomato Relish
- CEDAR PLANK ROASTED**
Whipped Potato, Sautéed Garlic Spinach, Lemon Buerre Blanc
- REGAL SPRINGS TILAPIA** 13
- ATLANTIC COD** 17
- LAKE SUPERIOR WHITEFISH** 17
- FAROE ISLAND ORGANIC SALMON** 19
- IDAHO SPRINGS RAINBOW TROUT** 15
- CHARCOAL GRILLED HANGER STEAK WEDGE SALAD*** **P** 18
Applewood Smoked Bacon, Tomato, Scallion, Red Onion, Bleu Cheese, Ranch Dressing
- BEEF SHORT RIB TACOS** 16
Queso Fresco, Tomatillo Salsa, Jicama-Cabbage Slaw, Lime Cream, Flour Tortilla
- BUTTERNUT SQUASH RISOTTO** 18
Roasted Butternut Squash, Edamame, Parmigiano-Reggiano, Pea Shoots, Crispy Carrot
Add Chicken ... 5 / Shrimp ... 6 / Salmon ... 9
- PARKERS' JAMBALAYA** 19
Tasso Ham, Sautéed Shrimp, Chicken, Saffron Rice, Cajun Aioli, Scallion, Crostini
- CRAFT BEER BATTERED FISH AND CHIPS** 16
Malt Vinegar, French Fries, Coleslaw

BURGERS & SANDWICHES

All Sandwiches are served with your choice of Coleslaw, French Fries or Fresh Fruit

- ANGUS BLACK AND BLEU BURGER***  16
Moody Bleu Cheese, Crispy Onion, Lettuce, Tomato, Chipotle Mayonnaise, Challah Bun
- GRILLED COLEMAN'S CHICKEN BREAST** **P** 13
Monterey Jack, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Honey Mustard Sauce, Stirato Roll
- SMOKED TURKEY CLUB** 13
Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, White Toast
- HIGHLAND VEGETARIAN BURGER** 13
Brown Rice, Portobello, Oat, Walnut, Beet, Chipotle Aioli, Pepperjack Cheese, Lettuce, Tomato, Pickle, Challah Bun
- PARKERS' ANGUS STEAKBURGER***  13
Choice of Cheese, Lettuce, Red Onion, Tomato, Mustard Mayonnaise, Challah Bun
- SPICY BUFFALO TILAPIA WRAP** **P** 12
Guacamole, Lettuce, Tomato, Ranch Dressing, Spinach Tortilla
- ALBACORE TUNA MELT** 11
Tillamook Cheddar, Chopped Pecan, Water Chestnut, Celery, Sourdough Bread
- BAKED JUMBO LUMP CRAB CAKE** 17
Remoulade Sauce, Challah Bun
- NEW ENGLAND LOBSTER ROLL** **P** 24
Fresh Lobster Meat, Mayonnaise, Coleslaw, Sweet Potato Fries, Griddled Bun

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

P INDICATES FAVORITE DISHES OF EXECUTIVE CHEF EDDIE JOBIN, JR.
PLAN YOUR PRIVATE DINING OCCASION WITH TEMPEST JOHNSON