



Lunch Menu - Served Monday-Friday 11:30-2:30pm

Appetizers

Fresh Oysters

Served on the half shell with our house made cocktail sauce, ground horseradish & fresh lemon.

Gulf Shrimp

Poached jumbo prawns served in a bowl of crushed ice with our house made cocktail sauce.

Pork Pot Stickers

Poached then pan fried & served with a spicy plum sauce.

Steamers

Hardshell clams simmered in a white wine, shallot, & garlic butter sauce, served with fresh lemon

Santa Fe Crab Cakes

Made with fresh Alaskan king crab & lump blue crab, fried & topped with a chipotle aioli.

Calamari Fritti

Lightly breaded & fried, served with a lemon caper aioli.

Salads & Sandwiches

14 Executive Lunch

A trip to our salad bar and a cup of homemade soup, & non-alcoholic beverages.

14 Salmon Cobb Salad

Grilled Salmon served with kalamata olive, bacon lardon, roasted tomato, grilled red onion, egg, roasted green chile, & bleu cheese served on field greens.

10 Lobster Wrap

Creamy lobster salad served with lettuce & carrots inside a spinach tortilla.

12 Prime Rib Sandwich

Grilled & served with sauteed mushrooms and onions on open face garlic toast,

13 Fish Baja Tacos

Fresh filet of Tilapia fried & finished with red cabbage, chipotle aioli, & a salsa verde.

11 Cups & Bowls

Cup of soup - 4.50 | Bowl of soup - 6.50

Sandwiches include your choice of a tossed salad or fries.

13 Chicken Spinach Salad

12

Grilled chicken served over fresh spinach with red onions, eggs, & apples, tossed in a hot bacon dressing.

14 Homemade Caesar Salad

9

Salmon - add 5
Chicken - add 4
Steak - add 5

14 Crab & Shrimp Louie Salad

14

Crab & shrimp in a creamy Thousand Island dressing served with tomatoes & avocado over fresh greens.

14 Chicken Sandwich

12

Grilled chicken breast topped with Prosciutto, Fontina cheese, & chipotle aioli

12 Shrimp Stir Fry

12

Shrimp & vegetables sauteed in a sweet soy glaze, served over rice noodles

Sides

French fries, tossed salad, coleslaw