



Appetizer Starters for Table

Appetizer Selections

Spinach Artichoke Dip

A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream,
Served Warm with Crostini 10.95

Onion Rings

Served with Bleu Cheese Dressing 7.95

Popcorn Shrimp

Tempura Battered Rock Shrimp, Served with Cocktail and Cajun Tarter Sauce 10.95

Fried Calamari

Tender Calamari Rings, Lightly Seasoned, with Cocktail and Cajun Tartar Sauce 10.75

Trio of Hummus

Sun-Dried Tomatoes, Kalamata Olives and Traditional Hummus,
Served with Grilled Flat Bread and Cucumbers 8.95

Chicken Quesadilla

Grilled Chicken Breast, Melted Cheddar Cheese, Cilantro,
Salsa, Guacamole, and Sour Cream 13.95

Ahi Sashimi

Sashimi Style with Pickled Cucumber, Fried Spinach, Wasabi, Pickles Ginger and Soy 13.95

Jumbo Lump Crab Cake

Blue Crab Lumpmeat, Seasoned with Old Bay, Served with a Shallot White Wine Reduction
6.00 per Crab Cake

Shrimp Cocktail

Gulf Shrimp with Tangy Cocktail Sauce 2.50 per Shrimp

Appetizer Combo Platter

A Variety of Fried Calamari, Popcorn Shrimp and Spinach Artichoke Dip 14.95