

APPETIZERS

Seafood Trio \$18

calamari, ceviche, ahi Poke, tender fried calamari, lime marinated ceviche, and raw ahi tuna poke with macadamia nuts, scallions & ponzu sauce

GF Steamed Clams \$15

fresh garlic, white wine & butter, fresh tomatoes & scallions

GF Ceviche \$13

fresh lime & cilantro marinated served with crispy tortilla chips

Calamari \$15

tender calamari, lemon, house tartar & cocktail sauce

Coconut Prawns \$14

tempura battered with coconut served with spicy pineapple sauce

Classic Bruschetta \$9

fresh diced roma tomatoes, roasted garlic and basil in extra virgin olive oil on toasted baguette finished with a balsamic reduction & parmesan cheese

GF Sautéed Mushrooms \$9

fresh garlic, sherry & shallot butter

Artichoke Hearts \$11

artichoke hearts lightly dusted in seasoned breading fried with chipotle aioli & jalapeno ranch

raw BAR

GF Fresh Oysters 1/2 dz \$15

seasonal selection served with zesty cocktail sauce, lemon and horseradish

GF Ahi Poke \$13

fresh raw ahi tuna, macadamia nuts, scallions, ponzu sauce, wonton crisps

CHOWDER

New England Clam Chowder

Cup \$6 / Bowl \$8

Sourdough Bread Bowl \$12

SALADS

add grilled chicken +\$5 • add bay shrimp +\$6

GF Small Dinner Salads with Entree \$7

house salad or caesar salad

GF Caprese Salad \$12

sliced roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic reduction

GF Classic Caesar Salad \$14

crisp romaine hearts tossed in a creamy Caesar dressing with shaved parmesan cheese and crispy croutons

GF Aged Blue Cheese & Mixed Greens \$15

mixed baby greens tossed in a light balsamic vinaigrette with aged blue cheese crumbles, candied walnuts and fresh apple

GF Asian Chicken Salad \$18

mixed greens, carrots, edamame, mandarins, wonton crisps, toasted almonds & cabbage in Asian dressing topped with teriyaki glazed grilled chicken

GF Bacon Blue Cheese Wedge \$12

crisp iceberg wedge with sweet cherry tomatoes, creamy blue cheese dressing, blue cheese crumbles, red onion and crispy bacon

GF Bay Shrimp Louie \$19

bay shrimp piled over crisp greens with tomatoes, sliced cucumbers, beets, red onions hardboiled egg and croutons, with house made thousand island dressing

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability

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

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included.

All items subject to availability. | Split plate charge \$2.50

SEAFOOD

GF **Fresh Featured Seafood \$MP**
selected and prepared daily

GF **Sautéed Mahi Mahi \$24**
seasoned and rubbed with garlic, sautéed in olive oil & white wine, fresh tomatoes, artichoke hearts lemon beurre blanc & island rice

GF **Grilled Salmon \$24**
honey glazed salmon with marinated cucumber salad, island rice and seasonal vegetables

GF **Grilled Sea Bass \$24**
marinated sea bass with miso ginger butter sauce, jicama bell pepper salad, island rice and seasonal vegetables

Fish & Chips \$19
crispy Alaskan cod fillets served with lemon, house tartar sauce and french fries

Zelda's Sampling \$25
breaded Alaskan cod, tender calamari and coconut prawns with french fries, house tartar & cocktail sauce, fresh lemon

GF **Stuffed Fresh Salmon \$26**
stuffed with crab & shrimp, fresh spinach, jack cheese, parmesan and cream- topped with a citrus beurre blanc, served with island rice and seasonal vegetables

Cioppino \$24
prawns, mussels, clams and fish, simmered in a spicy tomato, clam & wine broth with crispy garlic bread

GF **Lobster Tail \$28**
cold water lobster tail buttered & broiled, served with drawn butter, lemon, island rice and seasonal vegetables

SIDES

All sides \$6 each

Island Rice
(jasmine rice, coconut, cilantro, lime, mint)

Mashed Potatoes

French Fries

Seasonal Vegetables

STEAK

Add sautéed scampi prawns to any steak +\$7
Add a Lobster Tail to any steak +\$18

GF **Filet Mignon \$33**
8oz choice cut, charbroiled, topped with roasted garlic gorgonzola butter, served with mashed potatoes and seasonal vegetables

GF **Charbroiled Flat Iron Top Sirloin Steak \$25**
roasted shallot, herb compound butter, crispy shoestring onion rings, served with mashed potatoes and seasonal vegetables

GF **New York Steak \$28**
sautéed mushroom demiglaze served with mashed potatoes and seasonal vegetables

GF **Steak & Scampi \$29**
choice flat iron steak with prawns sautéed in a garlic caper butter served with mashed potatoes, and seasonal vegetables

Blue Cheese Burger \$17
charbroiled Angus beef patty, aged blue cheese on a sesame seed bun with lettuce, tomato, dill pickle & onion served with french fries – **add bacon + 2.50**

CHICKEN & PASTA

Chicken Parmesan \$22
parmesan chicken breast on a bed of fettuccini with house marinara, parmesan cheese

Chicken Marsala \$23
chicken breast seasoned and dusted in flour, sautéed in a butter marsala sauce, served with mashed potatoes and seasonal vegetables

Fettuccini Zelfredo \$24
rock crab and prawns simmered in a creamy alfredo sauce and tossed with fettuccini, finished with parmesan & green onions

Portabella Mushroom Penne \$23
sautéed portabellas in shallot butter on a bed of penne in a light rosemary wine cream sauce
add grilled chicken +\$5 - sautéed prawns +\$7

Just Pasta \$19
choice of fettuccini or penne with alfredo, creamy pesto, marinara, or olive oil & garlic
add grilled chicken +\$5 - sautéed prawns +\$7