

APPETIZERS

Seafood Trio \$19*

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

GF Steamed Clams \$16

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 \$15

tempura battered with shredded 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

lightly dusted in seasoned breading and fried, served with chipotle aioli & jalapeno ranch

GF Caprese \$12

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

raw BAR

GF Fresh Oysters 1/2 dz \$16*

seasonal selection served with zesty cocktail sauce, lemon and horseradish and a champagne vinegar mignonette

Ahi Poke \$15*

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 Classic Caesar Salad \$14*

crisp romaine hearts tossed in a creamy Caesar dressing with 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

GF Seared Blackened Ahi Salad \$19*

seared blackened ahi, mixed greens, edamame, jicama, bell pepper and cabbage in an Asian dressing. Served with pickled ginger and finished with a wasabi aioli.

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 \$25***
seasoned and rubbed with garlic, sautéed in olive oil & white wine, fresh tomatoes, artichoke hearts lemon beurre blanc & island rice

GF **Grilled Salmon \$25***
honey glazed salmon with marinated cucumber salad, island rice and seasonal vegetables

Grilled Sea Bass \$25*
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 \$28
breaded Alaskan cod, tender calamari and coconut prawns with french fries, house tartar & cocktail sauce, fresh lemon

Stuffed Fresh Salmon \$27*
stuffed with crab & shrimp, fresh spinach, jack cheese, parmesan and cream, topped with a citrus beurre blanc, served with island rice and seasonal vegetables

GF **Cioppino \$25***
prawns, mussels, clams and fish, simmered in a spicy tomato, clam & wine broth with crispy garlic bread
add fettuccini + 4.00

GF **Lobster Tail \$29**
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

Charbroiled Flat Iron Top Sirloin Steak \$26*
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

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

Seafood Fettucini \$25
clams, mussels, and prawns in a garlic white wine sauce tossed with fettuccini finished with parmesan cheese and parsley