

DINNER



MENU

APPETIZERS

SOUP OF THE DAY

(Ask Your Server)

\$11

CALAMARI

(Fried or Grilled)

\$18

SHRIMP COCKTAIL

\$21

FRIED PEPPERS

\$12

OYSTERS

(Individually Priced)

\$3

STEAMED CLAMS or CLAMS OREGANATA

\$18

SPINACH ARTICHOKE DIP

Artichoke, Spinach & Cream Cheese

\$12

AHI TUNA

\$21

GRILLED OCTOPUS

Grilled Octopus over Sliced Cucumbers

\$21

BRUSSEL SPROUTS

Light Cream Sauce, Cheese & Bacon

\$12

MUSSELS

Choice:

White Wine, Marinara or Fra Diavolo

\$18

CRAB CAKE

Red Peppers, Corn, Herbs, Arugula & Aioli

\$19

SALADS

GREEK SALAD

*Romaine, Cucumbers, Olives, Pepperoncini,
Tomatoes & Feta*

\$16

CAESAR SALAD

*Romaine, Shaved Parmesan, Croutons
& Caesar Dressing*

\$14

FARMHOUSE SALAD

*Wild Greens, Gorgonzola, Walnuts &
Balsamic Vinaigrette*

\$15

WEDGE SALAD

*Chatham Blue Cheese, Bacon, Cherry Tomatoes
& Avocado*

\$15

CHICKEN

\$9

SALMON

\$9

SHRIMP

\$9

GRILLED CALAMARI

\$9

GRILLED TUNA

\$9

AVOCADO

\$5

PASTA

PENNE PRIMAVERA

*Penne with Garlic & Extra Virgin Olive Oil
Served with Mixed Vegetables*

\$26

SEAFOOD PASTA

*Linguine, Shrimp, Scallops, Mussels, Calamari,
Garlic, Tomato, Herbs & Red Sauce*

\$36

LOBSTER RAVIOLI

Pink Sauce, Shaved Parmesan & Fresh Basil

\$28

LINGUINE *with* WHITE SAUCE or RED CLAM SAUCE

\$28

PENNE ALLA VODKA

Pink Vodka Sauce, Parmesan & Fresh Basil

Add: Shrimp \$9 • Chicken \$7

\$26

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.

DINNER



MENU

FROM THE LAND

CORAL CHICKEN STRIPS

*Chicken Strips with Shrimp, Shiitake Mushrooms,
Asparagus with White Wine Lemon Sauce*

\$32

CHICKEN SOUVLAKI

Yellow Rice, Organic Salad & Pita Bread

\$26

GRILLED CHICKEN BREAST

*Served with Mixed Vegetables &
Mashed Potatoes*

\$26

GRILLED LAMB CHOPS

*Baby Rack Of Lamb, Served with
Mashed Potatoes & Sauteed Spinach*

\$46

PRIME RIBEYE STEAK

Served with Sauteed Spinach & Mashed Potatoes

\$42

FROM THE SEA

All Dishes from The Sea are Served with One Side Dish

FISH AND CHIPS

*Cod, Sliced Potatoes & Tartar Sauce
(No Side Dish)*

\$28

SCALLOPS

*Pan Seared or Grilled
with Lemon & Extra Virgin Olive Oil*

\$38

SALMON STEAK

*Grilled with Lemon
& Extra Virgin Olive Oil*

\$34

SWORD FISH

*Grilled with Lemon
& Extra Virgin Olive Oil*

\$36

SHRIMP

(Fried or Grilled)

\$37

BLACK SEA BASS

*Grilled, Fried or Filet (Pan Seared)
with Lemon & Extra Virgin Olive Oil*

\$36

WHITING

(Fried or Grilled)

\$28

RED SNAPPER

*Grilled, Fried or Filet (Pan Seared)
with Lemon & Extra Virgin Olive Oil*

\$38

BRANZINO

*Grilled, Fried or Filet (Pan Seared)
with Lemon & Extra Virgin Olive Oil*

\$36

STUFFED SHRIMP with CRAB MEAT

\$38

CORAL SPECIALTY

*Stuffed Clams, Stuffed Shrimp, Lobster Tail,
Salmon & Scallops*

\$49

LOBSTER TAIL

*Sauteed in Grand Marnier Sauce
with Fried Brie Cheese*

\$38

SIDE DISHES

\$9

**ROASTED
BEETS**

**BROCCOLI
RABE**

**SAUTEED
MUSHROOMS**

ASPARGUS

SPINACH

**MASHED
POTATOES**

**BOILED LEMON
POTATOES**

FRENCH FRIES

**SWEET
POTATO FRIES**

YELLOW RICE

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