LUNCH MENU



11:30AM - 3:30PM

CORAL BURGER

House Blend, Lettuce, Tomato, Pickles, Aioli, Cheddar & French Fries **\$21**

TUNA BURGER

Grilled Yellow Tuna Fillet, Lettuce, Cucumbers. Creole Aioli, & Red Onions, French Fries

BLACKEN CHICKEN WRAP

Grilled Cajun Chicken, Bacon, Avocado, Arugula, Tomato, Pickles & Onions, French Fries

CHICKEN SOULVAKI

Yellow Rice, Organic Salad & Pita Bread \$18

SHRIMP

(Fried or Grilled) \$19

LOBSTER RAVIOLI

Pink Sauce, Parmesan Cheese & Fresh Basil \$21

BRANZINO

Grilled, Fried or Filet (Pan Seared) With Lemon & Extra Virgin Olive Oil \$32

SALMON STEAK

Grilled with Lemon & Extra Virgin Olive Oil **\$26**

WHITING

(Fried or Grilled) **\$19**

FISH & CHIPS

Cod, Sliced Potatoes, & Tartar Sauce \$23

SEAFOOD PASTA

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

APPETIZERS

SOUP OF THE DAY

(Ask Your Server) \$8

CALAMARI

(Fried or Grilled) \$14

SHRIMP

COCKTAIL \$18

\$10 MUSSELS

GRILLED OCTOPUS

Grilled Octopus over Sliced Cucumbers

\$19

BRUSSEL SPROUTS

Light Cream Sauce, Cheese & Bacon

Choice: White Wine, Marinara or Fra Diavolo \$15

FRIED PEPPERS

\$12

CRAB CAKE

Red Peppers, Corn, Herbs, Arugula & Aioli **\$17**

SPINACH

ARTICHOKE DIP

\$22

OYSTERS

(Individually Priced)

STEAMED CLAMS or **CLAMS OREGANATA** \$16

\$12 **AHITUNA**

SALADS

GREEK SALAD

Romaine, Cucumbers, Olives, Pepperoncini, Tomatoes & Feta \$13

CAESAR SALAD

Romaine, Shaved Parmesan, Croutons & Caesar Dressing \$13

FARMHOUSE SALAD

Wild Greens, Gorgonzola, Walnuts & Balsamic Vinaigrette \$14

WEDGE SALAD

Chatham Blue Cheese, Bacon, Cherry Tomatoes & Avocado \$14

	- ADD-ONS	
GRILLED TUNA \$9	CHICKEN \$9	SALMON \$9
GRILLED CALAMARI \$9	SHRIMP \$9	AVOCADO \$5