

Rabbit Food

Rock Lobster and Mango Salad 38
With Citrus Vinaigrette

Nice Salad 31
Chopped Iceberg with Tuna, Green Beans,
Hard Boiled Eggs, Olives, in a Dijon Basil Vinaigrette

Ensalada Mexicana – Oy Vey!
With Chicken 28
With Shrimp 32

Crispy Caesar Salad
With Chicken 28
With Shrimp 32

Charlie’s Chopped Cobb Salad 34
Fresh Ahi Tuna, Bacon, Onions and
Wasabi Chive Dressing

Crab Louie 30
Jumbo Lump Crabmeat, Wedge Tomatoes
Cucumber with Marie Louise Dressing

Afternoon Delight

Cheeseburger 25

Fajita Steak a là Gringo 36
With Onions, Guacamole and Black Beans

Not so Petit Filet 49
8oz Beef Filet, Wild Mushroom Sauce and Home Fries

Nonna's Wagyu Lasagna 34
Traditional Homemade Lasagna

JC’s Fried Chicken Sandwich 29
Jidori Chicken, Cabbage Slaw, Homemade Pickles
and Spicy Aioli

Pan Seared Salmon 35
With Mushrooms, Bacon, Peas, Olives and Sauce Vierge

Tuna Burger 28
With Green Papaya and Mango Salad
Wasabi Aioli and Yucca Fries

Real Tuna Tuna Salad Sandwich 27
On Multigrain Bread

Chunks of Lobster Swimming
in Cheesy Macaroni 35

Claw’s & Chip’s Gone Fishing 36
Lobster and Mahi Mahi on Board, Like Fish ‘n Chips


Pancho’s Crispy Fish Tacos 29
With Chipotle Salsa and Pickled Onions


Spicy Shrimp Quesadilla 33
With Mango Salsa

Chipotle Portobello Vegan Tacos 29 
With Shredded Cabbage, Lime Aioli
Red Salsa and Pickled Red Onion

The One That Didn’t Get Away

Nova Smoked Salmon Ring 29
With Scrambled Eggs

Flat as a Pancake Crabcake 33 
Spiced with Habañero Pepper
Served with Dill Yogurt Mustard Sauce

Vegan “Crab” Cakes 33 
With Lions Mane Mushroom, Edamame
Corn Succotash and Green Goddess

On The Daily

Monday

Norma's Reuben Sandwich 26

Tuesday

Linguine alle Vongole 28

Wednesday

Seafood Paella 42
With Shrimp, Calamari
Mussels, and Chorizo

Thursday

Chicken Paillard 28
With Arugula, Radicchio and
Parmesan Salad

Friday

16oz Double Cut
Pork Chop 39
With Mash Potato, Green beans
and Almonds

Saturday

Crispy Skin Branzino 36
With Lemon Wedge Potatoes
Asparagus, Lemon Beurre Blanc

Sunday

Short Ribs 38
With Truffle Mash, Grilled Broccolini

Best Till Last

Anna’s Extravaganza Pavlova 18
Crunchy Meringue, Berries, Rasperry Sorbet

Bananza 26
Banana Custard, Choco Crumbled

Cocktails

Bloody Mary 24

Margarita 24

Mojito 24

Martinis 24

Mimosa 19

Bellini 19

Virgin Mojito 15

Virgin Cucumber Gimlet 15

Bubbly and Wine

Vera Wang, Prosecco Brut 78/16gl
Veneto, Italy NV

Veuve Clicquot "Yellow Label" Brut 125/30gl
Champagne, France NV

Nicolas Feuillatte, Réserve Exclusive Rosé 145/35gl
Champagne, France NV

Rumor Rosé 75/20gl
Côtes De Provence, France

Jermann, Pinot Grigio 79/18gl
Venezia Giulia, Italy

Domaine Vincent Delaporte, Sancerre 115/23gl
Loire Valley, France

Teruzzi & Puthod,
Vernaccia di San Gimignano 69/14gl
Tuscany, Italy

Martinelli “Bella Vigna”, Chardonnay 90/19gl
Sonoma Coast, California

Domain de la Madrire, Feurie 79/17gl
Burgundy, France

Theresa Noelle “Le Jardin” 95/20gl
Sta. Rita Hills, California

Chevalier de la Créé, Côte de Beaune 120/26
Burgundy, France

LAN “Gran Reserva”, Tempranillo 90/21gl
Rioja Alta, Spain

L’Ecole 41, Cabernet Sauvignon 99/24gl
Columbia Valley, Washington

Newton, Claret 81/18gl
Sonoma County, California



Vegan



Gluten-Free

Coffee and Tea are Sustainable Certified. Our Fish is Locally Sourced and Certified as Sustainable.