

Starters

Crab Cake

Over Arugula & Sliced Tomato With Horseradish & Remoulade Sauce

GF

Steak Tidbits

Grilled Filet Tibits, Onions, Peppers. Served With Horse Radish Sauce Topped With Chimichurri

GF

Fresh Burrata Salad

With Tomato, baby Arugula, Pepper Coulis, Poached Sliced Pear, Balsamico-Red Wine Glaze & Spinach-Basil Pesto

Cup Maryland Crab Soup

GF

Chicken Wings

Choice of Sauce: Buffalo, Thai Chili, BBQ or Sweet Sesame Teriyaki

SS

Tuna Cups

(2) Plantain Cups Stuffed With Diced Sushi Grade Raw Tuna, Seaweed Salad, Mango Salsa, Avocado, Bed of Baby Arugula& Sliced Radish Tossed In Garlic- Sesame Dressing

GF

Carnitas Tacos

Shredded Braised Pork, Salsa Verde Topped with Fresh Cilantro

Baked Clams

Baked Clams Served With Lemon

Cup Lobster Bisque

SS

Thai Deep Fried Rib

Flash Breaded Baby Back Rib Tossed on Thai Chili Sauce Topped with Sesame seeds

GF

Clams Casino

(4) Clams, Oven Roasted, Crispy Bacon With Peppers-Onions-Butter Sauce

GF

Shrimp Cocktail

(4) Jumbo Shrimp Served With Cocktail Sauce

GF

VG

Canoe Salad

Baby Arugula, Quinoa, Earth Salad (zucchini, Squash, Eggplant, Red Pepper, Mushroom all Mixed and Marinated with Balsamic) Server on Gem Lettuce Boat

Coconut Shrimp

(2)Served With Orange-Mango-Pineapple Marmalade

Caesar Salad

Cup Combo Soup

House Salad

Chopped Lettuce, Carrot, Cucumber, Tomatoes And Croutons Choice Of Dressing

Entrées for 29

GF

VG

Spaghetti Squash

Baby Spinach, Quinoa, Zucchini, Squash, Eggplant, Spaghetti Squash, Roasted Tomato, Sauteed With Garlic & Oil Topped With Red Pepper Coulis

Veracruz Grouper

Cajun Grilled Red Grouper With Lemon Capers, Olives, Artichoke Heart And Roasted Tomato Served With Roasted Red Potatoes

GF

Catharina's Steak

Grilled Cajun Skirt Steak, Topped with Guinness Onions & Mushrooms Served with Potato Croquettes

Shrimp & Clams Madrid

Sauteed Shrimp & Clams, With Chorizo Scampi Sauce, Sauteed Spinach, Roasted Tomatoes & Farfalle Pasta

Greek Lamb Chops

Lamp Porterhouse Chops Served With Mint Yogurt Sauce & Sauteed Spinach

Porto Stuffed Chicken

Chicken Breast Stuffed With Mozzarella, Mushrooms, Ham, Topped with Brown Gravy Served with Mashed Potato

Fish & Chips

Guinness Battered Cod Fish, Served with French Fries & Malt Vinegar

Entrées for 39

Braised Beef Ribs

Braised Beef Boneless Short Rib, Topped with Red Wine Demi Glaze & Fried Onions Served over Frittatina, And Sauteed Spinach

Poseidon Mahi Mahi

Grilled Mahi Mahi, Baked Finished Bechamel Sauce Baby Shrimp, Bay Scallops, Lobster & Crab Meat Over Lobster Risotto

Crab Stuffed Lobster Tail

5oz Lobster Tail Stuffed with Crab Meat Served With Roasted Red Potato & Corn On The Cob

Entrées for 46

GF

Filet Mignon**

8 Oz Charred Grilled Filet Mignon With Demi Glaze Served With Baked Potato & Sauteed Spinach

GF

Surf & Turf **

Grilled 5oz Lobster Tail & 6oz Filet Tips Served With Mashed Potato & Vegetables

GF

NY Shell Steak**

Grilled 14oz Shell Steak Served With Baked Potato & Vegetables

Kona Scallops

Pan Seared Scallops With Lobster Risotto & Sauteed Spinach Topped With Crab Meat & Pineapple-Mango Glaze

Mariscada

Grilled Mahi Mahi With Sauteed Mussels, Clam, Shrimp Calamari In A Cream Tomato Sauce Served Over Linguini

Dessert

Almond & Pumpkin Cup

GF

VG

Raspberry Sorbet

Pumpkin Eggroll

GF

Coconut Rice Pudding

GF

Flourless Chocolate Cake

Banana Foster Bread Pudding

GF

 = Gluten Free
NO Sharing

VG

= Vegan
Subjected to Changes

SS

 = Contains Sesame
NO Substitutions

** This menu item may be cooked to order. Consuming raw or undercooked meat, fish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server of any allergies in your party.



Starters

Cup Combo Soup
House Salad

Chopped Lettuce, Carrot, Cucumber, Tomatoes And
Croutons Choice Of Dressing

GF Carnitas Tacos

Shredded Braised Pork, Salsa Verde
Topped with Fresh Cilantro

Cup Lobster Bisque

SS Thai Deep Fried Rib

Flash Breaded Baby Back Rib
Tossed on Thai Chili Sauce
Topped with Sesame seeds

Cup Maryland Crab Soup

GF Chicken Wings

Choice of Sauce: Buffalo, Thai Chili, BBQ
or (NGF) Sweet Sesame Teriyaki

Caesar Salad

Entrees

GF VG Stuffed Spaghetti Squash

Baby Spinach, Quinoa, Zucchini, Squash, Eggplant, Spaghetti Squash, Roasted Tomato,
Sauteed With Garlic & Oil & Red Pepper Coulis

Clams Madrid

(10) Sauteed Little Neck, with Chorizo, Roasted Cherry Tomatoes,
White Wine Butter Sauce Over Penne Pasta

Fried Flounder Filet

with French Fries & Vegetables

Chicken Penne a la Vodka

Vodka Sauce, Served with Penne Pasta with Sliced Fried Chicken

Chicken Margherita

Stuffed Prosciutto, Tomato And Roasted Pepper Chicken Breast, Melted Fresh mozzarella
With Creamy Spinach-Basil Pesto, Served with Bowtie Pasta

Crab Cake Sandwich

Fried Crab Cake, Arugula, Tomato & Chipotle Aioli
On Pretzel Bun Served with French Fries

Beef A-Tack Burger

8oz Ground Beef Patty, Topped with 3oz Lobster meat with Melted Cheddar Cheese
On a Sweet Bun, Served with French Fries

Crazy Street Chicken Burger

Chicken Patty mixed with Spinach And Provolone Cheese,
Topped with Pepper Jack Cheese, Pork Carnitas, Tomato & Chipotle Aioli
On Pretzel Bun Served with French Fries

SS Beef Stir-fry

Sauteed Sirloin Steak Pieces, With Rice, Onions-Peppers & Stir Fry Sauce

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