

First Course

CLAM & SHRIMP CHOWDER

HOUSE MADE BREAD

MINESTRONE

PARMESAN CHEESE

LOCAL MICRO GREENS

MAINE LOBSTER SALAD GF

AVOCADO

HEIRLOOM TOMATO

CUCUMBER

MUSTARD

ROASTED LEMON VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE

CAESAR DRESSING

GARLIC CROUTONS

SHAVED PARMESAN

CAPRESE TOWER GF

BALSAMIC GLAZE

PESTO

BASIL

HEIRLOOM TOMATO

FRESH MOZZARELLA



Second Course

STUFFED SHRIMP

CRAB & SHRIMP
MOZZARELLA
LEMON BUTTER SAUCE

SEARED SCALLOPS* GF

CORN CREAM SAUCE
PINEAPPLE & MANGO SALSA

BUNGALOWS CRABCAKE

ROASTED CORN
PEPPERS
CHIPOTLE AIOLI
DIJON MUSTARD
MAYONNAISE
CHIVES

FRENCH ONION DIP GF

CREAM CHEESE
CARAMELIZED ONIONS
GREEN ONIONS
KETTLE CHIPS

RATATOUILLE GF

TOMATO SAUCE
EGGPLANT
YELLOW SQUASH
ZUCCHINI
RED BELL PEPPER
PORTOBELLO MUSHROOM



Main Course

SHRIMP SCAMPI

LINGUINE | GARLIC | CAPERS | PARSLEY
TOMATO | LEMON JUICE | WHITE WINE

RIGATONI PRIMAVERA

CHERRY TOMATOES | BROCCOLINI | CARROTS
TRI COLOR PEPPERS | HERBS DE PROVENCE
SHAVED PARMESAN

FETTUCCINI ALFREDO

CHICKEN OR SHRIMP
CREAMY ALFREDO SAUCE
PARMESAN CHEESE | PARSLEY

PENNE ALLA VODKA

TOMATO SAUCE | GARLIC | SHALLOT | CREAM
SHAVED PARMESAN | BASIL

LOBSTER RAVIOLI

WILD MUSHROOM | SHALLOT | GARLIC
WHITE WINE

—All Pastas are Available Gluten Free—

MEDITERRANEAN BRANZINO* GF

ROASTED CAULIFLOWER | CHERRY TOMATOES | OLIVES
LEMON | CAPERS | BASIL | PINE NUTS

CATCH OF THE DAY* GF

GRILLED OR BLACKENED
HERBED COCONUT RICE | CITRUS BEURRE BLANC

OVEN ROASTED CHICKEN GF

WILD MUSHROOM RISOTTO | CREAM | ONION
PARMESAN CHEESE | GOLDEN CHICKEN DEMI

LAND & SEA GF

FILET MIGNON* | SHRIMP SKEWER
YUKON POTATO PURÉE | CABERNET DEMI-GLACE

FLAT IRON STEAK* GF

GRILLED ASPARAGUS | CHIMICHURRI
ROASTED PARMESAN POTATOES
BALSAMIC GLAZE

SEAFOOD RICE* GF

SHRIMP | CLAMS | SCALLOPS | MUSSELS
GARLIC | SHALLOT | WHITE WINE | PARSLEY

ACCOMPANIMENTS

YUKON POTATO PURÉE
ROASTED POTATOES
COCONUT & HERB RICE
VEGETABLES MEDLEY

Chef: Juan Maradiaga

TO ENSURE A SMOOTH AND ELEVATED DINING EXPERIENCE, A SERVICE CHARGE WILL BE APPLIED TO PARTIES OF SIX OR MORE.

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY AND ALL ALLERGIES.

